



"He who has not visited Ribe, slept one night at "Hotel Dagmar" and heard the quaterbell beats from the Cathedral, does not know Denmark"

Thus, once wrote the famous journalist and writer Andreas Vinding ... and one can only agree with him!

Hotel Dagmar - with the 900 year old Cathedral as a neighbor, is not only beautiful to see with its red walls and the beautiful tile roof, but also a historical attraction in Denmark's oldest city



The original house on "Torvet" was destroyed by fire in 1580, but councillor and later mayor Laurids Thøgersen had a new stately farm built in 1581.

After having been in the possession of the prosperous Baggesens family, the house from about 1700 became the residence of Ribe's founding presidents, a kind of Mayor of the City. The first president of the house was Carsten Worm, grandson of the famous Ole Worm.

On Peter Ussing's death in 1788, the presidency was abolished, and from about 1800 it became "Gjæstgivergård". Some remember the former president's residence referred to as "Greisens Hotel" or "Gæstgivergården".

The name "Hotel Dagmar" first appeared in 1912 in connection with a major renovation.



HOTEL DAGMAR

MENU

NIGHT WATCHMAN BASEMENT & CATHEDRAL SQUARE

OPEN FOR LUNCH: MONDAY - SUNDAY FROM 12.00 - 16.00

OPEN FOR DINNER: MONDAY - SUNDAY FROM 17.00 - 21.00

SNACKS

3 PCS. FRIED OYSTERS DKK 149,-
Our favorite way of enjoying oysters - 3 pcs of fried oysters on homemade sauce tatar.

ROSSINI CAVIAR 30 GRAM DKK 345,-
*Top level luxury – Our caviar comes from the prestigious Rossini brand.
We serve it with sourdough toast, creme fraiche, onions, lemon and herbs.*

JAMON IBERICO HAM DKK 99,-
*Iberico ham – 24 month aged iberoco ham.
Served with Karl-Johan mayo and sourdough toast.*

TRUFFEL FRIES DKK 79,-
We love truffel – Our fries is served with grated truffel, truffel salt and truffel mayo.

FRENCH OLIVES, SALTED MARCONA ALMONDS & HUMMUS DKK 69,-
A nice cozy snack - Lovely french olives, salted marcona almonds & hummus.

LIGHT DISHES

SIGNATURE SMOKED SALMON DKK 189,-
*Signature Salmon from Hotel Dagmar - Delicious smoked salmon with
fresh cheese, chips, herbs and herb olie. Served with bread & butter.*

WHITE ASPARAGUS DKK 179,-
*The Season's most delicious poached white asparagus, served with shrimps from Chile,
trout roe and fresh herbs. Last but not least a delicious sauce mousseline.
Served with bread & butter.*

AVOCADO ON RYE BREAD DKK 145,-
*Delicious Avocado served on an openfaced sandwich, with salad, hummus, cottage cheese,
sun-dried tomatoes, marcona almonds, olive oil and fresh herbs.*

TIGER PRAWNS DKK 179,-
*A small asian inspired dish - Tiger prawns fried with chili, ginger, lime & soy.
Served with bread & butter.*

SOUDOUGH TOAST WITH CHICKEN SALAD DKK 135,-
*A twist on the classic chicken salad dish, served on delicious sourdough toast,
alongside portobello mushrooms, green asparagus and dry salted bacon.*



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OPEN FOR DINNER: MONDAY - SUNDAY FROM 17.00 - 21.00

MAINS

BAKED EGG OMELET

DKK 169,-

For the greater hunger - A danish classic made from eggs, topped with salted bacon, tomatoes and loads of chives. Served with danish rye bread.

PANFRIED LEMON SOLE WITH SHRIMPS

DKK 225,-

Luxery danish "Smørrebrød" – A butter roasted lemonsole, on rye bread with shrimps, lettuce, lemon and cucumber. Served with a homemade shellfish mayo.

