

Hotel Dagmar***

DANMARKS ÆLDSTE HOTEL ANNO *1581*

GASTRONOMICAL SEASONAL MENU

Opening hours: Monday - Saturday from 18-21

STARTERS

Langoustine
Tomato Consommé
Elderflower
175,-

White Asparagus
Caviar
Cress
165,-

MAINS

Chicken Ballotine
Sage & Green Asparagus
Sauce Velouté
265,-

Veal Tenderloin
Spinach & Parsley Puré
Sauce Demi Glace
285,-

DESSERTS

Arla Unika Cheeses
3 pcs. with Crispbread
Rhubarb Compote
145,-

Elderflower Sorbet
Caramelized Pistachio
Hot Caramel Sauce
155,-

SMALL DAGMAR MENU

3-course menu
Aperitif & Amusé
Langoustine
Veal Tenderloin
Elderflower Sorbet

595,-

With winemenu
incl. wine pairing
and free water
895,-

MEDIUM DAGMAR MENU

4-course menu
Aperitif & Amusé
Langoustine
White Asparagus
Veal Tenderloin
Elderflower Sorbet

695,-

With winemenu
incl. wine pairing
and free water
1.045,-

GREAT DAGMAR MENU

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

995,-

With winemenu
incl. wine pairing
and free water
1.445,-

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

