

JØRGENSENS
HOTEL

BYENS



HOTEL

EST 1744

EYDES

EYDES



LUNCH

Every day 12:00-3:30 pm

EYDES BREAKFAST

Every day 6:30-9:30 am / Saturday and Sunday 6:30-10:30 am

Jørgensen's breakfast 145
With freshly baked rolls and bread, eggs, Grand Fromage cheeses, sausages by Bjerre and much more. Incl. coffee, tea and juice. *Ask your waiter.*

LUNCH SPREAD 185

Marinated herring with curry salad, filet of fish with remoulade, chicken salad with bacon, patty shells with chicken in asparagus sauce and two kinds of cheese with garnish.

DANISH OPEN SANDWICHES

Spiced marinated herring 85
With capers, onion and dill.

Marinated herring 85
With curry salad, baked smiling egg and red onions.

Cold-smoked salmon 95
With egg royal, dill emulsion, radish crudité and chives.

Hand peeled shrimps 95
With mayonnaise stirred onto fried egg, with lemon, dill and grilled bread.

Crisply grilled filet of plaice 85
With lemon, remoulade or tartar sauce.

Chicken salad 85
From chicken by Rokkedahl with crispy, dry-salted bacon and watercress.

Roast beef 80
With deep fried onions, pickles and horseradish.

Freshly minced tartare 125
With Dijon mustard, watercress, pickled pearl onions, deep fried egg yolk, truffle mayonnaise and potato crisps.

Avocado and poached egg 80
With pickled red onions, dill emulsion and watercress.

Potato open sandwich 85
Truffle mayonnaise, Danish salt-cured ham and chives.

WARM DISHES

Classic fried beef tartare 165
With pickles, beetroot, egg yolk, red onions, capers and freshly grated horseradish.

Wiener schnitzel of Danish veal 225
With fried potatoes, peas, garnish and browned butter.

Fish and chips 155
Crispy fried hake with grilled lemon, crispy fries and sauce tartare.

The Hotel Chef's midnight snack 135
Cowboy toast in a new guise.

Freshly baked patty shells 150
With chicken in asparagus, crispy chicken skin and finely chopped parsley.

Today's vegan dish
Ask your waiter.

Today's salad
Please check the board or ask your waiter.

CHEESE & DESSERTS

Deep fried Camembert from Normandy 85
With "musty" blackcurrants.

4 excellent Danish cheeses from Grand Fromage 105
With sweet, salt and crisp.

Horsens Cake 55
Almond and pistachio cake, sweet, light honey custard, pickled fruit and chocolate.

Homemade vanilla ice cream 85
With Valrhona chocolate sauce.

3 sweets with coffee 55

Information about the content of allergenic ingredients in our dishes can be obtained from your waiter.

EYDES



DINNER

Every day 5:00-9:30 pm

SNACKS

Salted mixture 65
With roasted cashews, puffed pork crackling and spicy potato skins.

Toasted Bjerre sausages 55
Filled with herbs of the season.

Deep fried Norway lobster tails 75
With spicy root vegetable chutney.

CAVIAR

Choose between:

15g Baerii Caviar Today's price
15g White Sturgeon Today's price

OYSTERS

Dutch oysters 6 pcs. 150
Served with lemon and vinaigrette.

A glass of bubbles and 2 oysters 125

STARTERS

Poached Danish free-range egg 95
On a brioche fried in butter, creamed spinach and Hollandaise sauce.

Cold-smoked salmon 115
With dill emulsion, roasted buckwheat, sour cream and crisp lettuce.

Freshly minced tartare 125
With Dijon mustard, watercress, pickled pearl onions, deep fried egg yolk, truffle mayonnaise and potato crisps.

Carpaccio 125
Of Danish gravad veal with roasted and pickled brown beech mushrooms, cheese crumble, roasted nut oil and acerbic herbs.

Lobster bisque 145
With lobster ravioli, Jerusalem artichoke müsli, and chives.

All dishes are available in children's portions – half size and at half price. Ask your waiter.

MAIN COURSES

Today's fresh catch Today's price
Please check the board or ask your waiter.

Fish and chips 155
Crispy fried hake with grilled lemon, crispy fries and sauce tartare.

Prime rib of beef (250g) 295
With spring vegetables, bearnaise sauce and crispy fries.

Freshly minced tartare 225
With Dijon mustard, cress, pickled pearl onions, deep fried egg yolk, truffle mayonnaise, sauce bearnaise and crispy fries.

Wiener schnitzel of Danish veal 225
With fried potatoes, peas, garnish and browned butter.

Freshly baked patty shells 150
with chicken in asparagus, crispy chicken skin and finely chopped parsley.

CHEESE & DESSERTS

Deep fried Camembert from Normandy 85
With "musty" blackcurrants.

4 excellent Danish cheeses from Grand Fromage 105
With sweet, salt and crisp.

Classic crème brûlée with vanilla 85

Homemade vanilla ice cream 85
With Valrhona chocolate sauce.

