

Hotel Dagmar ***

DANMARKS ÆLDSTE HOTEL ANNO *1581*

GASTRONOMICAL SEASONAL MENU

Opening hours: Monday - Saturday from 18-21

STARTERS

Rainbow Trout

Radish
Caviar

199,-

Fried Egg

"Vesterhavs" Cheese
Truffle

185,-

MAINS

Turbot

Fried Leek
Hollandaise

275,-

Beef Fillet

Enoki
Madagascar Pepper

325,-

DESSERTS

Havgus

Sea Buckthorn
Bread Flakes

145,-

Amaretto Ice Cream

White Chocolate
Rhubarb

155,-

SMALL DAGMAR MENU

3-course menu

Aperitif & Amusé
Rainbow Trout
Turbot
Amaretto Ice Cream

695,-

With winemenu
incl. wine pairing
and free water

995,-

MEDIUM DAGMAR MENU

4-course menu

Aperitif & Amusé
Fried Egg
Beef Fillet
Havgus
Amaretto Ice Cream

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

