

DRAGSHOLM SLOT BISTRO MENU

Snack Package 149

Crispy toast with veal sweetbreads & wild garlic

Sourdough waffle with matured cheese & Birthesminde ham

Hakurei turnip with dill & oyster emulsion

Oysters & snacks

Venø oysters natural per piece 45

Venø oysters with rosehip per piece 45

Venø oysters with hot sauce per piece 45

Olives 65

Crispy potato chips with dried tomato, creme fraiche & chives 65

Toasted brioche with anchovies 75

Duck rillettes with mustard & toasted brioche 75

2 courses 375

Wine pairing 2 glasses 275

White asparagus with sautéed wild herbs, matured beef fat & asparagus blanquette

Grilled stuffed quail with wild garlic, green asparagus & suprême sauce with porcini

3 courses 465

Wine pairing 3 glasses 375

White asparagus with sautéed wild herbs, matured beef fat & asparagus blanquette

Grilled stuffed quail with wild garlic, green asparagus & suprême sauce with porcini

Pickled rhubarb with rhubarb compote, crispy meringue, elderflower tea & yogurt sorbet

4 courses 535

Wine pairing 4 glasses 475

White asparagus with sautéed wild herbs, matured beef fat & asparagus blanquette

New Danish potatoes with sautéed squid & mussel sauce with smoked cod roe

Grilled stuffed quail with wild garlic, green asparagus & suprême sauce with porcini

Pickled rhubarb with rhubarb compote, crispy meringue, elderflower tea & yogurt sorbet

5 courses 595

Wine pairing 5 glasses 575

White asparagus with sautéed wild herbs, matured beef fat & asparagus blanquette

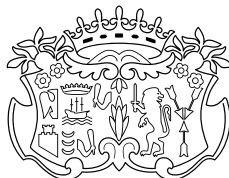
New Danish potatoes with sautéed squid & mussel sauce with smoked cod roe

Summer buck as tartare with egg yolk from Bertram, pepper mayonnaise & crispy potatoes

Grilled stuffed quail with wild garlic, green asparagus & suprême sauce with porcini

Pickled rhubarb with rhubarb compote, crispy meringue, elderflower tea & yogurt sorbet

We reserve the right for changing seasons, and that the ingredients may change daily
For information about allergies, please ask your waiter.

**Cheese & sweets**

4 kinds of cheese with appropriate garnish 155

Fried camembert with plum compote 95

Affogato 95

Cake of the day 95

Coffee/tea & petit four 95

Kids Menu 185 (Kids up to 12 years)

Meat or fish, with vegetables a part

Homemade ice cream

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