



WELCOME TO DRAGSHOLM SLOT BISTRO

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 takes inspiration from more than 100 different herbs in the castle's herb garden.



MENU

SNACKS

Oysters with Lammefjord vinaigrette and foam <i>3 pcs.</i>	45 120
Cucumber with roe of trout and sour cream	75
Our savoury choux pastries with truffle cream	75
Crustade with scallops, miso and caviar	130
Blinis with cheese cream, pickled herbs and pork from Birthesminde	95
Seaweed chips with seaweed mayonnaise and herbs	70

SMALLER DISHES

Fried Scallops with new peas, mint from the garden and smoked mussle sauce	195
New Cabbage "Gammel Knas" cheese, wild garlic and summer truffle	175
Langoustine with elderflower, lardo, new onions and bisque	225
Tartar of Danish beef with Karl Johan mushrooms, currants, wheat crisp and herbs	165

BIGGER DISHES

Seared catfish with corn, romaine salad, marjoram and light shellfish Hollandaise	295
Ribeye with tomatoes, garlic confit, salad and smoked bone marrow sauce	385
3 kinds of squash from Maria with glazed morels, spinach and herbs	275
Shank of cured pork with chanterelles, grilled broccoli and long pepper sauce	295

CHEESE

Cheese from Thise (Thybo) with gooseberry and crisp bread	135
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DESSERTS

Raspberries with sorbet from plum cherry and vanilla cream	135
Felchlin Chocolate in textures with blackcurrants from our garden	135

MENUS

Menu selection from the headchef based on the season's best ingredients	
The Bistro's 2 dish menu	395
The Bistro's 3 dish menu	495

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

DRINKS MENU

COCKTAILS

The garden sour	135
Sour made of herb extracts from the garden with rum, lemon and sugar syrup	
Staff's Favourite	135
Gin from Røsnæs with homemade tonic	
Rhubarb spring	135
Rhubarb with honey and lemon balm	
Troldebakkens "Martini"	155
Calvados and applejuice from Havnsø	

COFFEE

Double espresso	35
French press coffee	40
Cortado	40
Caffe latte	50
Cappuccino	50
Hot chocolate	55

TEA FROM A. C. PERCH'S

Earl Grey	55
Green mint	55
English Breakfast	55
White Lounge	55
Tea of the season	55

SWEETS

Something sweet with your coffee	45
The cake of the season	65

WATER & SODAS

Soda from Naturfrisk	40
Local apple juic	40
Filtered water from Waseen	45
Lemonade from Naturfrisk	45

DRAUGHT BEER

Carlsberg Pilsner	45 / 65
Tuborg Classic	45 / 65
Jacobsen IPA	55 / 75
Jacobsen Brown AI	55 / 75

BOTTLED BEER

Rørvig and Herslev Bryghus	65 / 75
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Ask your waiter for more options.