

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
2 fresh oysters with vinaigrette and lemon	65
Baerii Caviar 15 g	265
Danish caviar from roe served with blinis, red onions and a fat creme fraiche.	

THE CLASSICS

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

THE TERRACE'S FAVOURITES

Served between 11.30 - 21.30

Classic 'New Haven' burger	175
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>	
Caesar salad	150
With romaine lettuce, chicken, classic Caesar dressing, parmesan and butter-fried croutons.	
Moules Frites	175
Freshly steamed organic mussels, fine herbs and a mussel sauce. Served with chunky fries and aioli.	
Fish 'N' Chips	165
Crispy fried hake, chunky fries, tartar sauce and grilled lemon.	

OUR FAVORITE DISHES

Freshly minced veal tartare	225
With cornichons, shallots, dijon, ramson capers and tabasco. Served with chunky fries and truffle mayo. <i>(Signature dish)</i>	
Grilled carpaccio	175
Cut from beef tenderloin. Served with truffle mayo, mizunasalad, pickled brown beech mushrooms and parmesan. <i>We recommend our crispy truffle fries.</i>	
Eydes pie	165
Crispy puff pastry with a fricassee of seasonal vegetables and local chicken. <i>(Signature dish)</i>	
Vegetarian filo package	185
Filled with chili sin carne, served with tangy salad and raita dressing.	

*In the menu, we have marked our signature dishes, which are the very essence of Jørgensens Hotel.
Enjoy your meal!*

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

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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.
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WINES BY GLASS OR BOTTLE

CHAMPAGNE AND SPARKLING WINES GL./BTL.

N.V. House Cava, Spain 75/425

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

WHITE WINE GL./BTL.

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

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

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

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

ROSÉ WINE GL./BTL.

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

RED WINE GL./BTL.

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

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

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

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

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

SWEET WINE GL./BTL.

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

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

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

Ask your waiter for the wine list.

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Welcome to Eydes 1 glass of Champagne & the snack of the day	145
2 fresh oysters with vinaigrette and lemon	65
Baerii Caviar 15 g Danish caviar from roe served with blinis, red onions and a fat creme fraiche.	265

SEASONAL MENU

Starter

Danish white asparagus*
Served with smoked scallop, sauce blanquette and herbs.

Second course

Poached hallibut
Served with grilled scallions, lemon confit, herbs and a clam sauce with ramson.

Main course

Boeuf onglet *
With green asparagus, brown beech mushrooms, potato terrine and herbs.

Dessert

Variation of Danish rhubarb*
Served with yogurt mousse and yogurt ice cream with lime and ginger.

3 courses 395* / 4 courses 475

Eydes wine menu:

3 glasses 325* / 4 glasses 395

STARTER

Danish white asparagus Served with smoked scallop, sauce blanquette and herbs.	125
Freshly minced veal tartare With cornichons, shallots, dijon, capers and tabasco. Served with truffle mayo, ramson capers and crispy chips. <i>(Signature dish)</i>	145
Poached hallibut Served with grilled scallions, lemon confit, herbs and a clam sauce with ramson.	145
Grilled carpaccio Cut from beef tenderloin. Served with truffle mayo, mizunasalad, pickled brown beech mushrooms and parmesan.	160

MAIN

Moules Frites Freshly steamed organic mussels, fine herbs and a mussel sauce. Served with chunky fries and aioli.	175
Freshly minced veal tartare With cornichons, shallots, dijon, ramson capers and tabasco. Served with chunky fries and truffle mayo. <i>(Signature dish)</i>	225
Boeuf onglet With green asparagus, brown beech mushrooms, potato terrine and herbs.	275
Pan-fried plaice Served with parsley, lemon, butter sauce and Danish potatoes.	245
Vegetarian filo package Filled with chili sin carne, served with tangy salad and raita dressing.	185
Ribeye steak from Kildegaarden (250 g) Served with crisp seasonal salads, fries and béarnaise.	325

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