Fjordgaardens
WinterMenu

Starters

Bresaola
Chive mayo, roasted hazelnuts
and pickled beech hats
125 kr.

Fish Soup
With baked fish and herb-oil
125 kr.

Hook-aged Pork breast from Dyrbar
Heart salad, lemon mayo,
burnt pickled onion and herbs
125 kr.

Fjordgaardens experience menu

Appetizing snacks with Crémant. A 3 or 5-course menu accompanied with 3 or 5 glasses of a coordinated wine menu, Coffee, and avec.

3 courses
DKK 1025 per person

5 courses
DKK 1535 per person

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Fjordgaardens
Winter Menu

Main Courses

Filet of Venison
Beetroot, Jerusalem artichokes and game-inspired red wine sauce
325 kr.

Braised Veal Jaws
Herb mash, capercaillie, red onion, carrot
325 kr.

Dish of the day
Served Monday to Thursday
325 kr.

Fish of the day
With leek, parsnip, palm cabbage
and beetroot hollandaise
325 kr.

Fjordgaarden Burger
Brioche bun, Gammelknas cheese from Unika,
tomato compote, Dijon-mayo, caramelized onions,
pickled cucumber, lettuce, aioli and fries
189 kr.
Extras
Bacon 20 DKK
Onion Rings 20 DKK
Also available as vegetarian

Ribeye
Lettuce turned in vinaigrette,
Tarragon mayo and fries
325 kr.

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Fjordgaardens
Winter Menu

Cheese

3 Danish cheeses with compote, olives and
homemade crisp bread
140 kr.

Dessert

Apple
Apple cake with almond crumble,
sea buckthorn gel and vanilla icecream
105 kr.

Mandarin
Mandarin sorbet, lemon meringue, orange mazarine
and white crystallized chocolate
105 kr.

Plum
Pickled plum, baked plum, vanilla cream
and dark chocolate ice-creame
105 kr.

Wine menu

1 glasse of wine	DKK 105,-
2 glasses of wine	DKK 205,-
3 glasses of wine	DKK 305,-
4 glasses of wine	DKK 405,-
5 glasses of wine	DKK 505,-

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We kindly inform. When paying with foreign credit cards there will be a fee on the total invoice amount
Eurocard, Mastercard, Visa, Amex & Diners 3.75%

Fjordgaardens
Vegetarian Menu

Starter

Beetroot Carpaccio
Roasted hazelnuts, pickled beechhat
and chive mayo
125 kr.

Mushroom Paté
Heart salad, lemon mayo, burnt pickled onions
and herbs
125 kr.

Main Course

Baked Chickpeas
With leek, parsnip, palm cabbage
and beetroot hollandaise
285 kr.

Barley-otto with King Trumpet Mushrooms
Pickled red onions, baked carrot
and edemame beans
285 kr.

Dessert

Vegan Chocolate Cake
DKK 105 kr.

All our desserts are vegetarian

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