DINNER

STARTER:

ONION SOUP 115 DKK
Gratinated with cheese · croutons

BEETROOT 115 DKK
Smoked cheese · pickle gooseberry · sunflower seeds

BURRATA 125 DKK
Jerusalem artichokes · orange · olive oil

MAINS:

CAESAR SALAD Options: Chicken or Falafel 195 DKK
Cashew nut dressing · croutons · parmesan

GNOCCHI 175 DKK
Mushrooms · onions · parmesan sauce

PUMPKIN BARLEY RISOTTO 165 DKK
Cabbage · hazelnuts

CHICKEN BREAST 225 DKK
Celeriac purée · celery oil · pickled mustard seeds

LOCALLY CAUGHT FISH 225 DKK
Cauliflower · trout roe · blue mussel beurre blanc · dill oil

RIBEYE 345 DKK
Dry-aged beef from free-range Danish cows · peppercorn sauce

BURGERS:

CHEESEBURGER 175 DKK
Crispy lettuce · cheddar · pickled cucumber

VEGETARIAN CHEESEBURGER 165 DKK
Mushroom patty · tomato · cheddar

SIDES:

MASHED POTATOES 55 DKK

FRENCH FRIES 55 DKK

KALE & APPLE SALAD 55 DKK

BREAD & BUTTER 45 DKK

DESSERTS:

OLD-FASHIONED APPLE TRIFLE 75 DKK
Stewed apples · crushed macarons · freshly whipped cream

BASQUE CHEESECAKE 75 DKK
Blackcurrant sorbet · coconut crumble

BROWNIE 75 DKK
Dark chocolate 72% · vanilla ice cream

DANISH CHEESES 115 DKK
Crispy rye bread · compote

SET MENUS · CHEF'S CHOICE

Menus are served with: bread · salad · potato
Served for the entire table

3 COURSES 395 DKK

5 COURSES 595 DKK

We are proud of our certified 90-100% organic status (always in the high 90's)! And that's not all – we've got a no-fly policy on all our delicious food and drink, and do our very best to stay in tune with the seasons and be socially aware.

Got questions? Comments? Some eco-friendly tips for us? Get in touch at: sustainability@guldsmedenhotels.com We're all ears and can't wait to hear from you!

90-100% organic

FAIRTRADE INTERNATIONAL

Please ask us about allergens

GULDSMEDEN HOTELS

LUNCH

LUNCH MENU:

ONION SOUP 95 DKK
Gratinated with cheese · croutons

BURRATA 125 DKK
Jerusalem artichokes · orange · olive oil

CAESAR SALAD Options: Chicken or Falafel 195 DKK
Cashew nut dressing · croutons · parmesan

PUMPKIN BARLEY RISOTTO 165 DKK
Cabbage · hazelnuts

CHEESEBURGER 175 DKK
crispy lettuce . cheddar · pickled cucumber

VEGETARIAN BURGER 165 DKK
Mushroom patty · tomato · cheddar

SIDES:

FRENCH FRIES 55 DKK

KALE & APPLE SALAD 55 DKK

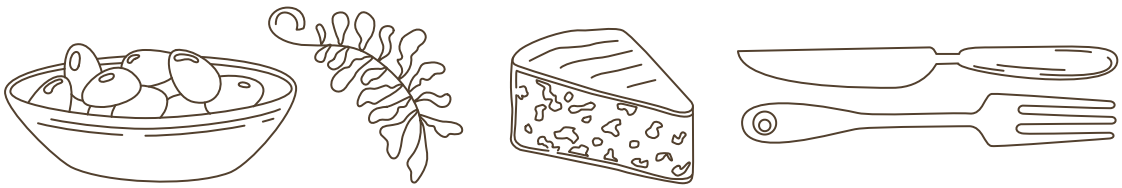
BREAD & BUTTER 45 DKK

DESSERTS:

OLD-FASHIONED APPLE TRIFLE 75 DKK
Stewed apples · crushed macarons · freshly whipped cream

BROWNIE 75 DKK
Dark chocolate 72% · vanilla ice cream

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SNACKS

BREAD · OLIVE OIL · BUTTER	45 DKK
NOCELLARA OLIVES	45 DKK
SALTED ALMONDS	45 DKK
30 G CAVIAR w/ crème fraiche · brioche · chives	395 DKK
CROQUETTES Mozzarella · pearl barley	95 DKK
SARDINES IN OIL w/ grilled bread	145 DKK
JAMÓN IBERICO Grilled bread	145 DKK
DANISH CHEESES w/ crispy rye bread · seasonal compote	115 DKK
FALAFEL w/ homemade dip	65 DKK
FRENCH FRIES	55 DKK

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