HOTEL FREDERIKSVÆRK

OPEN-FACED SANDWICHES

11:00-17:00

1 pc. 99 DKK / 2 pcs. 189 DKK / 3 pcs. 259 DKK

Please note: The offer is per person and cannot be shared

Christmas Herring *marinated in Christmas ale and warming spices, served with apple and horseradish cream*

Hand-peeled shrimp *on toasted bread with lemon mayonnaise*

Egg and hand-peeled shrimp *with lumpfish roe, dill and lemon*

Homemade breaded plaice fillet *with remoulade & lemon*
(Pan-fried: +25 DKK) (with hand-peeled shrimp: +35 DKK)

Danish meatball *with remoulade, pickled red cabbage and crispy fried onions*

Chicken salad *with pickled beech mushrooms and crispy bacon*

Warm Liver Pâté with sautéed mushrooms and crispy bacon

"Dyrlægens natmad" *with liver pâté, cured veal, aspic and red onion*

Aged cheese *with pork fat, aspic and red onion*

Christmas Platter
with 5 classic specialities & dessert
295,-

VARM DISHES

All day

Princess-style "shooting star" *with cold-smoked salmon, fish fillet, shrimp, green asparagus, lumpfish roe & dressing*	209,-
Wienerschnitzel *with fried potatoes, peas, brown sauce & traditional garnish*	249,-
Burger *with a 170 g beef patty, tomato, cucumber, chili mayonnaise, pickled cucumber, cheese & bacon, served with fries and chili mayonnaise* *(Also available with chicken or today's vegetarian option)*	199,-

SALADS

All day

Caesar salad *with croutons, parmesan & bacon* *(With chicken: +50 DKK)*	129,-
Pointed Cabbage & Fresh Kale Salad *with pomegranate seeds, homemade pesto & walnuts. (Add chicken: +50,-)*	149,-

KIDS MENU

All day

Lasagne *with fresh salad*	99,-
Chicken nuggets *with French fries and remoulade*	99,-

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SNACKS

All day

Duck Croquette *with lingonberry mayonnaise*	74,-
Crispy fries *with chili mayonnaise*	59,-
Olives & salted almonds	59,-

STARTERS

17:00-21:30

Tortellini in Creamy Truffle Sauce *with winter spinach & fresh basil, topped with pancetta*	109,-
Pan-Fried Herring Fillet *with caramelized onions, blanquette sauce with browned butter & pomegranate*	109,-
Spicy Sweet Potato Soup *with crispy chickpeas, crème fraîche & Parmesan*	99,-
Avocado Panna Cotta *with seared scallop, rye bread crumble & lemon pearls*	129,-

MAIN COURSES

17:00-21:30

Catch of the day *with steamed julienne-cut winter vegetables, blanquette sauce with browned butter & potatoes tossed in fresh herbs*	249,-
Confit Duck Leg *with sautéed cabbage, blackcurrant gastrique & roasted potatoes with almonds*	229,-
Surf 'n' Turf, *250 g ribeye steak with pan-fried langoustine tails, oven-roasted tomatoes, seasonal sautéed vegetables & homemade Béarnaise sauce*	345,-
Pan-Fried Pork Tenderloin *with flash-fried winter cabbage, celeriac purée & rich rosemary jus*	229,-
Dish of the Day please *see the board or ask your waiter*	125,-

DESSERTS

All day

Winter Tiramisu *with Amaretto, warming spices, orange & chocolate*	99,-
Hazelnut Tart *with caramel, crème fraîche & basil syrup*	99,-
Gateau Marcel *rich chocolate cake with hazelnut mousse & orange*	99,-
Frederiksværk Scoop *with vanilla ice cream, Oreo crunch, caramel & chocolate sauce*	99,-
Selection of 3 Cheeses *with traditional accompaniments & bread*	109,-

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SOFT DRINKS

	Small / large
Soda *Pepsi / Pepsi max / Faxe kondi / Mirinda orange / Mirinda lemon*	39,- / 59,-
Iced tea *40 cl.* *Peach / Lemon*	69,-
Elderflower drink *Still or sparkling*	39,- / 59,-
BWT water *75 cl.* *Still / sparkling (per person)*	29,-
Homemade limonade *40 cl.* *Passionfruit / rhubarb / peach / lime-mint-ginger*	69,-
Østergaard plantage, Organic juice *25cl.* *Please ask for our seasonal selection*	45,-