FISH AND CHIPS

DKK 189,-

A truly great and delicious classic "almost" better than in England. Cod fried in beerbatter. Served with a homemade sauce tatare and crispy fries. "Very well, im chuffed to bits".

BURGER WITH 200 GRAM BEEF

DKK 189,-

Smash Burger – 200 grams patty with mushroom mayo, pickled shallots, cucumber and lettuce. Served with truffle fries and truffle mayo. Thats how it's done.

EVENING DISHES (17.00 - 21.00)

STRIPLOIN 250 GRAM

DKK 299,-

Nice Sashi Striploin – Fantastic beautiful meat, thats gives the finest of taste and power. One for the meat lovers. Serves with herb butter and fries.

LEMON SOLE DIOLE

DKK 265,-

Lemon sole in a different way, baked with a souffle stuffing made from fish and herbs, served with seasonal vegetables, potato of the day and a sublime saffron sauce.

VEAL PICANHA

DKK 255,-

When you want something good, but also something you know. Pink roasted veal picanha served with seasonal vegetables, potato of the day and a delicious thyme sauce.



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OPEN FOR LUNCH: MONDAY - SUNDAY FROM 12.00 - 16.00

OPEN FOR DINNER: MONDAY - SUNDAY FROM 17.00 - 21.00

DESSERTS – ALSO AVAILABLE BETWEEN 16.00 – 17.00

APPLE CAKE

Danish apple cake "Almost like grandma made it" is a classic you just have to try.
Served with macaroons & whipped cream.

DKK 89,-

GATEAU MARCEL

Chokolate shock - Homemade gateau marcel with chocolate cake and mousse.
Served with vanilla ice cream.

DKK 99,-

LEMON MOUSSE

Fresh & Lively dessert, the perfect balance between sweet and sour.
Served with whipped cream and chocolate.

DKK 99,-

STRAWBERRY TART

A Danish summer classic - Strawberry pie made on a mazarine base, with dark chocolate,
vanilla cream and topped with strawberries.

DKK 99,-

CHEESE

CHEESE BOARD A LA UNIKA

Try 3 different cheeses from Arla Unika - "Gammelknas", "Gnalling" & "Kronild".
Danish cheeses at their best, served with a tomato jam, honey marinated apricots,
green olives and crackers.

DKK 145,-

NIGHT WATCHMAN 3-COURSE MENU (17.00 - 21.00)

SIGNATURE SMOKED SALMON

Signature Salmon from Hotel Dagmar - Delicious smoked salmon with
fresh cheese, chips, herbs and herb olie. Served with bread & butter.

VEAL PICANHA

When you want something good, but also something you know.
Pink roasted veal picanha served with seasonal vegetables, potato of the day and a delicious thyme sauce.

LEMON MOUSSE

Fresh & Lively dessert, the perfect balance between sweet and sour.
Served with whipped cream and chocolate.

