



WELCOME TO DRAGSHOLM SLOT BISTRO

LUNCH & 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 take inspiration from more than 100 different herbs in the castle's herb garden.



SNACKS

Limfjorden Oysters with sour cream.	3 pcs. 105 / per pcs.	40
Cabbage from the region with spruce emulsion and herbs from the garden.		65
The castle's choux pastry with pickled mushrooms.		65
Fried tempeh with gravad mallard and yeast emulsion.		65
Rillette on rabbit with hemp bun and jam from the cellar.		85

SMALL DISHES

Caviar from Prunier with toasted potato bread, whipped cream and herbs.		295
Salted scallop with roe, citrus herbs and sauce on fermented beans.		195
Tempered spiny lobster with Danish tomatoes and cold tomato soup.		195
Creamy mushrooms with fried toast and herb salad.		165
Local cabbage with autumn truffles and sauce on hay cheese.		175

LARGE DISHES

Skin-fried fish with spinach puree, mussels and vegetable fricassee.		295
Stuffed quail with greens from Lammefjorden, morels and confit garlic.		295
Hook-aged shank cutlet with chanterelles, new corn and redcurrants from the garden.		325
Baked root vegetables with truffle and grilled shoots and salads.		295
Ribeye of beef with onion sprouts and sauce with smoked marrow.		355
Today's main dish.		275

CHEESE

A selection of cheese from here and there. Served with something sweet and pickled.		45
Per pcs.		

DESSERTS

Blackcurrants with dark chocolate and ice cream on creme fraiche.		125
Marinated apples and pears with yoghurt cream and pear sorbet.		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.

SPARKLING WINE	GL.	BTL.
2015 Æble Brut, Olsens, Lejre, Danmark	95	445
S.A Brut, "L' Universelle", Baron Albert, Champagne, Frankrig	135	750
2021 "Seksling", Vejrhøj Vingård, Odsherred, Danmark		895
WHITE WINE		
2020 Muscadet, "Les Vignes du bourg blanc", Julien Braud, Loire, Frankrig		375
2020 Riesling Reserve, Fernand Engel, Alsace, Frankrig	95	445
2020 Riesling feinherb, Torsten Melsheimer, Mosel, Tyskland		550
2019 Aligoté, Olivier Leflaive, Bourgogne, Frankrig		595
2020 Sauvignon Blanc, Domaine petit et fils, Pouilly Fumé, Loire, Frankrig	110	550
2020 Chardonnay, Fevre, Chablis, Bourgogne, Frankrig	110	575
2018 Souvignir Gris, Barfod vin, Røsnæs, Danmark	125	650
2021 Solaris, "Styver", Vejrhøj Vingård, Odsherred, Danmark	125	650
2020 Pinot Noir, "Pinner", Cavallotto, Piemonte, Italien	125	650
2018 Chardonnay, Domaine Prieur-Brunet, Santenay, Bourgogne, Frankrig	195	995
2018 Chardonnay, "La Combe", Joseph Colin, Bourgogne, Frankrig		995
ROSÉ WINE		
2021 Rosé, "Klipping", Vejrhøj Vingård, Odsherred, Danmark	125	650
RED WINE		
2020 Merlot, Domaine Roche-Audran, Rhone, Frankrig		375
2019 Syrah, "No 19", Le Bienheureux, Rhone, Frankrig	85	395
2018 Barbera d'Alba, "Rio Sordo", Cascina delle Rose, Piemonte, Italien		550
2019 Sangiovese, La Spinetta, Toscana, Italien	110	550
2017 Barolo, Le Radici, La Morra, Piemonte, Italien	125	600
2017 Spätburgunder,"Phyllit",Solveigs,Rheingau,Tyskland		650
2019 Pinot Noir, Marcel Deiss, Alsace, Frankrig		650
2019 Pinot Noir, Louis Jadot, Bourgogne, Frankrig	135	750
2016 Tempranillo, Valdeamonjas, Ribera del duero, Spanien	145	795
2019 Cabernet Franc, Chateau Yvonne, Loire, Frankrig		795

Vintage may vary. Please ask your waiter for the extended wine list.

COCKTAILS 95**Lammefjorden longdrink**

Syrup made from herbs of the season and rum, lime and sparkling water.

Staff's Favourite

Gin from Røsnæs with homemade tonic and sparkling water.

Wild Juniper

Juniper vodka with juniper syrup and citrus.

COCKTAILS 125**Sams Negroni**

Gin from Samsø with red vermouth and bitter.

Troldebakkens

Apple cider and honey from Havnsø, topped with dry apple cider.

Not bloody Mary

Celery juice with lemon and Nordic EtOH Dill.

Honey & Elder

Elderberry juice with Råm from Samsø and local honey.

COFFEE

French press coffee 35

Espresso 25

Cortado 30

Caffe latte 40

Cappuccino 40

Hot chocolate 40

TEA FROM A. C. PERCH'S 40

Earl Grey

Green mint

English breakfast

White Lounge

Seasonal tea

SOFT DRINKS

Soft drinks from Naturfrisk 40

Filtered water from Thoreau 45

Local apple juice 40

Cordials from Naturfrisk 45

DRAUGHT BEER

Carlsberg Pilsner 45 / 65

Tuborg Classic 45 / 65

Jacobsen IPA 55 / 75

Jacobsen Brown Ale 55 / 75

BOTTLED BEER

Rørvig and Herslev Bryghus 65 / 75

Ask you waiter