



WELCOME TO DRAGSHOLM SLOT BISTRO

LUNCH & DINNER

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 & DINNER

SNACKS

Oysters with apples, celeriac and mild smoke. Per pcs.	45
3 oysters.	120
Chips on Kombu seaweed with fermented bean cream.	65
Grilled carrot with hemp and drained sheep's milk yoghurt.	65
Cheese from Søtofte Gårdmejeri with truffle.	85
Choux pastry with dried flowers and fresh cheese.	85
Sourdough waffle with creme of bird liver and pickled goods from the cellar.	110

SMALL DISHES

Wild game tartar with juniper berries, salted asparagus and crisp malt.	195
Grilled cabbage with ramson, truffle and sauce on "Gammel Knas" cheese.	185
Poached celeriac with creamy seaweed sauce and trout roe.	195
Grilled monkfish cheeks with leeks, salted fir and clam sauce with parsley.	225
Poached pigeon with mushroom broth, salted berries and morels.	205

LARGE DISHES

Catch of the day with onions, ham from Birthesminde and red wine sauce.	295
Mallard with beetroot, blackcurrant, fermented garlic and aromatic pepper sauce.	285
Pork neck "Presse" from Danish wild pig with forest mushrooms, autumn salads and sunchokes.	285
Fried and braised leg of wild game with truffles, pear, Brussels sprouts and "Waldorf" sauce.	355
Steak of Danish beef with pumpkin, smoked marrow and sauce with pickled mustard seeds.	375

CHEESE

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

Apples from the castle garden with white chocolate and ice cream on Norway spruce.	135
Sunchoke "Tarte Tatin" with cocoa sorbet and smoked cream.	135

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 & DINNER

COCKTAILS

Staff's Favourite	135
Gin from Røsnæs with homemade tonic.	
Waldorf	155
Poire Williams with grape juice and roasted walnut oil.	
The Garden Sour	135
Sour on extracts of herbs from the garden with rum, lemon and sugar syrup.	
Gløgglich	135
Rum and our own mulled wine. Served cold.	

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
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Ask your waiter about the assortment.