

SNACKS

Smoked almonds	45
Greek Halkidiki olives	50
Chunky fries with aioli	50
Truffle fries with North Sea cheese and truffle mayo	60
Fried croquette filled with langoustine and smoked pepper mayo	75
Puffed chicken snacks with herbal mayo	50
Baerii Caviar 15 g Danish caviar from roe served with blinis, red onions and a fat creme fraiche.	265

THE CLASSICS

Served from 11.30-15.30

Hand peeled shrimps Served on freshly baked sourdough bread with homemade mayonnaise, lemon and dill.	135
Pan-fried plaice fillets Served on homemade rye bread with remoulade, lemon and dill.	115
Organic eggs and hand-peeled shrimps Served on homemade rye bread with herbal mayo and fresh herbs.	115
Chicken salad with bacon from Bjerre Served on freshly baked sourdough bread.	115
Eydes lunch plate Three open-faced sandwiches. One with pan-fried fish fillet with remoulade, one with chicken salad with bacon and one with shrimps.	185
Parisian steak 200 g beef patty from Kildegaarden, home-pickled beetroot, pickles, capers, freshly grated horseradish and red onion. Served on butter-fried sourdough bread.	175

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 200 g beef patty from Kildegaarden, bacon mayo, Monterey Jack cheese, tomato relish and fried onion rings. Served with chunky fries and aioli. <i>(Signature dish)</i>	175
Caesar salad With romaine lettuce, chicken, classic Caesar dressing, parmesan and butter-fried croutons.	150
Charcuterie board 3 types of ham or sausages, 2 types of cheese, tapenade, olives and bread.	155
Grilled carpaccio Cut from beef tenderloin. Served with truffle mayo, mizunasalad, pickled brown beech mushrooms and parmesan. <i>We recommend our crispy truffle fries.</i>	175
Eydes Pie Crispy puff pastry with a fricassee of seasonal vegetables and local chicken. <i>(Signature dish)</i>	165
Fish 'N' Chips Crispy fried hake, chunky fries, tartar sauce and grilled lemon.	165
Vegetarian filo package Filled with chili sin carne, served with tangy salad and raita dressing.	185
Freshly minced veal tartare With cornichons, shallots, dijon, ramson capers and tabasco. Served with chunky fries and truffle mayo. <i>(Signature dish)</i>	225

DISHERS FOR THE KIDS

'New Haven' burger for children 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, thick-cut fries, lemon and remoulade.

DESSERTS AND CHEESE

3 types of homemade filled chocolates 45
(Signature dish)

Chocolate chip cookie skillet 95
Freshly baked cookie with Bora Bora vanilla ice cream.

Lemon pie 95
Crispy shortcrust pastry, creamy and sour lemon filling, roasted meringue and pickled lemon.

A variation of Danish rhubarb 110
Served with yogurt mousse and yogurt ice cream with lime and ginger.

Danish cheeses 145
3 delicious Danish cheeses with sweet, salty and crunchy sides.

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 0.75 L 35
Still or sparkling.

COFFEE

Coffee per person 35
With 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

DRAFT BEER

Grøn Tuborg øko 4,6%, 0.40 L 60

Tuborg Classic 4,6%, 0.40 L 60

Grimbergen Blonde 6,7% 0.50 L 70

Kronenbourg Blanc 1664, 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

*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 Cava, Spain 75/425

N.V. House Champagne,
Champagne, France 110/650

WHITE WINE GL./BTL.

2021, Weingut Sattlerhof, Sauvignon
Blanc Südsteiermark DAC,
Austria (Ø) 70/375

2020, Fernand Engel, Riesling Reserve,
Alsace, France (Ø) 85/425

2020, AUZELLS, Tomas Cuisine,
Catalonia, Spain (Ø) 95/475

2020, Weingut Stefan Bietighöfer,
Chardonnay Reserve, Pfalz,
Germany (Ø) 125/625

ROSÉ WINE GL./BTL.

2021, Fernand Engel Pinot Noir Rosé,
Alsace, Frankrig 80/380

RED WINE GL./BTL.

2019, Dominio de Punctum, Lobetia
Tempranillo, La Mancha, Spain 70/350

2018, Montecucco Rosso Riserva, DOC,
Castello di Collemassari, Toscana,
Italy, (Ø) 85/450

2020, Domaine de la Mordorée,
Côtes du Rhône, France 95/475

2021, Weingut Heinrich, Pinot Noir,
Burgenland, Austria (Ø) 110/550

2018, Château de la Commanderie
Bordeaux, France 115/575

SWEET WINE GL./BTL.

2020, Agricola Brandini, Moscato D'Asti,
Piemonte, Italy, (Ø) 70/375

N.V. Fonseca, BIN 27, Douro, Portugal 85/495

2021, Gustavshof, Huxelrebe Spätlese,
Rheinessen, Germany (Ø) 80/400

Ask your waiter for the wine list.

We reserve the right to change prices and vintages.