395 DKK ,-



SOFT DRINKS





HOTEL DAGMAR

SOFT DRINKS

RESTAURANT DAGMAR

SOFT DRINKS & JUICE

SODA 0,3 / 0,5

Pepsi - Max - Faxe Kondi - Mirinda Lemon

"FREM" MINERAL WATER FROM RIBE

Sparkling water with and without lemon

"FREM" SODA FROM RIBE 0,25

Orange - Apricot - Raspberry - Green Sport - Blue Sport

ORGANIC JUICE FROM "BRD. ADELHART" IN RIBE

Apple - Rhubarb - Elderflower - Black Currant

AQUA D'OR PEACH ICE TEA 0,5

Peach Ice tea

FILTERED WATER BY ROYAL 0,7

Filtered water in bottle - still or sparkling

DKK 45,- / 55,-

DKK 30,-

DKK 30,-

DKK 40,-

DKK 45,-

DKK 35,-

DRAFT BEERS & SPECIALITY BREWS

"ODENSE" PILSNER & CLASSIC 0,3 / 0,5

Pilsner and classic from "Odense" from draft

SCHIØTZ MØRK MUMME 0,3 / 0,5

Powerful, Dark and hoppy beer from the late middle ages

SCHIØTZ GYLDEN IPA 0,3 / 0,5

Fullbodied and fruity hops, with a hint of malt and caramel

SEASONAL DRAFT 0,3 / 0,5

Please ask our waiters

DKK 45,- / 60,-

DKK 55,- / 70,-

DKK 55,- / 70,-

DKK 55,- / 70,-

SPECIALITY BREWS BOTTLES & CIDER

ANARKIST BROWN ALE 0,5

Medium powered with moderate bitterness and taste of hops

NØRREBRO BRYGHUS CIDER 0,33

Ablecider made of 100% organic danish ables.

ANARKIST HAZY IPA 0,5%

Light beer with citrus, brewed on wheat and oats

ANARKIST BLOODY WEIZEN

Weiss beer with a hint of blood orange

ROYAL 0.0 ALCOHOL FREE BEER 0,3

Royal alcohol free bottle beer 0.0 %

DKK 70,-

DKK 60,-

DKK 70,-

DKK 70,-

DKK 40,-

RIBE BREWERY 0,5 BOTTLES

VIKING BREW

A good and powerfull red bock with cascade hops

BLACK ALE

A dark ale inspired by Irish Stout, with a full bodied taste and soft foam

MARSK WEISS BEER

Filtered and light weiss beer, with a hint of lemon. Brewed on cascade hops

WADDEN SEA BREW

A fresh pilsner beer, with flowers and berrys from the wadden sea area

SEASONAL BEER

Please ask our waiters

DKK 70,-

DKK 70,-

DKK 70,-

DKK 70,-

DKK 70,-

HOTEL DAGMAR

BEVERAGES AND HOT DRINKS

RESTAURANT DAGMAR

HOT DRINKS

ILLY CAFFÉ LATTE SINGLE / DOUBLE	DKK 45,- / 50,-
ILLY CAPPUCCINO SINGLE / DOUBLE	DKK 45,- / 50,-
ILLY ESPRESSO SINGLE / DOUBLE	DKK 35,- / 40,-
ILLY AMERICANO	DKK 40,-
CUP OF COFFEE FROM FILTER / RE-FILL (ONLY AT THE CATHEDRAL SQUARE)	DKK 35,- / 15,-
A.C. PERCH'S THE <i>Earl Grey - Breakfast - Mandarin - White Temple - Darjeeling - Green Rhubarb - Sweet Apple and Lemon</i>	DKK 45,-
HOT CHOCOLATE WITH WHIPPED CREAM	DKK 45,-
WITH COGNAC 4CL	DKK 85,-
IRISH COFFEE WITH 4CL WHISKEY	DKK 85,-
BAILEY FOR THE COFFEE	DKK 39,-

DRINKS

APEROL SPRITZ	DKK 85,-
GIN HASS	DKK 85,-
ROM / VODKA / JACK D / MORGAN 3CL - WITH SODA	DKK 85,-
PLYMOUTH SLOE GIN WITH LEMON SODA	DKK 95,-
COCKTAILS ON TAP	DKK 125,-
<i>Choose between: Espresso Martini - Pink Lady - Strawberry Daiquiri - Passion Fruit</i>	

TROLDEN GIN & FEVERTREE TONIC

COPPERPOT DNA <i>We recommend Fever-Tree Indian tonic water</i>	DKK 95,-
ORGANIC / SUSTAIN <i>We recommend Fever-Tree Mediterranean tonic water</i>	DKK 95,-
SEA BUCKTHORN <i>We recommend Fever-Tree Indian tonic water</i>	DKK 95,-
COCKY BARRISTA <i>We recommend it without tonic and with ice. Otherwise a Indian tonic will match</i>	DKK 95,-
NAVY <i>We recommend Fever-Tree Indian tonic water</i>	DKK 95,-
GROOVY CURRANT <i>We recommend Fever-Tree Aromatic tonic water</i>	DKK 95,-
FEVER-TREE TONIC VARIANTS <i>Indian, Mediterranean, Elderflower and Aromatic</i>	DKK 45,-





