

Fjordgaardens

Spring Menu

Starters

Butter & white wine steamed Asparagus

Hand-peeled prawns, mayo with lemon and
piment d'espelette

125 kr.

Cold-smoked Salmon

With applegel, dehydrated horseradish
and herbs

125 kr.

Vol-au-Vent with chicken

Shiitake mushrooms and ginger
in a sauce velouté

125 kr.

Fjordgaardens experience menu

Appetizing snacks with Crémant. A 3 or 5-
course menu accompanied with 3 or 5 glasses of
a coordinated wine menu, Coffee, and avec.

3 courses

DKK 1025 per person

5 courses

DKK 1535 per person



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Fjordgaardens

Spring Menu

Main Courses

Boeuf Onglet

Chimichurri, pickled red pearl onions and pommes Anna
325 kr.

Chateaubriand of pork

Pickled radishes, sauteed spinach, baked tomato, port
wine sauce and pommes terrien
325 kr.

Fish of the day

Parsley-turned small potatoes, asparagus broccoli,
celeriac puree with browned butter
and fish sauce
325 kr.

Fjordgaarden Burger

Brioche bun, Gammelknas cheese from Unika,
tomato compote, Dijon-mayo, caramelized onions,
pickled cucumber, lettuce, aioli and fries

189 kr.

Extras

Bacon 20 DKK

Onion Rings 20 DKK

Also available as vegetarian

Ribeye

Lettuce turned in vinaigrette, red wine glaze,
aioli and fries
325 kr.



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Spring Menu

Cheese

3 Danish cheeses with compote, olives and
homemade crisp bread
140 kr.

Dessert

Our interpretation of classic danish Øllebrød
Vanilla ice cream, fluffy white chocolate
and crunchy toppings
105 kr.

Blondie cake with rhubarb

Pickled, baked and sorbet of rhubarb,
vanilla cream and vanilla crunch
105 kr.

Crème Brûlée

With raspberry sorbet
105 kr.

Wine menu

1 glasse of wine	DKK 105,-
2 glasses of wine	DKK 205,-
3 glasses of wine	DKK 305,-
4 glasses of wine	DKK 405,-
5 glasses of wine	DKK 505,-


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*We kindly inform. When paying with foreign credit cards there will be a fee on the total invoice amount
Eurocard, Mastercard, Visa, Amex & Diners 3.75%*



Fjordgaardens

Vegetarian Menu

Starter

Red Curry Soup

Vegan dumplings and vegetables

125 kr.

Vol-au-Vent

Lightly stewed vegetables

125 kr.

Main Course

Gnocchi with scallions

With lentils, spinach and vegan cream

285 kr.

FcUghX Mushroom 8i I Y`Y

Chimichurri, pickled red pearl onions and
pommes Anna

285 kr.

All our desserts are vegetarian, vegan option
can be made if requested
Please ask your waiter



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