



DRAGSHOLM SLOT BISTRO LUNCH MENU

SNACKS, OYSTERS & CAVIAR

Rømø Oysters	45,- per oyster / 6 pieces 245,-
<i>Served natural, with horseradish, pickled rosehip or hot sauce</i>	
Gastro Unika Platinum Caviar 30 g	649,-
<i>Served with sourdough waffles, crème fraîche & chives</i>	

STARTERS

Cabbage terrine with roasted hazelnuts, pickles from the cellar & creamy oyster sauce	185,-
Lightly cured scallops with roasted tomatoes, zar vinaigrette & tomato bouillon	195,-
Cold smoked salmon with crispy salad, trout roe & horseradish cream with dill	195,-
Venison tartare with smoked bone marrow emulsion, chives & courgette	195,-

MAIN COURSES

Grilled & confit leeks with lardo, truffle ponzu & foamy cheese sauce	285,-
Vol-au-vent with rabbit from Langebjerggaard, seasonal roots & stuffed morel	295,-
Monkfish 'en Crêpinette' with potato purée, chanterelles, pickled onions & mussel sauce	315,-
Braised & glazed beef short rib with beetroot, salted blackcurrants & red wine sauce	295,-

DESSERTS & CHEESE

Apples from the garden with hazelnut crumble, fig leaves & garden sorrel sorbet	125,-
Plum cake with pickled & caramelised plums & sourdough ice cream	135,-
The castle's selected cheeses with crackers & condiments	155,-
Affogato	95,-
The castle's signature cake	95,-
Coffee/tea & petit four	95,-

MENU

2 course lunch menu	449,-
3 course lunch menu	549,-

Vegetarian menus are available

CHILDRENS MENU

2 course menu	185,-
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We reserve the right for changing seasons, and that ingredients may change daily
Please inform the waiter of any allergens

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Dragsholm Allé - 4534 Hørve - +45 59 65 33 00 - www.dragsholm-slot.dk



DRAG SHOLM SLOT BISTRO DINNER MENU

SNACKS, OYSTERS & CAVIAR

Fried tempura cabbage & oyster emulsion	75,-
Sourdough waffle with danish "havgus" cheese & ham from Birthesminde 2 pcs.	85,-
Crispy toast with veal weetbread & black trumpet mushrooms 2 pcs.	85,-
Gougères with truffle cream & havgus 2 pcs.	85,-
Rømø Oysters	45,- per oyster / 6 pieces 245,-
<i>Served natural, with horseradish, pickled rosehip or hot sauce</i>	
Gastro Unika Platinum Caviar 30 g	649,-
<i>Served with sourdough waffles, crème fraîche & chives</i>	

STARTERS

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DESSERTS & CHEESE

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Plum cake with pickled & caramelised plums & sourdough ice cream	135,-
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Affogato	95,-
The castle's signature cake	95,-
Coffee/tea & petit four	95,-

MENU

3 course seasonal menu	549,-
<i>Vegetarian menu are available</i>	

CHILDRENS MENU

2 course menu	185,-
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WINELIST

Winemenu

2 gl.	295,-
3 gl.	395,-

Sparkling Wine

	GL	BTL
N.V. Prosecco, Conegliano Valdobbiadene, Sorelle Bronca, Veneto, Italy	115	525
N.V. La Particuliere Brut, Baron Albert, Champagne, France	165	795

White Wine

2025 Den Hvide, Dragsholm Slot, Hørve, Denmark	145	595
2025 Pinot Grigio, Zenato, Veneto, Italy		525
2024 Riesling Kabinett, Nik Weiss, Mosel, Germany		575
2024 Grüner Veltliner, Wenzel, Langenlois, Austria		475
2023 Meursault En Lurale, Domaine Bernard Millot, Bourgogne, France	265	1200
2023 Bourgogne Blanc, Louis Jadot, Burgundy, France	165	675
2024 Sancerre, Henri Bourgeois, Loire, France	165	675
2025 Sauvignon Blanc, 3 Wooly Sheep, Marlborough, New Zealand	125	575

Rosé Wine

2025 Rosa, Dragsholm Slot, Hørve, Denmark	145	595
2025 AIX Rose, Maison Saint Aix, Provence, France	135	575

Red Wines

2024 Cote-du-Rhone, M. Chapoutier, Rhone, France	115	525
2023 Bourgogne Rouge, Louis Jadot, Burgundy, France	165	675
2022 Chianti Classico, Tenuta di Lilliano, Tuscany, Italy		625
2019 Saint-Emilion Grand Cru, Bordeaux, France	225	855
2020 Rioja Reserva, Vina Pomal, Rioja Alta, Spain	135	595
2021 Shiraz, Elderton, Barossa, Australia		595
2022 Zinfandel, Braza, California, USA		495

Sweet Wines

2023 Sauternes, Chateau du Mayne, Bordeaux, France	125	795
2024 Riesling Spätlese, Fritz Haag, Brauneberger Juffer, Mosel, Germany	125	695
N.V. 10years Tawny Port, Otim, Douro, Portugal	105	695

Please be aware wines may be sold out or change vintage

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COCKTAILS

Garden Sour Signature	155	Dark n' Stormy	115
<i>Rum – Garden herbs – Lemon – Egg white</i>		<i>Rum – Ginger beer – Lime</i>	
Gin & Tonic	125	Garden Sour Mocktail	95
<i>Danish Røsnes Gin – Fever tree mediterranean Tonic</i>		<i>Garden herbs – Lemon – Egg white</i>	
Amaretto Sour	135	Dark n' Virgin	95
<i>Amaretto – Lemon – Angostura – Egg white</i>		<i>Rum-ish – Ginger beer – Lime</i>	
Gin Hass	125		
<i>Gin – Mango – Lime</i>			

Still or sparkling water ad libitum

25,- / per person

SOFTDRINKS

Bies Sparkling	45
<i>Rhubarb / Orange / Lemon</i>	
Bies Juice	45
<i>Raspberry / Elderflower</i>	
Arensbak Kombucha	95
<i>Quince / Berries</i>	
Coca Cola	40
<i>Cola / Zero</i>	
Apple must	40
<i>Cold pressed from "Troldebakken"</i>	

BEER

Pilsner	45 / 65
Classic	45 / 65
Yakima IPA	55 / 75
Kronenbourg Blanc	55 / 75
FUR Bryghus	75
<i>Pilsner / Classic / Wheat / IPA / Brown ale / ALC Free IPA</i>	

COFFEE

Double Espresso	42
French Press	45
Americano	45
Cortado	50
Caffe Latté	50
Cappuccino	50
Hot Cocoa	55
Irish Coffee	125

PALAIS DES THÉS

Dark - Dragsholm Day Tea	55
Dark - Courtyard Bergamotte	55
White - Bai Mu Dan	55
White - Songes Blanc Strawberry	55
Green - Icy Mint	55
Green - Dragsholm Evening Tea	55
Oolong - Milky Oolong	55
Rooibos - Venus Garden Vanilla & Orange	55

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