

## SNACKS

Smoked almonds	45
Greek Halkidiki olives	50
Chunky fries with aioli	50
Chunky truffle fries with North Sea cheese and truffle mayo	60
Langoustine croquette	75
Puffed chicken snacks with herbal mayo	50
Choux pastry with cream cheese and dry-aged ham	65
2 fresh oysters with vinaigrette and lemon	65

## THE CLASSICS

<b>Eyde's christmas platter</b>	295
Spiced herring with apple, dill and aquavit. Marinated herring with curry salad, eggs and hand-peeled shrimps. Meunier fried plaice fillet with remoulade. Chicken salad with crispy bacon. Pork roast with red cabbage. Two Danish cheeses with sweet and crispy sides.	
<b>Eyde's lunch plate</b>	185
Three open-faced sandwiches. One with pan-fried fish fillet with remoulade, one with chicken salad with bacon and one with shrimps.	
<b>Hand peeled shrimps</b>	135
Served on freshly baked sourdough bread with homemade mayonnaise, lemon and dill.	
<b>Pan-fried plaice fillets</b>	125
Served on homemade rye bread with remoulade, lemon and dill.	
<b>Chicken salad with crispy bacon &amp; cress</b>	115
Served on freshly baked sourdough bread.	
<b>Parisian steak</b>	175
With 200 g beef patty of meat from North Jutland, home-pickled beetroot, pickles, capers, freshly grated horseradish and red onion. Served on butter-fried sourdough bread.	

<b>Marinated herring</b>	115
Served with curry salad, red onion, capers and dill on freshly baked rye bread.	

## OUR FAVORITE DISHES

<b>Grilled carpaccio</b>	175
Cut of beef tenderloin with cream of "Gammel Knas" cheese, salted kernels, pickled tomatoes and crisp salad. <i>We recommend our chunky truffle fries.</i>	
<b>Caesar salad</b>	150
With romaine lettuce, chicken, classic Caesar dressing, parmesan and butter-fried croutons.	
<b>Classic 'New Haven' burger</b>	175
With 200 g beef patty of meat from North Jutland, Eyde's burger dressing, cheddar, dill pickles and crispy onions. Served with chunky fries and aioli. <i>(Signature dish)</i>	
<b>Eydes pie</b>	165
Crispy puff pastry with fricassee of confitaded duck and seasonal vegetables. Served with a tangy salad. <i>(Signature dish)</i>	
<b>Tartare from beef tenderloin</b>	225
With Eyde's tartar marinade, spicy tomato mayo, fresh salads, pickled pearl onions, chunky fries and aioli. <i>Freshly minced on order.</i> <i>(Signature dish)</i>	
<b>Vegetarian "bygotto"</b>	185
With pickled mushrooms and marinated fennel.	

*In the menu, we have marked our signature dishes, which are the very essence of Jørgensens Hotel.  
Enjoy your meal!*

## DISHES FOR THE KIDS

<b>'New Haven' burger for kids</b>	125
With cucumber and lettuce in brioche bun with chunky fries, mayo and ketchup. <i>(Signature dish)</i>	
<b>Pan-fried plaice fillet</b>	110
Served with feshly cut greens, chunky fries, lemon and remoulade.	

## DESSERTS AND CHEESE

<b>Eyde's churros</b>	115
With warm spices, roasted almond ice cream and Amarena sauce.	
<b>Vanilla mousse</b>	95
Made of Bora Bora vanilla, with roasted almonds and cherry sorbet.	
<b>Crispy pie</b>	95
With apple compote and vanilla ice cream.	
<b>Homemade "æbleskiver"</b>	55
Danish pancake puffs served with icing sugar and homemade jam.	
<b>Danish cheeses</b>	145
3 delicious Danish cheeses with sweet, salty and crunchy sides.	
<b>3 types of homemade filled chocolates</b>	45
<i>(Signature dish)</i>	



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All transactions on American Express cards are surcharged.*

## SOFT DRINKS

Soda 0.40 L Coca Cola, Coca Cola Zero, Fanta, Sprite Zero og Lemon.	52
Naturfrisk - organic soda from Ørbæk Choose from: Orange, raspberry and elderflower.	40
Juice from Antons in Juelsminde Choose from: Apple, elderflower, cranberries, blackcurrants and rhubarb.	40
Thoreau water 0.75 L	35

## DRAFT BEER

Grøn Tuborg øko 4,6%, 0.40 L	60
Tuborg Classic 4,6%, 0.40 L	60
Kronenbourg Blanc 1664, 0.50 L	70
Grimbergen Blonde 6,7% 0.50 L	70
Grimbergen Double 6,5% 0.50 L	70
Jakobsen Yakima 6,5%, 0.40 L	70
Brooklyn Pulp Art Hazy IPA 6% 0.40 L	70

