

WELCOME TO DRAGSHOLM SLOT BISTRO

LUNCH

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.



LUNCH

SNACKS

Oysters from with tomato and celery. Per pcs.	45
3 oysters.	120
Cucumber with shrimps from Rømø, peas, blackcurrant leaves and 3 g of caviar.	115
Choux pastry with fluffy cream cheese, ham from Birthesminde and truffle.	85
Crackers with Søbø cheese from Ringsted and vegetable sprouts.	75
Crispy sourdough waffle with crab salad and herbs.	135

SMALL DISHES

Grilled greens from Ærtebjerg, confit of egg yolk, fermented bean sauce and truffle.	185
Fried scallops with peas, grilled cucumber, mint, salted spruce and clam sauce.	225
Black lobster, carrots, sea buckthorn, salted beech leaves and lobster sauce.	325
Jersey beef tartare with salted berries, spruce and yeast mayonnaise.	175
The castle's hay smoked salmon with salads from Ærtebjerg, sea buckthorn, yoghurt and vinaigrette.	175

LARGE DISHES

Summer cabbage with pickled ramson, "spruce" cheese and summer truffle.	245
Fish of the day with grilled salad, potato compote and parsley blanquette.	295
Schnitzel from dry-aged free range pork with onions, chanterelles, sauce on brown butter and homemade pickled goods.	265
Ribeye of Danish beef with dried tomatoes, smoked marrow, summer savory and salads.	375

CHEESE

A selection of cheeses with garnish and toasted rye bread. Per pcs.	45
---	----

DESSERTS

Strawberry sorbet with sweet cicely, crunchy oats and herbs from the garden.	125
Sorbet on sheep's milk yoghurt with green gooseberries, salted blackcurrant leaves and lemon thyme.	125

MENUES

The Head Chef puts together the menus of the day depending on the local ingredients.	
The Bistro's 2-course menu	395
The Bistro's 3-course menu	495

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

LUNCH

COCKTAILS

Lammefjordens longdrink	105
Syrup on seasonal herbs with rum, lime and sparkling water.	
Hemp & Tonic	125
Gin from Røsnæs with hemp essence and bitter tonic.	
Cucumber Margarita	125
Margarita from Danish cucumbers and reposado tequila.	
Cocktail of the season	155
<i>Ask your waiter.</i>	

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
Seasonal tea	55

SWEETS

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

SOFT DRINKS

Soft drinks from Naturfrisk	40
Local apple juice	40
Filtered water from Waseen	45
Cordials from Naturfrisk	45

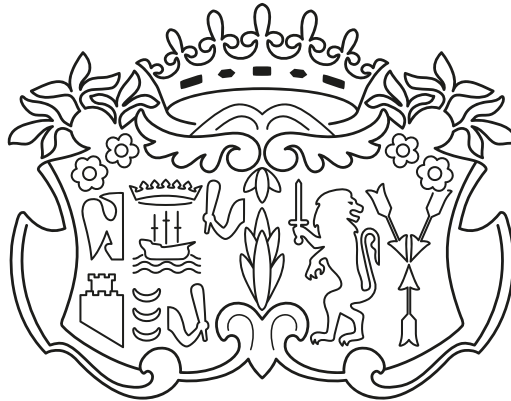
DRAUGHT BEER

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

BOOTLE BEERS

Rørvig and Herslev brewery	65 / 75
----------------------------	---------

Ask your waiter about the assortment.



WELCOME TO DRAGSHOLM SLOT BISTRO

EVENING

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.



EVENING

SNACKS

Oysters from with tomato and celery. Per pcs. 3 oysters.	45 120
Cucumber with shrimps from Rømø, peas, blackcurrant leaves and 3 g of caviar.	115
Choux pastry with fluffy cream cheese, ham from Birthesminde and truffle.	85
Crackers with Søbø cheese from Ringsted and vegetable sprouts.	75
Crispy sourdough waffle with crab salad and herbs.	135

SMALL DISHES

10 g Prunier caviar, Lammefjord dashi, sour cream, and brioche.	395
Grilled greens from Ærtebjerg, confit of egg yolk, fermented bean sauce and truffle.	185
Fried scallops with peas, grilled cucumber, mint, salted spruce and clam sauce.	225
Tartar of Langoustine, rose hip, onions and lobster vinaigrette.	245
Black lobster, carrots, sea buckthorn, salted beech leaves and lobster sauce.	325

LARGE DISHES

Summer cabbage with pickled ramson, "spruce" cheese and summer truffle.	245
Fried catfish with stuffed morels, romaine lettuce, sauce blanquette and parsley.	295
Dry-aged free-range pork, onions, chanterelles and sauce with local mead.	285
Ribeye of Danish beef with dried tomatoes, smoked marrow, summer savory and salads.	375

CHEESE

A selection of cheeses with garnish and toasted rye bread. Per pcs.	45
---	----

DESSERTS

Raspberries with milk chocolate, sweet cicely ice cream and warm doughnut.	125
Sorbet on sheep's milk yoghurt with green gooseberries, salted blackcurrant leaves and lemon thyme.	125

MENUES

The Head Chef puts together the menus of the day depending on the local ingredients.	
The Bistro's 2-course menu	395
The Bistro's 3-course menu	495

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

EVENING

COCKTAILS

Lammefjordens longdrink	105
Syrup on seasonal herbs with rum, lime and sparkling water.	
Hemp & Tonic	125
Gin from Røsnæs with hemp essence and bitter tonic.	
Cucumber Margarita	125
Margarita from Danish cucumbers and reposado tequila.	
Dill Anise	155
Dill Anise from CPH Distillery with vermouth and salted cherries.	

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
Seasonal tea	55

SWEETS

Something sweet with your coffee	45
----------------------------------	----

SOFT DRINKS

Soft drinks from Naturfrisk	40
Local apple juice	40
Filtered water from Waseen	45
Cordials from Naturfrisk	45

DRAUGHT BEER

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

BOOTLE BEERS

Rørvig and Herslev brewery	65 / 75
----------------------------	---------

Ask your waiter about the assortment.