BEER

	small / large
Odense Pilsner *Royal Unibrew*	49,- / 72,-
Odense Classic *Royal Unibrew*	49,- / 72,-
Mørk Mumme *Schiøtz*	55,- / 77,-
Tuborg *33 cl.*	39,-
Corona *33 cl.*	49,-
IPA *33cl.* *Nørrebro bryghus*	49,-

Selection of Low-Alcohol & Alcohol-Free Beers

Hazy Zero Xmas. *44 cl.*	69,-
American Easy 0,5% *44 cl.*	69,-
Hoppy Lager ØKO 0,5% *33 cl.*	69,-
Heineken Zero *33 cl.*	39,-
Doing Zero *spørg på variant.*	59,-

COFFEE & WARM DRINKS

Iced coffee *0,25/0,40 cl.* *Caramel / vanilla syrup*	36,- / 59,- (+5,-)
Espresso *sgl./dbl.*	29,- / 39,-
Café americano	39,-
Café latte *db.*	52,-
Café cappuccino *db.*	52,-
Cortado	45,-
Irish Coffee *single / db.*	95,- / 105,-
Iced chai *Tiger spice / vanilla*	52,- / 62,-
Chai latte *Tiger spice / vanilla*	52,-
Hot chocolate	52,-
Tea *(Please ask your waiter for selection)*	30,-
Coffee incl. cake of the day *(Please ask your waiter for todays cake)*	89,-

DRINKS & SPIRITS

Limonade with white rum *Passionfruit / rhubarb / peach / lime-mint-ginger*	95,-
Gin & Tonic	95,-
Rum & Coke	95,-
Aperol Spritz	95,-
Hugo Spritz	95,-
Limoncello Spritz	95,-
Schnaps *2 cl. / 0,75 cl.*	42,- / 975,-
Sambucca	49,-
Fernet branca	49,-
Bailey's	49,-

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WINE MENU

Taste our selected wines

Nancy Carol, Cava Brut, Spain

Villa di Mare, Pinot Grigio, Italy (Organic)

Côtes-du-Rhône Rouge, Grenache Noir/Syrah, France (Organic)

3 glasses; 199,-
(Offer cannot be shared)

WHITE WINE

	12cl.	*1/2*	*1/1*
Villa di Mare, *Pinot Grigio, Italy (ØKO)*	90,-	195,-	388,-
Roi des Vignes White, *VDF, France*			368,-
Estate, *Sauvignon Blanc, Chile*	95,-		425,-
2024 Riesling Trocken, *Weingut Dr. Koehler, Germany*	110,-		525,-
100 Hügel, *Pinot Blanc, Trocken, Germany*			495,-
Duque de Sevilla, *Chardonnay, Spain*	85,-	185,-	325,-
Sancerre Les Caillottes, *Sauvignon blanc, France*			628,-
Chablis "Vieilles Vignes", *DAOP, Maison Joseph Drouhin, France*			795,-
Bassermann Jordan, *Weissburgunder, Germany*			545,-

RED WINE

Bourgogne Pinot Noir, *- Cuvée Réserve, France*	120,-		595,-
Rooiberg, *Shiraz, South Africa*	90,-	190,-	368,-
Estate, *Cabernet Sauvignon, Chile*			395,-
Marseghina, *Ripasso Superiore, Italy*			525,-
Chianti, *Castello di Querceto, Toscana, Italy*			485,-
Côtes-du-Rhône Rouge, *Grenache Noir/Syrah, France (ØKO)*	95,-		475,-
Duque de Sevilla, *Tempranillo/Garnacha, Spain*	85,-	185,-	325,-
Les Esperons, *Pinot Noir, France*			425,-
Massari di San Grato Barolo, *Nebbiolo, Italy*			895,-
Clos Saint Jean, *Chateauneuf-du-Pape, France*			1495,-

ROSÉ

Duque de Sevilla, *Garnacha, Spain*	85,-	185,-	325,-
Estate, *Cabernet Sauvignon, Chile*	95,-		425,-
Ultimate Provence, *Côtes de Provence Rosé, France*			695,-

SPARKLING WINE

Nancy Carol, *Cava Brut, Spain*	80,-		358,-
Moscato d´Asti, *Azienda Agr. Rosa Fiore, Italy*			398,-
Michel Devin, *Champagne, France*			798,-
Mandois, *Champagne, France*			998,-
Mandois Rosé, *Champagne, France*			1195,-

DESSERT WINE

Copa Real, *Moscatel Organic, IGP, Spain*	80,-	395,-
Grahams *The Tawny Port*	105,-	595,-

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