## COFFEE

Coffee per person <i>Including refill.</i>	35
Americano	35
Espresso	30
Cappuccino	45
Cafe latte	45
Ice coffee	55
Sirup <i>Choose between: Hazelnut, vanilla or caramel.</i>	5
Ronnefeldt te <i>Ask your waiter for the selection.</i>	35
Mulled wine	75
Chai Latte <i>Tiger Spice.</i>	55
Hot chocolate with whipped cream	55

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## WINES BY GLASS OR BOTTLE

## CHAMPAGNE AND SPARKLING WINES GL./BTL.

N.V. House Prosecco, Italy 75/425

N.V. House Champagne, 110/650  
Champagne, France

## WHITE WINE GL./BTL.

2021, Weingut Sattlerhof, Sauvignon 70/375  
Blanc Südsteiermark DAC,  
Austria (Ø)

2020, Fernand Engel, Riesling Reserve, 85/425  
Alsace, France (Ø)

2020, AUZELLS, Tomas Cuisine, 95/475  
Catalonia, Spain (Ø)

2020, Weingut Stefan Bietighöfer, 125/625  
Chardonnay Reserve, Pfalz,  
Germany (Ø)

## ROSÉ WINE GL./BTL.

2022, Haus Klosterberg Rosé Pinot Noir 80/330  
Markus Molitor, Mosel, Germany

## RED WINE GL./BTL.

2019, Dominio de Punctum, Lobetia 70/350  
Tempranillo, La Mancha, Spain

2018, Montecucco Rosso Riserva, DOC, 85/450  
Castello di Collemassari, Toscana,  
Italy, (Ø)

2020, Domaine de la Mordorée, 95/475  
Côtes du Rhône, France

2021, Weingut Heinrich, Pinot Noir, 110/550  
Burgenland, Austria (Ø)

2018, Château de la Commanderie 115/575  
Bordeaux, France

## SWEET WINE GL./BTL.

2020, Agricola Brandini, Moscato D'Asti, 70/375  
Piemonte, Italy, (Ø)

N.V. Fonseca, BIN 27, Douro, Portugal 85/495

2021, Gustavshof, Huxelrebe Spätlese, 80/400  
Rheinhessen, Germany (Ø)

*Ask your waiter for the wine list.*

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## SEASONAL MENU

*Starter***Rimmed cod**

With beetroot crudité, pickled mustard seeds and tarragon siphon.

*Second course***Confitinated pork breast**

With compote on apples and Jerusalem artichokes, apple ice cream and Jerusalem artichoke chips.

*Main course***Roasted duck breast**

With pumpkin puree, pickled pumpkin, butter-fried Brussels sprouts, pommes anna and aromatic sauce.

*Dessert***Eyde's churros**

With warm spices, roasted almond ice cream and Amarena sauce.

3 courses 425\* / 4 courses 495

**Eydes wine menu:**

3 glasses 325\* / 4 glasses 395

## STARTER

<b>Rimmed cod</b>	115
With beetroot crudité, pickled mustard seeds and tarragon siphon.	
<b>Confitated pork breast</b>	135
With compote on apples and Jerusalem artichokes, apple ice cream and Jerusalem artichoke chips.	
<b>Tartare from beef tenderloin</b>	145
With Eyde's tartar marinade, spicy tomato mayo, fresh salads, pickled pearl onions, chunky fries and aioli.	
<i>Freshly minced on order.</i>	
<i>(Signature dish)</i>	
<b>Grilled carpaccio</b>	160
Cut of beef tenderloin with cream of "Gammel Knas" cheese, salted kernels, pickled tomatoes and crisp salad.	

## MAIN

<b>Ribeye steak from Kildegaarden (250 g)</b>	325
Served with baked tomatoes and garlic, tangy salad, chunky fries and freshly stirred béarnaise.	
<b>Roasted duck breast</b>	275
With pumpkin puree, pickled pumpkin, butter-fried Brussels sprouts, pommes anna and aromatic sauce.	
<b>Catch of the day</b>	285
With roasted palm cabbage, Jerusalem artichoke compote and frothy fish fumé.	
<b>Tartare from beef tenderloin</b>	225
Served with Eyde's tartar marinade, spicy tomato mayo, fresh salads, pickled pearl onions.	
Served with chunky fries and truffle mayo.	
<i>Freshly minced on order.</i>	
<i>(Signature dish)</i>	
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With pickled mushrooms and marinated fennel.	

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<b>Danish cheeses</b>	145
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<b>3 types of homemade filled chocolates</b>	45
<i>(Signature dish)</i>	

## COFFEE

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<b>Cappuccino</b>	45
<b>Cafe latte</b>	45
<b>Ice coffee</b>	55
<b>Sirup</b>	5
<i>Choose between: Hazelnut, vanilla or caramel.</i>	
<b>Ronnefeldt te</b>	35
<i>Ask your waiter for the selection.</i>	
<b>Mulled wine</b>	75
<b>Chai Latte</b>	55
<i>Tiger Spice.</i>	
<b>Hot chocolate with whipped cream</b>	55

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