WINE





WINE

STATEMENT

WE DON'T HAVE A "HOUSE WINE" AT HOTEL DAGMAR. BUT WE DO HAVE AN AMAZING SELECTION OF WINES BY THE GLASS. WINE IS ALL ABOUT TASTE AND GREAT EXPERIENCES, SOMETHING WE VALUE HIGHLY.

WINE BY THE GLASS - WHITE

LA COUR DES DAMES <i>Vin de France - Lanquedoc-Roussion - France</i>	DKK 75,-
SIEUR D'ARQUES <i>Chardonnay - Languedoc - France</i>	DKK 78,-
SOHO <i>Sauvignon Blanc - Marlborough - New Zealand</i>	DKK 85,-
THANISCH - TROCKEN RIESLING <i>Riesling 1648 - Trocken - Mosel - Germany</i>	DKK 92,-
THANISCH - KABINET FEINHERB <i>Riesling Kabinet Feinherb - Mosel - Germany</i>	DKK 95,-
CHANSON <i>Macon-Village – Chardonnay – Bourgogne - Frankrig</i>	DKK 115,-

WINE BY THE GLASS - RED

LA COUR DES DAMES <i>Vin De France - Lanquedoc-Roussion - France</i>	DKK 75,-
UMA COLLECTION <i>Malbec - Telteca - Mendoza - Argentina</i>	DKK 75,-
MAGONDEAU <i>Merlot – Fronsac - Bordeaux - France</i>	DKK 85,-
JOURNEYS END <i>Cabernet Franc – Stellenbosch – South Africa</i>	DKK 89,-
IL NESPOLI <i>Poderia Dal Nespoli - Sangiovese - Emilia Romagna - Italy</i>	DKK 95,-
VAQUOS <i>Tempranillo - Ribera Del Duero - Spain</i>	DKK 95,-
ALEXANDER VALLEY <i>Pinot Noir - Russian River Valley - California</i>	DKK 115,-



HOTEL DAGMAR

WINE

WINE BY THE GLASS - ROSE

CORETO

Pinot Noir/Castelao Shiraz - Lisboa - Portugal

DKK 78,-

CHATEAU ROUBINE PREMIUM

Syrah/Grenache/Mouvedre/Carignan/Cinsault - Cotes de Provence - France

DKK 85,-

WINE BY THE GLASS - SPARKLING

SOVRANO

Spumante Brut - Montelliana - Veneto - Italy

DKK 75,-

CAVA

Bodegas Pinord - Dibon - Cava de Reserva - Demi Sec - Penedes - Spain

DKK 75,-

THANISCH ROSE SECCO

Mosel - Germany

DKK 75,-

WINE BY THE GLASS - DESSERT WINE

CHÂTEAU JEAN FONTHENILLE LOUPIAC

Semillon - Bordeaux - Frankrig

DKK 89,-

BRADAMANTE

Albana/Chardonnay/Sau. B. - Poderia Dal Nespoli - Emilia Romagna - Italien

DKK 95,-

BANYULS MADELOC

Grenache - Catalonien - Frankrig

DKK 105,-

WINE BY THE GLASS - PORTVIN

QUINTA DE LA ROSA TAWNY

Touriga nacional, Touriga franca, tinta barroca – Dourodalen – Portugal

DKK 85,-

QUINTA DE LA ROSA Late Bottle Vintage

*Touriga nacional, Touriga franca, Sousao, Tinta Roriz – Dourodalen – Portugal
Aged 4 to 6 years on large oak barrels*

