



DRAGSHOLM SLOT BISTRO MENU

Oysters & snacks

Rømø oysters - natural, with pickled rose hips or hot sauce 45,- each

Marinated olives 65,-

Puff pastry with hot-smoked salmon, smoked cheese and trout roe 2 pcs 75,-

Sourdough waffles with aged cheese & cured ham from Birthesminde 2 pcs 75,-

Croquettes with potatoes and cod with mild anchovy mayonnaise 2 pcs 75,-

Toasted brioche with duck rillettes and mustard 75,-

Toasted brioche with anchovies 75,-

Gastro Unika Caviar

30 g Gold · 549,-

30 g Baerii · 549,-

30 g Platinum · 649,-

Served with sourdough waffles, sour cream and chives

Cheese & sweets

The castle's selected cheeses with crackers and condiments 155,-

Affogato 95,-

Cake of the day 95,-

Coffee/tea and petit four 95,-

We reserve the right for changing seasons, and that ingredients may change daily
Please inform the waiter of any allergens

DRAGSHOLM CASTLE – RELAIS & CHATEAUX
Dragsholm Allé – 4534 Hørve - +45 59 65 33 00 – www.dragsholm-slot.dk



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Starter - choose between:

Lightly cured scallops with pickled tomatoes, baked tomatoes and tomato bouillon infused with herbs from the garden

Venison tartare with bone marrow emulsion, currants and marinated zucchini

Main course - choose between:

Catch of the day with grilled romaine salad, peas and foamy mussel sauce with lavender

Stuffed quail with roasted corn, chanterelles, pickled onions and sauce suprême with cep

Dessert - choose between:

Red berry porridge with strawberries from Havnsø, blackcurrants in rum, citrus herbs and ice cream with honey

The castle's selected cheeses with crackers and condiments

1 main course 295,-

2 courses 395,-

3 courses 485,-

4 courses 575,-

The menu is also available as a vegetarian option

Children's 2 courses menu 185,-

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