



## WELCOME TO DRAGSHOLM SLOT BISTRO

Welcome to Dragsholm Castle's meeting place, Dragsholm Slot Bistro. The Bistro's kitchen is based upon the same philosophy as our critically acclaimed gourmet restaurant, Dragsholm Slot Gourmet, which received a Michelin star in the Michelin Guide Nordic 2017 and has held it since. In the Bistro too, it is the Lammefjord's vegetables, besides the various herbs from the castle's herb garden, which make up the rootstock in the kitchen. Added to this comes the very best meat, fish and shellfish we can find in the area.

The kitchen style in the Bistro is simpler and more informal than in the Gourmet. We have not compromised on the quality of the craftsmanship and raw ingredients, but whereas we would like to surprise and challenge our guests in our gourmet restaurant, the Bistro is the place where we confirm the old adage of "old love does not rust" - but in our own interpretation.

If you feel like a drink before or after your meal, you can ask your waiter about the season's cocktails, which takes inspiration from more than 100 different herbs in the castle's herb garden.



## MENU

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### SNACKS

Oysters with chives and pickled white asparagus <i>3 pcs.</i>	45 120
Grilled new vegetables with homemade fresh cheese	55
Crustade with gravad beef and wild ramson	45
Crispy potato with creme fraiche and trout roe from Musholm	85
Our savoury choux pastries with truffle creme	75
Wheat crisp with shrimps from Rømø, caviar and asparagus mayo	110

### SMALLER DISHES

New potatoes from Mejnerts Mølle with salted pork, spruce and herbs from the woods	175
Crab salad with grilled lettuce, tarragon and crab vinaigrette	185
Tartar of Danish beef with grilled radishes and salted black currant	165

### BIGGER DISHES

Seared catfish with ramson, spinach, herbs from the garden and mussels	295
Venison with grilled green asparagus, pickled spruce and venison sauce	255
Danish Rib eyes with onion, smoked marrow, pickled mustard seeds and salad from Ærtebjerg	385
Today's special	275

### CHEESES

Selection of cheeses from near and far. Served with pickled goods and crispy sourdough	45
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### DESSERTS

Rhubarb from the garden with woodruff and fermented cream	135
Chocolate bar with sea buckthorn and chocolate sorbet	135

### MENUS

Menu selection from the headchef based on the season's best ingredients.	
The Bistro's 2 dish menu	395
The Bistro's 3 dish menu	495

*Information regarding allergies and ingredients can be obtained from your waiter.*

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## DRINKS MENU

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### COCKTAILS

<b>The garden sour</b>	135
Sour made of herb extracts from the garden with rum, lemon and sugar syrup	
<b>Staff's Favourite</b>	135
Gin from Røsnæs with homemade tonic	
<b>Rhubarb &amp; summer</b>	135
Danish gin with forest label and rhubarb juice on honey	
<b>Troldebakkens "Martini"</b>	155
Calvados and applejuice from Havnsø	

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### COFFEE

Double espresso	35
French press coffee	40
Cortado	40
Caffe latte	50
Cappuccino	50
Hot chocolate	55

### TEA FROM A. C. PERCH'S

Earl Grey	55
Green mint	55
English Breakfast	55
White Lounge	55
Tea of the season	55

### SWEETS

Something sweet with your coffee	45
The cake of the season	65

### WATER & SODAS

Soda from Naturfrisk	40
Local apple juic	40
Filtered water from Waseen	45
Lemonade from Naturfrisk	45

### DRAUGHT BEER

Carlsberg Pilsner	45 / 65
Tuborg Classic	45 / 65
Jacobsen IPA	55 / 75
Jacobsen Brown AI	55 / 75

### BOTTLED BEER

Rørvig and Herslev Bryghus	65 / 75
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*Ask your waiter for more options.*