

Hotel Dagmar ***

DANMARKS ÆLDSTE HOTEL ANNO *1581*

GASTRONOMICAL SEASONAL MENU

Opening hours: Monday - Saturday from 18-21

STARTERS

Cured Salmon

Horseradish Cream Sauce
Dill Oil

175,-

Fried Egg

Sauce on "Vesterhavs" Cheese
Truffel

165,-

MAINS

Cod

Vendace Roe & Trout Roe
Herbs & Salted Bacon

265,-

Rack of Lamb

Lamb Sauce with Olives
Baked Garlic Pure

285,-

DESSERTS

Arla Unika Cheeses

Board with 5 (choose 3 pcs.)
Ryebread & Compote

145,-

Chocolate Mousse

Butterscotch
Dark Chocolate Glace

155,-

SMALL DAGMAR MENU

3-course menu

Aperitif & Amusé
Cured Salmon
Rack of Lamb
Chocolate Mousse

595,-

With winemenu
incl. wine pairing
and free water

895,-

MEDIUM DAGMAR MENU

4-course menu

Aperitif & Amusé
Cured Salmon
Fried Egg
Rack of Lamb
Chocolate Mousse

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