Lemon pie 105
Crispy shortcrust base, lemon curd, browned meringue, crispy mini-meringues and ylette sorbet.

3 sweets with coffee 55

Commercial cards issued within or outside of EU/EOS and private cards issued outside EU/EOS 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.

EYDES



WINE

CHAMPAGNE & SPARKLING WINE

N.V. Rocca Dei Forti, Organic Sparkling, Italy	65
N.V. Rocca Dei Forti Dolce, Italy	65
N.V. Cava Brut N De N, Bodegas Naveran, Penedès, Spain	75
N.V. Côte Mas Crémant de Limoux brut rosé, Paul Mas	75
N.V. Brut l'Universelle, Baron Albert, France	115

NON ALCOHOLIC BUBBLES

Fizz by Borrino	55
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WHITE WINE

2018, Palazzo Mio Grillo Organic, Puglien, Italy	65
2018, Sauvignon Blanc, J. De Villebois, Loire	65
2018, Riesling Trocken, Fritz Haag, Mosel, Germany	75
2019, Grüner Veltliner, Weingut Ecker, Austria	75
2016, Pinot Gris, Réserve, F.E.Trimbach, France	85
2017, Chardonnay Diamond Collection, Francis Ford Coppola, Californien	95

ROSÉ WINE

2018, Pico de Aneto Rosado, Bodegas Monclús, Spain	65
2017, Pinot Noir Haus Klosterberg Rosé, Markus Molitor, Mosel	75

RED WINE

2018, Poggiotondo Chianti, Toscana, Italy	65
2018, Pinot Noir (Loire), J. de Villebois, France	65
2018, Pinot Noir, Comtes Rhodaniens Allobrogica	75
2016, Crianza Bodegas Sierra Cantabria, Spain	75
2017, Valpolicella Ripasso, Ca' Vendri, Veneto, Italy	75
2017, Zinfandel, Diamond Collection Coppola, USA	95

DESSERT WINE

2016, Chateau Grillon, Barsac/Sauterne	65
2007, 10 års Tawny, Santa Eufemia	75
2018, Recioto della Valpolicella, Recchia	85
2011, Riesling Haus Klosterberg Aaslese, Fruchtsüss, M. Molitor	85
2017, Grüner Veltliner, Eiswein, Weingut Nigl, Austria	85

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WINE

CHAMPAGNE & SPARKLING WINE

ITALY

N.V. Brut Spumante, Vallebelbo, Piemonte	295
N.V. Rocca Dei Forti, Organic Sparkling	295
N.V. Rocco Dei Forti Dolce	295

SPAIN

N.V. Cava Brut, N De N, Bodegas Naveran, Penedés	325
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FRANCE

N.V. Côte Mas Crémant de Limoux brut rosé, Paul Mas	375
N.V. Crémant de Bourgogne Rosé, Vitteaut-Alberti, Bourgogne	395
N.V. Champagne Brut L'Universelle, Baron Albert, Champagne	595
N.V. Blanc De Blanc Brut, 1 Cru, De Saint Gall, Champagne	750
N.V. Pol Roger Réserve Brut, Pol Roger, Champagne	950
N.V. Brut Rosé, André Clouet, Champagne	850
N.V. Grand Rosé, Gosset, Champagne	1100
2012, Pol Roger Brut, Pol Roger, Champagne	1200
2012, Pol Roger Brut, Magnum, Champagne	2300
2008, Dom Pérignon, Dom Pérignon, Champagne	2800

NON ALCOHOLIC BUBBLES

Fizz by Borrino non alcoholic bubbles	250
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WHITE WINE

FRANCE

2018, Sauvignon Blanc, J. De Villebois, Loire	295
2018, Muscadet Les Vignes de Bourg Blanc, Julien Braud, Loire	295
2017, Pinot Blanc, F.E. Trimbach, Alsace	325
2018, Riesling Réserve, Fernand Engel, Alsace	375
2018, Vouvray Argilex Sec, Benoît Gautier, Loire	375
2016, Pinot Gris Réserve, F.E. Trimbach, Alsace	425
2018, Sancerre, Cote des Embouffants, Loire	425
2016, Gewurztrauminer, F.E. Trimbach, Alsace	450
2018, Pouilly Fumé, Guy Saget, Loire	450
2017, Bourgogne Blanc Renommée, Remoissenet, Bourgogne	495
2018, Chablis Bio, Pascal Bouchard, Bourgogne	495
2018, Sancerre, Pascal Jolivet, Loire	550
2018, Pouilly Fuissé Les Grand Climats, Pascal Rollet, Bourgogne	595
2017, Bourgogne Clos Du Ch. Blanc, Ch. de Meursault, Bourgogne	725
2018, Chablis 1. Cru Fourchaume, Le Domaine D'Henri, Bourgogne	875
2011, Riesling Cuvée Frédéric Emile, F.E. Trimbach, Alsace	925
2018, Meursault Narvaux, Chavy Chouet, Bourgogne	1100
2017, Chassagne-Montrachet Blanc, Sylvain Morey, Bourgogne	1100
2017, Puligny-Montrachet, Remoissenet, Bourgogne	1200
2018, Puligny-Montrachet 1 Cru Les Referts, Boillot, Bourgogne	1500

