

Hotel Dagmar***

DANMARKS ÆLDSTE HOTEL ANNO *1581*

GASTRONOMICAL SEASONAL MENU

Opening hours: Monday - Saturday from 18-21

STARTERS

Scallop
Rossini Caviar
Sauce on Cucumber
199,-

Danish Green Peas
Ham
Parsley Velouté & Lovage
185,-

MAINS

Hake
Black Salsify
Beurre Blanc & Trout Roe
275,-

Brined Pork Belly
Danish Sweet Corn
Smoked Apple- & Thyme Glace
285,-

DESSERTS

Tete de Moine
Raspberry
Broken Gel
145,-

Danish Strawberries
Almond Flakes
Cold Buttermilk Sauce
155,-

SMALL DAGMAR MENU

3-course menu
Aperitif & Amusé
Danish Green Peas
Hake
Danish Strawberries

695,-

With winemenu
incl. wine pairing
and free water
995,-

MEDIUM DAGMAR MENU

4-course menu
Aperitif & Amusé
Scallop
Brined Pork Belly
Tete de Moine
Danish Strawberries

795,-

With winemenu
incl. wine pairing
and free water
1.145,-

GREAT DAGMAR MENU

6-course menu
Aperitif & Amusé
followed by all 6 courses on
the gastronomical seasonal
menu

1.095,-

With winemenu
incl. wine pairing
and free water
1.545,-

WINEMENU

2-course winemenu **225,-**
3-course winemenu **295,-**
4-course winemenu **350,-**

5-course winemenu..... **400,-**
6-course winemenu..... **450,-**
All winemenues incl. free water

