



An evening at Jørgensens Hotel

Restaurant Eydes

SEASONAL MENU

***Scallop Ceviche**

With sea buckthorn vinaigrette, macadamia, gooseberries, mustard & herbs

Lobster

With Lobster bisque, pickled fennel, herb oil, fresh tomatoes & herbs

***Grilled Venison**

With herb cream, celeriac, mushrooms, pommes anna
& aromatic sauce with morels and mustard seeds

***Caramelised brioche Pain Perdu**

Served with baked plums, vanilla & tonka cream, sherry sauce & chervil

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 cream infused with pine nuts and trout roe

Grilled chicken

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

Cocoa Sablé

With cream fraiche ganache, blackberry sorbet, blackberries & malt

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.