



WELCOME TO DRAGSHOLM SLOT BISTRO

LUNCH & EVENING

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 take inspiration from more than 100 different herbs in the castle's herb garden.



SNACKS

Profiteroles with cremefraiche and trout roe	40
Fried sparling with ramson-aioli	40
Celery ravioli with egg cream	40
Cold cuts of our pork	40
Crispy bread with chicken liver mousse	40
As a snack menu: per pers.	95
Fried oysters with horseradish	55
Blue mussels with herb butter and croutons	95

STARTERS

Cold smoked salmon with salted cabbage and ramson	120
Cured cod with carrot and fermented milk	120
Salted beef tenderloin with dried egg yolk and vinaigrette	130
Creamy fish soup with smoked cream and crispy skin	120
“Fulskage” with leek and wheysauce	120
Potato purée with browned butter and crispy chicken skin	120

MAIN COURSES

Fried coalfish with cabbage and sauce on aromatic herbs	275
Steak from Danish Jersey with onion and smoked marrow	295
The Head Chef’s favourite: Roasted castle sausage with cold potato salad	140
Today’s main course	255

CHEESE AND DESSERTS

‘Havgus’ cheese with Jerusalem artichokes and crushed herbs	120
‘Kovending’ cheese with compote and crispbread	130
Milk ice cream with malted meringue and candied beets	100
Baked soured whole milk with caramel and sorbet	100
Carrot cake with fresh cheese, pickled sea-buckthorn and malt soil	65

MENUES

The Head Chef puts together the menus of the day depending on the local ingredients.	
The Bistro’s 2-course menu	295
The Bistro’s 3-course menu	375

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

SPARKLING WINE	GL.	BTL.
S.A. Petillant Natural, Xavier Weisskopf, Loire, Frankrig		395
S.A. Crémant du Jura, Domaine Rolet, Frankrig		495
S.A. Champagne Brut, Bernard Remy, Frankrig	125	650
WHITE WINE		
2018 Sauvignon Blanc, J. de Villebois, Loire, Frankrig	75	375
2017 Aligoté, Cave de Genouilly, Bourgogne, Frankrig	85	395
2017 Riesling Reserve, Fernand Engel, Alsace, Frankrig		445
2017 Riesling, Weinhaus Peter Lauer, Saar, Tyskland	95	495
2017 Sauvignon Blanc, Domaine du Nozay, Sancerre, Loire, Frankrig		550
2017 Chardonnay, Fevre, Chablis, Bourgogne, Frankrig	110	575
2016 Chardonnay, "La Rochette," Maison J. Faiveley, Bourgogne, Frankrig	120	650
2018 Solaris, "Paulus", Ørnberg, Sj. Odde, Danmark	125	600
2018 Chardonnay, Champ Divin, Jura, Frankrig		550
2017 Chenin Blanc, le Grange Aux Belles, Loire, Frankrig		550
ROSÉ WINE		
2018 Rosé Blend, Ca Dei Frati, Lombardiet, Italien	95	495
RED WINE		
2018 Merlot, Domaine Roche-Audran, Rhone, Frankrig	75	375
2018 Syrah/Carignan/Grenache, Le Bienheureux No 18, Rhone, Frankrig	85	395
2018 Morgon, Domaine Bouillat, Beaujolais, Frankrig		445
2016 Barbera d'Alba, "Rio Sordo", Cascina delle Rose, Piemonte, Italien		495
2015 Sangiovese, "Braccale", Biondi Santi, Toscana, Italien	110	550
2015 Barolo, Le Radici, La Morra, Piemonte, Italien	110	550
2016 Mencia, "Aquiana", Bodegas Merayo, Spanien		495
2017 Cinsault, Rune Elkjær, Rhone, Frankrig		495
2015 Spätburgunder, Solveigs, Rheingau, Tyskland	125	650
2014 Rosso di Montalcino, La Ragnaie		595
2016 Hautes Côtes des Nuits, Domaine Arlaud, Bourgogne, Frankrig		695
2012 Rioja, Grand Reserva, Contino, Spanien	160	795

Vintage may vary. Please ask your waiter for the extended wine list.

COCKTAILS 95

Hæg Sour:

Signature drink made with aquavit infused with bark from our "hæg" trees, lemon and eggwhites.

Tarragon Sour:

Our take on a whiskey sour. Tarragon sugar syrup, whiskey, lemon and eggwhites.

Our negroni:

A twist on the classic negroni, using local mead instead of campari.

