

# Hotel Dagmar \*\*\*

DANMARKS ÆLDSTE HOTEL ANNO \*1581\*

## GASTRONOMICAL SEASONAL MENU

Opening hours: Monday - Saturday from 18-21

### STARTERS

**Scallop**  
Cauliflower  
Brown Butter  
**199,-**

**Asparagus**  
Braised Leek  
Asparagus Blanquette  
**185,-**

### MAINS

**Cod**  
Basquaise  
New Potatoes  
**275,-**

**Braised Lamb**  
Mashed Potatoes  
Vadouvan Sauce  
**325,-**

### DESSERTS

**Cheese**  
Thee Danish Cheeses  
Compote  
**145,-**

**Panna Cotta**  
Coconut Sorbet  
Grapefruit  
**155,-**

### SMALL DAGMAR MENU

#### 3-course menu

Aperitif & Amusé  
Scallop  
Braised Lamb  
Panna Cotta

**695,-**

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

### MEDIUM DAGMAR MENU

#### 4-course menu

Aperitif & Amusé  
Scallop  
Braised Lamb  
Cheese  
Panna Cotta

**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

