

Hotel Dagmar***

DANMARKS ÆLDSTE HOTEL ANNO *1581*

GASTRONOMICAL SEASONAL MENU

Opening hours: Monday - Sunday from 18-21

STARTERS

Lumpfish Roe
German Turnip
Sauce on Kefir & Dill
199,-

Venison Tartare
"Vesterhavs" Cheese
Truffle & Cress
185,-

MAINS

Poached Cockerel
Chanterelle
Enoki & Chicken Glace
275,-

Teres Major
Jerusalem Artichoke
Sauce Bordelaise
285,-

DESSERTS

Baked Goat Cheese
Beetroot
Blackberry
145,-

Grilled Plums
Vanilla Creme
Cointreau
155,-

SMALL DAGMAR MENU

3-course menu

Aperitif & Amusé
Lumpfish Roe
Poached Cockerel
Grilled Plums

695,-

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

MEDIUM DAGMAR MENU

4-course menu

Aperitif & Amusé
Venison Tartare
Teres Major
Baked Goat Cheese
Grilled Plums

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

