



Lunch at Jørgensens Hotel

Restaurant Eydes

LUNCH MENU

2 courses 289

Starter

Quiche Lorraine with caramelized onions, crème fraiche,
frothy onion sauce with white port & herbs from the Little Eco Garden

Main Course

Lightly cooked white fish with seasonal baby vegetables, slow-roasted tomatoes,
white wine sauce & fresh herbs

2 glasses of wine 215

2 glasses of homemade juice 95

Information on the content of allergenic ingredients in our dishes can be obtained by contacting your waiter.

Commercial cards issued within or outside of EU/EØS and private cards issued outside EU/EØS will be charged a fee which you can see on your receipt. The fee rate varies depending on the type of card and the country of origin.

EYDES MENU

SNACKS 11.30 - 21.30

Smoked and salted almonds 50

Green amfissis olives 60

Fries with aioli 50

Truffle fries with grated west sea cheese 75

Arancini with freshly grated parmesan 85

Wind-dried pork & fennel sausage 105

Served with sourdough bread, cornichons & olive oil

Puffed chicken snacks 60

Served with herb mayo.

2 oysters 75

Served with apple vinaigrette & cucumber and herbs

6 oysters with lemon & tabasco 195

Eydes BBQ spareribs 95

Served with puffed pork crackling & herbs

THE CLASSICS 11:30 - 15:30

Two open-faced sandwiches 195

One with plaice fillet with remoulade & one with chicken salad.

Open-faced sandwich with shrimps 135

Served on sourdough bread with herb mayo, lemon & dill.

Open-faced sandwich with plaice fillets 135

Served on rye bread with remoulade, lemon & dill.

Eydes "Skud" 185

Served on sourdough bread with lettuce, tomato, fish fillet, shrimps, smoked salmon, sauce piquante, dill & lemon

Open-faced sandwich with chicken salad 135

With puffed chicken & pickled red onions. Served on freshly baked sourdough bread.

Potatoes & air dried ham 135

Potatoes on homemade rye bread with ham, chives mayo, crispy onions, pickled pearl onions and cress

"Parisian steak" 185

Served on butter-fried sourdough bread with 180 g ground beef, pickled beetroot, pickles, capers, red onion & fresh horseraddish.

OUR FAVORITE DISHES 11.30 - 21.30

Beef tartare 225

Served with cornichons, shallots, pickled gherkins, capers, pickled pearl onions, chips, fresh egg yolk
Served with fries & aioli

Eydes burger 195

180g ground beef, brioche bun, burger dressing, dill-pickles, red onion, crispy onions & aged Havarti
Served with fries & aioli

Eydes carpaccio 215

Grilled carpaccio of dry-aged beef
Served with tarragon cream, croutons, kale & herbs

Caesar salad 175

Romaine lettuce, classic Caesar dressing, roasted chicken, parmesan & butter-fried croutons.

(vegetarian option available)

Moules Frites 185

Freshly steamed mussels with fine herbs and

mussel sauce. Served with fries & aioli

Homemade filled pasta 225

Filled pasta with artichoke cream, grilled artichokes, slow-roasted tomatoes, zucchini and white wine sauce

Whole Roasted Plaice 295

With grilled lemon, parsley, seasonal vegetables and new potatoes and butter sauce

CAVIAR

15g Baerii caviar with blinis, onions and crème fraîche
245

EYDES MENU

DESSERTS

11.30 - 21.30

Vanilla panna cotta	115
With passion fruit sorbet & crumble	
Lemon tart with torched meringue	115
Served with elderflower sorbet	
Poached rhubarb	125
With vanilla mousse, rhubarb gel, white chocolate, verbena syrup & yogurt ice cream	
Eydes petit four	115
5 types of homemade petit fours - perfect with coffee	
Cherry blue & pears	135
Blue cheese with cherries on butter-fried rye bread, with pear compote, toasted hazelnuts & herbs	

KIDSMENU

11.30 - 21.30

Eydes kids burger	125
In brioche bun, with crispy chicken, cucumber, tomato, fries, ketchup & mayonaise.	

Plaice fillets	120
With fresh greens, lemon, fries & remoulade.	

SOFT DRINKS

Soda 0.4 L	59
Choose from: Coca Cola, Coca Cola Zero, Fanta, Sprite Zero & Lemon.	

Naturfrisk - organic soda from Ørbæk	40
Choose from: Orange, raspberry or elderflower.	

Juice from Antons in Juelsminde	40
Choose from: Apple, elderflower, blackcurrant or rhubarb.	

Thoreau water ad libitum per person	35
Still or sparkling.	

DRAFT & BOTTLED BEER

Grøn Tuborg øko 4,6%, 0.40 L	75
Tuborg Classic 4,6%, 0.40 L	75
Kronenbourg Blanc 1664, 5,0%, 0.50 L	85
Grimbergen Double, 6,5%, 0.5L	85
Grimbergen Blonde 6,7% 0.50 L	85
Brooklyn Pulp Art Hazy IPA 6% 0,40 L	85
Brooklyn Special Effects Hoppy Lager, 0,4% 0,33 L	45
Carlsberg Nordic, 0,0% 0,33 L	45

COFFEE & TEA

Coffee per person	38
With refill.	

Americano	45
------------------	----

Espresso	45
-----------------	----

Cappuccino	60
-------------------	----

Cafe latte	60
-------------------	----

Ice coffee	65
-------------------	----

Sirup	10
Hazelnut, vanilla or caramel	

Ronnefeldt te	40
Ask your waiter for the selection.	

Chai latte	60
-------------------	----

Hot chocolate with whipped cream	60
---	----