DKK 95,-

QUINTA DE LA ROSA 20 års

*Touriga nacional, Tinta Roriz – Dourodalen - Portugal
Aged an average of 20 years on oak barrels*

DKK 95,-



HOTEL DAGMAR

WINE

WHITE - FRANCE

LA COUR DES DAMES

Vin de France - Languedoc/Roussillon

DKK 325,-

VILLA MANSAY

Chardonnay/Colombard - Languedoc/Roussillon

DKK 375,-

CHANSON VIRE-CLESSÉ

Domaine Chanson - Chardonnay - Viré-Clessé

DKK 475,-

CHANSON CHABLIS

Domaine Chanson - Chardonnay - Chablis

DKK 525,-

CHANSON CHABLIS LES GRAND PREUSES

Domaine Chanson - Chardonnay - Grand Cru

DKK 955,-

CHANSON MONTAGNY

Domaine Chanson - Premier Cru - Montagny

DKK 595,-

CHANSON CLOS DES MOUCHES

Domaine Chanson - Premier Cru - Chardonnay

DKK 1495,-

D'ARDHUY CORTON CHARLEMANGE

Domaine D'Ardhuy - Chardonnay - Corton Charlemange

DKK 995,-

FONTAINE-AUDON SANCERRE

Château Fontaine-Audon - Sauvignon Blanc - Loire

DKK 495,-

SIEUR D'ARQUES

Chardonnay - Languedoc

DKK 375,-

WHITE - GERMANY

THANISCH RIESLING KABINET FEINHERB

Riesling Kabinet Feinherb - Mosel

DKK 425,-

THANISCH RIESLING 1648

Riesling Trocken - Mosel

DKK 395,-

WHITE - AUSTRIA

HERMAN MOSER "PER DUE"