The Staffs Favourite:

Fresh, acidic take on a homemade Gin and tonic, using local gin from 'Røsnæs'.

Lammefjorden longdrink:

Our seasonal longdrink made with rum, lime and herbs from the garden.

Adamus Gin Sour:

Adamus gin is distilled with red grapes. This and a bit of red vermouth makes out for the perfect spring cocktail.

Spring iced coffee:

Cold and creamy after dinner cocktail with local rum, espresso, roasted hazelnuts and milk.

COFFEE

Plunger coffee	35
Espresso	25
Cortado	30
Caffe latte	40
Cappuccino	40
Hot chocolate	40
Dragsholm coffee	125
<i>Coffee with aquavit, brown sugar and whipped cream.</i>	

TEA FROM A. C. PERCH'S 40

Earl Grey
Green mint
English breakfast
Hwite Lounge
Seasonal tea

SOFT DRINKS

Soft drinks from Naturfrisk	40
Filtered water from Thoreau	45
Local apple juice	40
Cordials from Naturfrisk	45

DRAUGHT BEER

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

BOTTLED BEER

Herslev Bryghus	65 / 75
Ask you waiter	

AVEC

COGNAC

Michel Forgeron, Grand Champagne, VSOP	150
Michel Forgeron, Grand Champagne, XO	200
Michel Forgeron, Grand Champagne, Hors d'Age	400
Michel Forgeron, Grand Champagne, 1987	300
Michel Forgeron, Grand Champagne, 1979	625
Michel Forgeron, Grand Champagne, 1960	750
Montifaud, Fine Champagne, VSOP 10 år	80
Montifaud, Fine Champagne, XO 30 år	150
Montifaud, Fine Champagne, 50 år	325
Lhéraud, Petite Champagne, VS	75
Lhéraud, Petite Champagne, 20 år	250
A.E. Dor, XO	250
A.E. Dor, 6	450
Frapin, Premier Grand Cru, Cuvee 1888	1995

ARMAGNAC

Veuve Goudoulin, VSOP	150
Veuve Goudoulin, XO	175
Baron de Sigognac, 1960	400
Baron de Sigognac, 1950	495

CALVADOS

Lemorton Vieux Calvados, 8 år	125
Lemorton Vieux Calvados, 15 år	225
Lemorton Vieux Calvados, 25 år	250
Lemorton Vieux Calvados, 1968	400
Lemorton Vieux Calvados, 1957	425
Lemorton Vieux Calvados, Rareté	550

MARC & FINE

Marc du Jura, Domaine Rolet	145
Fine De Bourgogne, Jacques Prieur, 1986	295
Mark, Vejrhøj Vingård, Odsherred	185

GRAPPA

Brunello, Valdicava, Marolo	125
Brunello, Doppio Fusto, Marolo	95
Chardonnay, Giulia, Berta	95
Brachetto, Piasi, Berta	95
Moscato, Valdavi, Berta	95
Barbera, Roccanivo, Berta	295
Moscato, Bric del Gaian, Berta	295
Nebbiolo, Paolo Berta, Berta	400

WHISKEY, RYE & BOURBON

Chivas 12 år	85
Talisker 10 år, Isle of Skye	125
Lagavulin 16 år, Islay Single Malt	155
Dalwhinnie 15 år, Highland Single Malt	125
Cragganmore 12 år, Speyside Single Malt	95
Glenkinchie 12 år, East Lothian, Edinburgh	150
Scapa 2001, Orkney Single Malt	195
Longrow 18 år, Springbank, Campbeltown	395
Springbank 15 år, Campbeltown	200
Four Roses, Kentucky	85
Four Roses Single Barrel, Kentucky	115
Michters Small Batch Bourbon, Kentucky	200

ROM

Diplomatico, Venezuela, 12 år	105
Plantation, Barbados, 20th Anniversary	150
Ron Zacapa, Guatemala, 23 år	165
Plantation, Jamaica, 1998	325
Plantation, Jamaica, Nicaragua	295
Plantation Gran Añejo, Guatemala & Belize	250

EAU DE VIE

Poire, Williams J. Becker	125
La vieille prune, Maison Louis Roque	155
L' Abricot, Jean-Marc Roulot	455
Framboise, Jean-Marc Roulot	485
Masculine 2015, Cold Hand Winery, Randers	160
Pyrus Communis, Cold Hand Winery, Randers	160

LIQUOR

Feminam 2015, Cold Hand Winery, Randers	100
Grand Marnier, 100 års Jubilæum	200
Grand Marnier, 150 års Jubilæum	350