

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

Eydes lunch plate	185
Three open-faced sandwiches. One with pan-fried fish fillet with remoulade, one with chicken salad with bacon and one with shrimps.	
Hand peeled shrimps	135
Served on freshly baked sourdough bread with homemade mayonnaise, lemon and dill.	
Pan-fried plaice fillets	135
Served on homemade rye bread with remoulade, lemon and dill.	
Chicken salad with crispy bacon & cress	115
Served on freshly baked sourdough bread.	
Parisian steak	185
With 200 g beef patty, 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

Classic 'New Haven' burger	175
With 200 g beef patty, Eydes' burger dressing, cheddar, dill pickles and crispy onions. Served with chunky fries and aioli. <i>(Signature dish)</i>	
Caesar salad	150
With romaine lettuce, chicken, classic Caesar dressing, parmesan and butter-fried croutons.	
Jørgensen's snack board	165
With puffed chicken snacks, smoked almonds, Greek olives and toasted sourdough bread with tapenade. <i>Ideal for sharing!</i>	
Grilled carpaccio	175
Cut of beef tenderloin with crisp salads "Gammelknas" cheese, balsamic glaze, parsley vinaigrette and butterfried croutons. <i>We recommend our chunky truffle fries.</i>	
Eydes pie	165
Crispy puff pastry with fricassee of braised pork cheeks, seasonal vegetables and lingonberries. Served with a crisp salad. <i>(Signature dish)</i>	
Vegetarian "bygotto"	185
With pickled mushrooms and marinated fennel.	
Tartare from beef tenderloin	225
With Eyde's tartar marinade, spicy tomato mayo, fresh salads, pickled tomatoes, chunky fries and aioli. <i>Freshly minced on order. (Signature dish)</i>	

DISHES FOR THE KIDS

'New Haven' burger for kids 125
With cucumber and lettuce in brioche bun
with chunky fries, mayo and ketchup.
(Signature dish)

Pan-fried plaice fillet 110
Served with feshly cut greens, chunky fries,
lemon and remoulade.

DESSERTS AND CHEESE

Caramelized honey ice cream 115
with sifon of roasted grains, yoghurtganache
and yoghurtuille.

Fried lemon fromage 95
with preserved lemon, crispy tuille and
whole milk ice cream.

European cheeses 145
3 European cheeses with sweet,
salty and crunchy sides.

3 types of homemade filled chocolates 25
(Signature dish)

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 35
Including refill.

Americano 35

Espresso 30

Cappuccino 45

Cafe latte 45

Ice coffee 55

Sirup 5
Choose between: Hazelnut, vanilla or caramel.

Ronnefeldt te 35
Ask your waiter for the selection.

Chai Latte 55
Tiger spice.

Hot chocolate with whipped cream 55

SOFT DRINKS

Soda 0.40 L 52
Coca Cola, Coca Cola Zero, Fanta,
Sprite Zero og Lemon.

Naturfrisk - organic soda from Ørbæk 40
Choose from: Orange, raspberry and
elderflower.

Juice from Antons in Juelsminde 40
Choose from: Apple, elderflower,
cranberries, blackcurrants and rhubarb.

Thoreau water ad lib pr person 30

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, 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.

2021, Haus Klosterberg, Pinot Noir Rose 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, Chateau Odilon, Baron Benjamin 115/595
de Rothschild, Bordeaux, Frankrig

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.

We reserve the right to change prices and vintages.