Grüner Veltliner - Kremstal

DKK 455,-



HOTEL DAGMAR

WINE

WHITE - ITALY

NESPOLINO

Tribbiano/Chardonnay - Emilia Romagna

DKK 355,-

DA MAGGIO

IGT - Chardonnay - Poderia Dal Nespoli - Emilia Romagna

DKK 395,-

KELLERIE KURTATSCH

Pinot Grigio - Alto Adige

DKK 425,-

DAMILANO CHARDONNAY

Damilano - Chardonnay - Langhe - Piemonte

DKK 595,-

WHITE - CALIFORNIA

ALEXANDER VALLEY

Chardonnay - Sonoma - Russian River

DKK 495,-

WHITE - SOUTH AFRIKA

JOURNEY'S END

Chardonnay - Journey's End - Stellenbosch

DKK 455,-

WHITE - NEW ZEALAND

SOHO

Sauvignon Blanc - Marlborough

DKK 425,-

ROSE - FRANCE

ROUBINE

Château Roubine - Cru Classé Premium - Côtes De Provence

DKK 475,-

ROSE - PORTUGAL

CORETO

DFJ Vinhos - Pinot Noir/Castelão/Shiraz - Lisboa

DKK 395,-

SPARKLING

SOVRANO

Spumante Brut - Montelliana - Veneto - Italy

DKK 375,-

CAVA

Bodegas Pinord - Dibon - Cava de Reserva - Demi Sec - Penedes - Spain

DKK 375,-

MALVASIA

Castelnuovo del Bosco - Malvasia - Piemonte - Italy

DKK 375,-

THANISCH ROSE SECCO

Mosel - Germany

DKK 375,-

METODO CLASSICO BRUT

Damiliano - Chardonnay, Pinot noir - Piemonte - Italy

DKK 595,-

MICHEL GONET CHAMPAGNE

Chardonnay - Champagne - France

DKK 695,-



HOTEL DAGMAR

WINE

RED - FRANCE

LA COUR DES DAMES

Vin De France - Languedoc/Roussillon

DKK 325,-

MAISON TARDIEU-LAURENT

Famille Tardieu - Granache - Côtes du Rhône

DKK 375,-

CHANSON CÔTE DE NUIT VILLAGE

Domaine Chanson - Pinot Noir - Côte De Nuits

DKK 495,-

CHANSON SANTENAY-BEAUREGARD

Domaine Chanson - Pinot Noir - Santenay

DKK 795,-

MORGON

Domaine Bulliat - Gamay - Beaujolais

DKK 475,-

CHANSON PERNAND-VERGELESSES

Domaine Chanson - Premier Cru - Monopol - Beaune

DKK 855,-

CHANSON CLOS DES MOUCHES

Domaine Chanson - 1. Cru - Pinot Noir - Beaune

DKK 1495,-

CHANSON CLOS DES FÉVES

Domaine Chanson - Premier Cru - Monopol - Beaune

DKK 1295,-

CHANSON GEVREY-CHAMBERTIN

Domaine Chanson - Premier Cru - La Perrière - Côte De Nuits

DKK 1595,-

CHANSON CHARMES-CHAMBERTIN

Domaine Chanson - Grand Cru - Côte De Nuits

DKK 2495,-

CHANSON CHAMBOLLE-MUSIGNY

Domaine Chanson - Premier Cru - Les Combottes - Côte De Nuits

DKK 1995,-

CHÂTEAUNEUF DU PAPE

Bosquet Des Papes - Grenache/Syrah/Mouvedre - Rhône

DKK 699,-

LION & DRAGON

Château Roubine - Syrah/Cabernet Sauv. - Cru Classe - Côtes De Provence

DKK 525,-

MAGONDEAU

Château Magondeau - Merlot - Fronsac - Bordeaux

DKK 395,-

BEAUSEJOUR

Château Beausejour - Pomerol - Bordeaux

DKK 595,-

CANTEMERLE

Château Cantemerle - Cabernet Sauv. - Grand Cru Classé - Haut-médoc

DKK 655,-



HOTEL DAGMAR

WINE

RED - ITALY

MA ROAT RIPASSO

Tezza - Corvina/Rondinella - Ripasso Superiore - Valpolicella

DKK 455,-

AMARONE

Tezza - Corvina/Rondinella - D.O.C.G. - Valpolicella

DKK 549,-

PRUGNETO

Poderia Dal Nespoli - Superiore Sangiovese - Emilia Romagna

DKK 395,-

NESPOLINO

Poderia Dal Nespoli - Sangiovese/Merlot - Emilia Romagna

DKK 355,-

IL NESPOLI

Poderia Dal Nespoli - Superiore Riserva Sangiovese - Emilia Romagna

DKK 425,-

BORGO DEI GUIDI

Poderia Dal Nespoli - Sangiovese/Cabernet Sau. - Emilia-Romagna

DKK 495,-

LANGHE NEBBIOLO

Damilano - Nebbiolo - Langhe

DKK 445,-

BAROLO

Damilano - Liste - Nebbiolo - Piemonte

DKK 995,-

RED - SPAIN

VAQUOS

Bodegas Pinord - Tempranillo - Ribera Del Duero

DKK 425,-

CLOS DEL MAS

Bodegas Pinord - Cabernet Sau./Carinena/Garnacha - Priorat

DKK 575,-

RED - SOUTH AFRIKA

JOURNEY'S END MERLOT

Merlot - Stellenbosch

DKK 425,-

JOURNEY'S END SHIRAZ

Shiraz - Stellenbosch

DKK 425,-

RED - CALIFORNIA

MAXVILLE

Maxville Winery - Cabernet Sauvignon - Napa Valley

DKK 1195,-

ALEXANDER VALLEY

Alexander Valley Vineyards - Pinot Noir - Sonoma

DKK 495,-

RED - ARGENTINA / CHILE

UMA COLECCIÓN

Telteca - Malbec - Mendoza - Argentina

DKK 345,-



THANK YOU FOR YOUR VISIT

