



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

Salted forest pig	40
Profiteroles with mushrooms	40
Fried smelt with aioli	40
Carrots with yogurt emulsion	40
Crispy oat flakes with lobster butter and shellfish mayonnaise	40
As a snack menu: per pers.	95
Duck liver mousse with berries and crispy bread	55
Fried oysters with horseradish and scurvy-grass	55

STARTERS

Malt marinated salmon with tarragon and apples from 'Troldebakken'	120
Hot-smoked wild bird with berries and horseradish cream	120
Glazed squid with baked onion and grilled garlic	120
Celery root from 'Søren Wiuff' with roasted hazelnuts and Havgus cheese (matured for 4 years)	120
Boiled cabbage anno 2008 with parsley mayonnaise, crispy rye bread and chicken stock	120
Stewed leeks with fried veal sweetbread and croutons	145

MAIN COURSES

Steak from Danish Jersey with baked beets, smoked marrow and tarragon	295
Today's fish with smoked lard, onion and shore crab sauce	275
Stewed leeks with fried veal sweetbread and croutons	275
Today's main course	255

CHEESE AND DESSERTS

'Gammel Knas' cheese with pickled cherries, almonds and bark from our black cherry tree	120
Fried 'Gnalling' cheese with pickled walnuts and grilled bread	120
'The bog' with white chocolate mousse, sea buckthorns and sorrel cordial	120
Milk ice cream with sea buckthorns and carrot sauce	100

MENUES

The Head Chef puts together the menus of the day depending on the local ingredients	
The Bistro's 2-course menu	325
The Bistro's 3-course menu	395

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

SPARKLING WINE	GL.	BTL.
S.A Æble Demi Sec, Højsgaard, Nykøbing, Denmark	95	495
2009 Crémant d'Alsace, Domaine Bliemerose, Alsace, France		550
S.A Carte Blanche Brut, Bernard Remy, Champagne, France	125	650
WHITE WINE		
2018 Muscadet, "Les Vignes du bourg blanc", Julien Braud, Loire, France	75	375
2019 Sauvignon Blanc, Menade, Castilla y León, Spain	85	395
2018 Riesling Reserve, Fernand Engel, Alsace, France		445
2017 Riesling feinherb, Peter Mentges, Mosel, Germany	110	550
2018 Sauvignon Blanc, Domaine Thomas, Sancerre, Loire, France		550
2018 Chardonnay, Fevre, Chablis, Bourgogne, France	110	575
2016 Aligoté, Olivier Leflaive, Bourgogne, France		500
2018 Souvignier Gris, Barfod vin, Røsnæs, Denmark		600
2019 Solaris, "Jørgen", Ørnberg, Sj. Odde, Denmark	110	550
2016 Savagnin Ouille, Valentin Morel, Jura, France	150	795
2018 Chardonnay, Roche Aigue, Meursault, Bourgogne, France		950
ROSÉ WINE		
2019 Rosé, "Le Petit Rosé", France	95	450
RED WINE		
2019 Merlot, Domaine Roche-Audran, Rhone, France	75	375
2019 Syrah/Carignan/Grenache, No 19, Le Bienheureux, Rhone, France	85	395
2019 Gamay, "Le Colombier", Domaine Bouillat, Morgon, Beaujolais, France		445
2017 Barbera d'Alba, Cascina delle Rose, Piemonte, Italy		495
2017 Sangiovese, "Braccale", Biondi Santi, Toscana, Italy	110	550
2018 Pinot Noir, Michel Magnien, Bourgogne, France	125	600
2016 Barolo, Le Radici, La Morra, Piemonte, Italy	125	600
2017 Syrah, "Ro-Rée", Louis Cheze, Saint Joseph, Rhone France		550
2017 Spätburgunder, "Phyllit", Solveigs, Rheingau, Germany		650
2018 Cabernet Franc, "Gabare", Domaine Grosbois, Chinon, Loire, France	150	695
2018 Gamay, "Le Pied de la Rue", Famille Dutraive, Fleurie, Beaujolais, France		795
2016 Tempranillo, Valdemonjas, Ribera del duero, Spain		795
2017 Pinot Noir 1.Cru "Aux Gravains", Pierre Guillemot, Savigny-les-Beaune, Bourgogne, France	195	995

