

JØRGENSENS
HOTEL



EST 1744

An evening at Jørgensens Hotel

Restaurant Eydes

SEASONAL MENU

*Lightly smoked and Cured Scallop

Served with Danish tomatoes, olive oil, marjoram, nasturtium and a spiced beurre blanc

Pan-Seared Langoustine Tails

Served with new potatoes, potato foam, fresh peas, grapefruit and herbs

* Grilled Beef Brisket with Aged blackcurrants and herbs

Served with new potatoes, spring onions, summer leeks
and a blackcurrant sauce made from braising jus

*Pavlova with Danish strawberries

Served Rhubarb sorbet, mascarpone foam, marinated strawberries and elderflower

3* courses 455 / 4 courses 525

Winemenu 3 glasses 325 / 4 glasses 395

Juicemenu 3 glasses 150 / 4 glasses 175

WEEKDAY MENU

Served Monday to Thursday

Flame grilled salmon

With radish, mustard pickles & cultured crem infused with pine nuts ad trout roe

Grilled chicken

With seasonal vegetables, pureé, potatoes & white-tarragon sauce

Vanilla panna cotta

With passion fruit sorbet & crumble

Menu 365,-

Information about the content of allergenic ingredients in our dishes can be obtained by contacting your waiter. Company cards issued within or outside the EU/EEA as well as private payment cards issued outside the EU/EEA will be subject to a fee, which will appear on your receipt. The fee rate depends on the type of payment card and where it was issued. For American Express, all transactions are subject to a fee.