WELCOME TO
DRAGSHOLM SLOT BISTRO

Welcome to Dragsholm Slots' gathering place, Dragsholm Slot Bistro. The bistro is based on the same culinary philosophy as our critically acclaimed gourmet restaurant, Dragsholm Slot Gourmet, which has had a Michelin star since 2017.

In the bistro, the vegetables of “Lammefjorden” in addition to the many herbs from the castle's garden, creating the rootstock of the cuisine. In addition, we use the best meat, fish and shellfish we can find.

The cuisine style in the bistro is simple and informal. The quality of craftsmanship and raw materials has not been compromised. While we like to surprise and challenge in our gourmet restaurant, the bistro is the place where you will find confirmation that "old love never rusts" - but in our own interpretation.

RELAIS & CHATEAUX

Dragsholm Slot - Relais & Châteaux
Dragsholm Allé · 4534 Hørve · +45 5965 3300 · www.dragsholm-slot.dk

DRAGSHOLM SLOT BISTRO LUNCH MENU

SNACKS, OYSTERS & CAVIAR

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

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 Langebjergaard, seasonal roots & stuffed morel	295,-
Monkfish 'en Crépinette' 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,-

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

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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,-
Served natural, with horseradish, pickled rosehip or hot sauce		
Gastro Unika Platinum Caviar 30 g		649,-
Served with sourdough waffles, crème fraîche & chives		

STARTERS

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The castle's signature cake	95,-
Coffee/tea & petit four	95,-

MENU

3 course seasonal menu	549,-
Vegetarian menu are available	

CHILDRENS MENU

2 course menu	185,-

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WINELIST

Winemenu

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

Sparkling Wine	GL	BTL
N.V. Prosseco, Conegliano Valdobiaddene, Sorelle Bronca, Veneto, Italy	115	525
N.V. Dragsholm Slot, Carte Blanche, Bernard Rémy, 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, Weszeli, 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
2022 Zinfandel, Brazin, 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, Otima, Douro, Portugal	105	695

Please be aware wines may be sold out or change vintage

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COCKTAILS

Garden Sour Signature 155
Rum – Garden herbs – Lemon – Egg white

Gin & Tonic 125
Danish Røsnes Gin – Fever tree mediterranean Tonic

Amaretto Sour 135
Amaretto – Lemon – Angostura – Egg white

Gin Hass 125
Gin – Mango – Lime

Dark n' Stormy 115
Rum – Ginger beer – Lime

Garden Sour Mocktail 95
Garden herbs – Lemon – Egg white

Dark n' Virgin 95
Rum-ish – Ginger beer – Lime

Still or sparkling water ad libitum 25,- / per person

SOFTDRINKS

Bies Sparkling 45
Rhubarb / Orange / Lemon

Bies Juice 45
Raspberry / Elderflower

Arensbak Kombucha 95
Quince / Berries

Coca Cola 40
Cola / Zero

Apple must 40
Cold pressed from "Troldebakken"

BEER

Pilsner 45 / 65

Classic 45 /65

Yakima IPA 55 / 75

Kronenbourg Blanc 55 / 75

FUR Bryghus 75
*Pilsner / Classic / Wheat / IPA / Brown ale / ALC Free IP*A

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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