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

COCKTAILS 95

'Troldebakken' apple sour: Local apple juice shaken with rum from Samsø, lemon and egg white. *Refreshing.*

Sea buckthorn pre dinner: Nordis Soil vodka with lemon and homemade sea buckthorn bitter. *Sharp and sour.*

Rosemary & Bourbon: Bourbon with rosemary, lemon and soda. *Fresh and aromatic.*

Our "Gløgg": Spicy apple juice with rum from Samsø. *Spicy and warm.*

Black cherry tree sour: Schnapps and syrup infused with bark from our black cherry tree like sour with lemon and egg white. *Refreshing and charismatic.*

Herb Garden long drink: Rum, lemon, soda and syrup made with herbs of the season. *Sweet and refreshing.*

COCKTAILS 125

Our Gin & Tonic: Gin from Røsnæs with our own tonic essence. *Aromatic and bitter.*

Røsnæs sidecar: Apple brandy with Triple sec and lemon. *Smoked and aromatic.*

Sloe gin fizz: Sloe gin fizz: Sloe gin from Røsnæs with red vermouth, lemon, syrup and egg white. *Fruity and refreshing.*

Sams Island Negroni: Gin from Samsø with red vermouth and homemade bitter. *Dry and sharp.*

COFFEE

French press coffee	35
Espresso	25
Cortado	35
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
White 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

Rørvig 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, 6	450
Frapin, Premier Grand Cru, Cuvee 1888	1995

ARMAGNAC

Veuve Goudoulin, VSOP	150
Veuve Goudoulin, XO	175
Veuve Goudoulin, 1999	200
Veuve Goudoulin, 1980	350
Baron de Sigognac, 1960	400
Baron de Sigognac, 1950	495
Veuve Goudoulin, 40 år	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 1985	425
Lemorton Vieux Calvados, Grans Reserve 30 år	495
Lemorton Vieux Calvados, Rareté	550

MARC & FINE

Marc du Jura, Domaine Rolet	145
Fine De Bourgogne, Jacques Prieur, 1986	295

GRAPPA

Brunello, Doppio Fusto, Marolo	95
Brunello, Valdicava, Marolo	125
Barbera, Nibbio, Berta	95
Barbera, Nebbiolo & Cabernet, Vintageblend,	150
Elisi, Berta	
Barbera, Roccanivo, Berta	295

Chardonnay, Giulia, Berta	95
Brachetto, Piasì, Berta	95
Moscato, Valdavi, Berta	95
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
Glenkinchie 12 år, East Lothian, Edinburgh	150
Scapa, Orkney single malt	195
Longrow 18 år, Springbank, Campbeltown	395
Springbank 15 år, Campbeltown	200
Four Roses Single Barrel, Kentucky	115
Michters Small Batch Bourbon, Kentucky	200

ROM

Diplomatico, Venezuela, 12 år	105
Clairin Vaval, Rhum Agricole, Haiti	125
Phantom Spirits, Æblerov, Guatemala	125
Plantation, Barbados, 20th Anniversary	150
Ron Zacapa, Guatemala, 23 år	165
Hampden Estate, 7 års, Jamaica	200
Mhoba, Select Reserve, Sydafrika	225
Transcontinental, 2005, Belize	250
Plantation, Jamaica, 1998	325
Plantation Gran Añejo, Guatamale & Belize	250

EAU DE VIE

Poire, Williams J. Becker	125
Kirsch, William 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

LIQUOR

Grand Marnier, 100 års Jubilæum	200
Grand Marnier, 150 års Jubilæum	350