



# WELCOME TO DRAGSHOLM SLOT BISTRO

## LUNCH & EVENING

Welcome to Dragsholm Castle's meeting place, Dragsholm Slot Bistro. The Bistro's kitchen is based upon the same philosophy as our critically acclaimed gourmet restaurant, Dragsholm Slot Gourmet, which received a Michelin star in the Michelin Guide Nordic 2017 and has held it since. In the Bistro too, it is the Lammefjord's vegetables, besides the various herbs from the castle's herb garden, which make up the rootstock in the kitchen. Added to this comes the very best meat, fish and shellfish we can find in the area.

The kitchen style in the Bistro is simpler and more informal than in the Gourmet. We have not compromised on the quality of the craftsmanship and raw ingredients, but whereas we would like to surprise and challenge our guests in our gourmet restaurant, the Bistro is the place where we confirm the old adage of "old love does not rust" - but in our own interpretation.

If you feel like a drink before or after your meal, you can ask your waiter about the season's cocktails, which take inspiration from more than 100 different herbs in the castle's herb garden.



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## SNACKS

Limfjorden Oysters. One with burned apple cider foam and one with vinaigrette on Danish seaweed.	105
Salted kohlrabi with crisp vegetables and fermented bean sauce.	65
Our savory choux pastries with sauerkraut and fresh cheese.	65
Duck croquette with aromatic pepper mayonnaise.	85
"Æbleskiver" with ham from Birthesminde.	85

## SMALL DISHES

Caviar from Prunier with toasted potato bread, whipped cream and herbs.	295
Glazed root vegetables with sunchoke purée and creamy butter sauce.	165
Grilled terrine of leeks with truffles, pickles and sauce on burned cabbage.	175
The castle's "Fulskage" with braised rabbit and toasted sunflower seeds.	175
Tartlet with lamb and sunchokes.	185
- Add grated truffle	+85

## LARGE DISHES

Onion pie with bitter salads and sauce on baked onions and mead.	235
Pheasant schnitzel with fried kale and browned butter with pickles from the summer.	285
Catch of the day with a variation of celeriac and truffle sauce.	295
Stuffed wild game with baked apples, glazed red cabbage and pickled mustard seeds.	295
Beef tenderloin in puff pastry with fermented garlic, grilled salads and a sauce with smoked marrow.	375
Today's main dish.	275

## CHEESE

A selection of cheese. Served with butter-fried rye bread and trimmings. Per pcs.	45
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## DESSERTS

Pumpkin sorbet with pickled pumpkin and pumpkin crème.	135
Baked plums with our own honey, ice cream and waffles.	135

## MENUES

The Head Chef puts together the menus of the day depending on the local ingredients.	
The Bistro's 2-course menu	395
The Bistro's 3-course menu	495

*Information regarding allergies and ingredients can be obtained from your waiter.*

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<b>SPARKLING WINE</b>	<b>GL.</b>	<b>BTL.</b>
2015 Æble Brut, Olsens, Lejre, Danmark	95	455
S.A Brut, "L' Universelle", Baron Albert, Champagne, Frankrig	135	750
2021 "Seksling", Vejrhøj Vingård, Odsherred, Danmark		895
 <b>WHITE WINE</b>		
2020 Muscadet, "Les Vignes du bourg blanc", Julien Braud, Loire, Frankrig		375
2020 Riesling Reserve, Fernand Engel, Alsace, Frankrig	95	455
2020 Riesling feinherb, Torsten Melsheimer, Mosel, Tyskland		550
2019 Aligoté, Olivier Leflaive, Bourgogne, Frankrig		595
2020 Sauvignon Blanc, Domaine petit et fils, Pouilly Fumé, Loire, Frankrig	115	575
2020 Chardonnay, Fevre, Chablis, Bourgogne, Frankrig	115	575
2018 Souvignir Gris, Barfod vin, Røsnæs, Danmark	125	650
2021 Solaris, "Styver", Vejrhøj Vingård, Odsherred, Danmark	125	650
2020 Pinot Noir, "Pinner", Cavallotto, Piemonte, Italien	125	650
2018 Chardonnay, Domaine Prieur-Brunet, Santenay, Bourgogne, Frankrig	195	995
2018 Chardonnay, "La Combe", Joseph Colin, Bourgogne, Frankrig		995
 <b>ROSÉ WINE</b>		
2021 Rosé, "Klipping", Vejrhøj Vingård, Odsherred, Danmark	125	650
 <b>RED WINE</b>		
2020 Merlot, Domaine Roche-Audran, Rhone, Frankrig		375
2019 Syrah, "No 19", Le Bienheureux, Rhone, Frankrig	85	395
2018 Barbera d'Alba, "Rio Sordo", Cascina delle Rose, Piemonte, Italien		575
2019 Sangiovese, La Spinetta, Toscana, Italien	115	575
2017 Barolo, Le Radici, La Morra, Piemonte, Italien	125	600
2017 Spätburgunder, "Phyllit", Solveigs, Rheingau, Tyskland		650
2019 Pinot Noir, Marcel Deiss, Alsace, Frankrig		650
2019 Pinot Noir, Louis Jadot, Bourgogne, Frankrig	135	750
2016 Tempranillo, Valdeamonjas, Ribera del duero, Spanien	145	795
2019 Cabernet Franc, Chateau Yvonne, Loire, Frankrig		795

*Vintage may vary. Please ask your waiter for the extended wine list.*

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**COCKTAILS** 105**Lammefjorden longdrink**

Syrup made from herbs of the season and rum, lime and sparkling water.

**Staff's Favourite**

Gin from Røsnæs with homemade tonic and sparkling water.

**Hemp & Tonic**

Local gin with Schweppes tonic and hemp juice.

**COCKTAILS** 135**Sams Negroni**

Gin from Samsø with red vermouth and bitter.

**Winter Gin Sour**

Gin from Røsnæs, red vermouth, lemon and sugar sirup.

**Mushroom Manhattan**

Rye whiskey with vermouth and mushroom bitter.

**Gløgglich**

Råm from Samsø and our own mulled wine. Served cold.

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**COFFEE**

French press coffee 40

Double espresso 35

Cortado 40

Caffe latte 50

Cappuccino 50

Hot chocolate 55

**TEA FROM A. C. PERCH'S** 55

Earl Grey

Green mint

English Breakfast

White Lounge

Seasonal tea

**SWEETS**

Cake of the season 65

Something sweet with your coffee 35

**SOFT DRINKS**

Soft drinks from Naturfrisk 40

Filtered water from Thoreau 45

Local apple juice 40

Cordials from Naturfrisk 45

**DRAUGHT BEER**

Carlsberg Pilsner 45 / 65

Tuborg Classic 45 / 65

Jacobsen IPA 55 / 75

Jacobsen Brown Ale 55 / 75

**BOTTLED BEER**

Rørvig and Herslev Bryghus 65 / 75

*Ask you waiter*