WELCOME TO DRAGSHOLM SLOT BISTRO

LUNCH

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.

RELAIS & CHATEAUX

Dragsholm Slot – Relais & Châteaux
Dragsholm Allé · 4534 Hørve · +45 5965 3300 · www.dragsholm-slot.dk

LUNCH

SNACKS

Oysters from Rømø with Lammefjord vinaigrette and oyster foam. Per pcs.	45
3 oysters	*120*
Our savory choux pastries with smoked fresh cheese and summer truffle.	75
Mussels with salted green sea buckthorn and an emulsion on blackcurrant branches.	75
Crackers made with Søbo cheese from Ringsted with cheese cream and herbs from the garden.	75
All snacks, per person	**125**

SMALL DISHES

Hay-smoked salmon with kale from the garden, pickled kohlrabi, yoghurt and dried herbs.	175
Tartare from Jersey beef with salted berries, spruce and yeast mayonnaise.	175
The castle tartlet with chicken from Langebjerggaard, asparagus and blanquette sauce.	185
Local potatoes with airy smoked cheese, leeks and lovage.	155
Fried eggs from Åsevangsgård with creamy onions, crispy bread, herbs from the garden and cheese foam.	165

LARGE DISHES

Glazed white asparagus with garlic, summer truffle, crispy sourdough bread and a sauce made from last year's asparagus.	285
The fish of the day with fricassee on vegetables from the region, mussels and mussel sauce.	295
Schnitzel from dry-aged pork with kale from the garden, salads from Ærtebjerg and homemade pickled goods.	265
Seared beef with onions, fermented garlic, herbs and sauce with aromatic oil.	355

CHEESE

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

DESSERTS

Baked rhubarb from the garden with "ymer" ice cream, crispy oats and sweet cicely.	135
Parfait with local honey, fluffy "øllebrød" and white chocolate.	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.

LUNCH

COCKTAILS

Lammefjordens longdrink **105**
Syrup on seasonal herbs with rum, lime and sparkling water.

Hemp & Tonic **125**
Gin from Røsnæs with hemp essence and bitter tonic.

Cucumber Margarita **125**
Margarita from Danish cucumbers and reposado tequila.

Dill Anise **155**
Dill Anise from CPH Distillery with vermouth and salted cherries.

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
Seasonal tea	55

SWEETS

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

SOFT DRINKS

Soft drinks from Naturfrisk	40
Local apple juice	40
Filtered water from Waseen	45
Cordials from Naturfrisk	45

DRAUGHT BEER

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

BOOTLE BEERS

Rørvig and Herslev brewery	65 / 75

Ask your waiter about the assortment.

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EVENING

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Sourdough waffle with a salad made of crab and potatoes.	110
All snacks, per person	**185**

SMALL DISHES

Grilled green asparagus with wood ear mushrooms, salted blackcurrant leaves and airy cheese sauce.	185
Salted beef with caviar from Prunier, oyster cream and herbs from the garden.	285
Fried scallops with potatoes, spinach cream and spruce.	205
Langoustine with kale from the garden, ramson and langoustine sauce.	225

LARGE DISHES

Glazed white asparagus with garlic, summer truffle, crispy sourdough bread and a sauce made from last year's asparagus.	285
Fried halibut with onions, mushrooms from Tvedemose and a sauce made with chicken stock and red wine.	320
Dry-aged pig with greens from Ærtebjerg in crustade, salted unripe cherries and sauce with fermented cherry leaves.	285
Grilled beef with celeriac, salads, smoked marrow and a sauce with aromatic oil.	355

CHEESE

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

DESSERTS

Rhubarb from the garden in different textures with white chocolate and sweet cicely.	135
Green strawberries from Troldebakken with buttermilk sorbet, mint from the garden and cream.	135

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