



WELCOME TO DRAGSHOLM SLOT BISTRO

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.



MENU

SNACKS

Oysters from Venø. Pickled celery, cream and herb oil. 3 stk.	45 120
Pheasant crisps with tarragon and elderberry	75
Crispy Jerusalem artichokes with 'Vesterhavs' cheese and truffle	75
Croustade with crab and fermented cherry leaves	85
Ham from Birthesminde with unripe cherries and oil from blackcurrant branch	85
Our savory choux pastry with sour cream and roe	95

SMALLER DISHES

Roots from Lammefjorden with yogurt from Hårbølle Mejeri, salted beech leaves and hemp from Søren	165
Grilled winter leek with housemade charcuterie, Thybo cheese, pickled wild garlic and truffle	195
Fried scallop with shellfish sauce and variation of celeriac	195
Tartare from Jersey beef with parsley, malt and pickles from last year	165

BIGGER DISHES

Monkfish seared on the bone with sunchokes and vinaigrette from chicken broth, brown butter and fermented beansauce	325
Pheasant from the woods with Lammefjord-cabbage, truffle, wild garlic and blanquettesauce	285
Danish pork with winter mushrooms, spinach and aromatic pepper sauce	285
Steak from Danish tenderloin with onions and sauce with smoked marrow	375

CHEESES

Selection of cheeses from near and far. Served with sweet, pickled and butterfried rye bread on the side.	45
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DESSERTS

Caramelised apples from Trollebakken with sorbet, cream and waffle	135
Chocolate parfait with hazelnuts and pear ice cream	135

MENUS

Menu selection from the headchef based on the season's best ingredients.	
The Bistro's 2 dish menu	395
The Bistro's 3 dish menu	495

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

DRIKKEKORT

COCKTAILS

The garden sour	135
Sour made of herb extracts from the garden with rum, lemon and sugar syrup	
Staff's Favourite	135
Gin from Røsnæs with homemade tonic	
Waldorf	155
Poire Williams med grapejuice and roasted walnut oil	
The harvest	145
Cognac with apple and cinnamon syrup	

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
Tea of the season	55

SWEETS

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

WATER & SODAS

Soda from Naturfrisk	40
Local apple juice	40
Filtered water from Waseen	45
Lemonade from Naturfrisk	45

DRAUGHT BEER

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

BOTTLED BEER

Rørvig and Herslev Bryghus	65 / 75
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Ask your waiter for more options.