

## 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

*Served from 11.30-15.30*

<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>Eydes 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.	

*In the menu, we have marked our signature dishes, which are the very essence of Jørgensens Hotel. It is dishes that we are particularly known for, and which you can always find on the menu. Enjoy your meal!*

## OUR FAVORITE DISHES

<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>Caesar salad</b>	150
With romaine lettuce, chicken, classic Caesar dressing, parmesan and butter-fried croutons.	
<b>Jørgensen's snack board</b>	165
With puffed chicken snacks, smoked almonds, Greek olives and toasted sourdough bread with tapenade. <i>Ideal for sharing!</i>	
<b>Grilled carpaccio</b>	175
Cut of beef tenderloin with cream of "Gammelknas" cheese, salted kernels, pickled tomatoes and crisp salad. <i>We recommend our chunky truffle fries.</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>Vegetarian "bygotto"</b>	185
With pickled mushrooms and marinated fennel.	
<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. (Signature dish)</i>	

## DISHES FOR THE KIDS

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

## DESSERTS AND CHEESE

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

## 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

## 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

*Information on the content of allergenic ingredients in our dishes can be obtained by contacting your waiter.  
Commercial cards issued within or outside of EU/EØS and private cards issued outside EU/EØS will be charged a fee which you can see on your receipt. The fee rate varies depending on the type of card and the country of origin.  
All transactions on American Express cards are surcharged.*

## BAR MENU

## SELECTION OF WINE

### WINES BY GLASS OR BOTTLE

#### CHAMPAGNE AND SPARKLING WINES GL./BTL.

N.V.	House Prosecco, Italy	75/425
N.V.	House Champagne, Champagne, France	110/650

#### WHITE WINE GL./BTL.

2021,	Weingut Sattlerhof, Sauvignon Blanc Südsteiermark DAC, Austria (Ø)	70/375
2020,	Fernand Engel, Riesling Reserve, Alsace, France (Ø)	85/425
2020,	AUZELLS, Tomas Cuisine, Catalonia, Spain (Ø)	95/475
2020,	Weingut Stefan Bietighöfer, Chardonnay Reserve, Pfalz, Germany (Ø)	125/625

#### ROSÉ WINE GL./BTL.

2022,	Haus Klosterberg Rosé Pinot Noir Markus Molitor, Mosel, Germany	80/330
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#### RED WINE GL./BTL.

2019,	Dominio de Punctum, Lobetia Tempranillo, La Mancha, Spain	70/350
2018,	Montecucco Rosso Riserva, DOC, Castello di Collemassari, Toscana, Italy, (Ø)	85/450
2020,	Domaine de la Mordorée, Côtes du Rhône, France	95/475
2021,	Weingut Heinrich, Pinot Noir, Burgenland, Austria (Ø)	110/550
2018,	Château de la Commanderie Bordeaux, France	115/575

#### SWEET WINE

#### GL./BTL.

2020,	Agricola Brandini, Moscato D'Asti, Piemonte, Italy, (Ø)	70/375
N.V.	Fonseca, BIN 27, Douro, Portugal	85/495
2021,	Gustavshof, Huxelrebe Spätlese, Rheinhessen, Germany (Ø)	80/400

*Ask your waiter for the wine list.*

*We reserve the right to change prices and vintages.*