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WINE

Germany	
2018, Riesling Trocken, 1 liter, Hensel, Pfalz	295
2017, Weissburgunder, Burg Ravensburg, Baden	375
2018, Riesling Trocken, Fritz Haag, Mosel	375
2017, Oestricher Riesling Trocken, Weingut Wegeler, Rheingau	395
2018, Zeltinger Sonnenuhr Riesling Spatlese Trocken, Markus Molitor, Mosel	595
AUSTRIA	
2018, Grüner Veltliner Von Mitterstockstall, Weingut Ecker, Wagram	295
2018, Grüner Veltliner Vom Löss, Weingut Diwald, Wagram	325
2017, Riesling Feuersbrunn, Anton Bauer, Wagram	425
SPAIN	
2017, Auzells, Tomás Cusiné, Costers del Segre	350
2017, Louro Godello, Rafael Palacios, Valdeorras	425
ITALY	
2018, Soave Cengelle, Corte Mainente, Veneto	325
2018, Pinot Grigio, La Tunella, Friuli	375
2018, Costa Degli Angeli, Case Paolin, Veneto	375
2016, Sauvignon Blanc, Livio Felluga, Friuli,	495
2018, Pinot Grigio Castel Ringberg, Elena Walch, Alto Adige	550
2018, Langhe Chardonnay, Cavallotto, Piemonte	550
USA	
2017, Chardonnay Diamond Collection, Francis Ford Coppola, Californien	450
2017, Chardonnay Director's Cut, Francis Ford Coppola, Californien	550
2017, Avni Chardonnay, Lingua Franca, Oregon	750
2016, Chardonnay Russian River, Ramey, Californien	850
NEW ZELAND	
2018, Sauvignon Blanc, Astrolabe, Marlborough	450
AUSTRALIA	
2018, Chardonnay D'Soumah, Soumah, Yarra Valley	425
SOUTH AFRICA	
2017, Sauvignon Blanc, Buitenverwachting, Constantia	325
2019, Chardonnay, Rustenberg, Stellenbosch	425
DENMARK	
Solaris, GOLD Christianelund vine	450
Souvignier Gris, GOLD Christianelund vine	475
ROSÉ WINE	
SPAIN	
2018, Pico de Aneto Rosado, Bodegas Monclús, Somontano	295
GERMANY	
2017, Pinot Noir Rosé, Haus Klosterberg, Markus Molitor, Mosel	375

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WINE

FRANCE

2018, Provence Rosé, Louison, Provence	350
2018, Tavel Le Classique, La Rocalière	375
2018, Miraval Rosé, Pitt & Perrin, Provence	475

AUSTRIA

2018, Tenuta Rosé, Robert Goldenits, Heideboden	350
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RED WINE

FRANCE

2018, Pinot Noir, J. De Villebois, Loire	295
2018, Beaujolais Villages, Domaine Du Sabot, Beaujolais	350
2018, Nature famille Perrin, ØKO, Famille Perrin, Rhône	350
2018, Côte du Rhône Mistral, Domaine Ferrand, Rhône	350
2012, Château Verderet Haut Medoc AOC, H. Cuvelier & Fils, Bordeaux	375
2018, Pinot Noir, Comtes Rhodaniens Allobrogica, Beaujolais	395
2016, Fleurie, Château de Beauregard, Beaujolais	425
2017, Crozes-Hermitage Rouge, Domaine Colombier, Rhône	495
2016, Château La Commanderie, Pomerol, Bordeaux	495
2018, Gigondas Grand Montmirail, Domaine Brusset, Rhône	525
2018, Bourgogne Rouge Pinot Noir, J. Faiveley, Bourgogne	550
2016, Château Barrail Du Blanc Grand Cru, St. Emilion, Bordeaux	550
2016, Santenay Villages Vieilles Vignes, Girardin, Bourgogne	595
2016, Côte-De-Beaune Rouge Villages, Olivier Leflaive, Bourgogne	650
2016, Châteauneuf-du-Pape, Côte De L'Ange, Rhône	675
2014, Les Fiefs de Lagrange, Ch. Lagrange, Lagrange, Bordeaux	765
2015, Château Lafleur-Gazin, Pomerol, Bordeaux	950
2016, Château Meyney, St. Estèphe, Bordeaux	950
2017, Côte Rôtie, Patrick Jasmin, Rhône	950
2017, Aloxe Corton, Tollot-Beaut, Bourgogne	995
2017, Fixin Le Champ Des Charmes, Jérôme Galeyrand, Bourgogne	995
2017, Gevrey-Chambertin La Justice, Antonin Guyon, Bourgogne	995
2016, Morey-St-Denis Trés Girard, Michel Magnien, Bourgogne	1200
2016, Chambolle-Musigny, Genot-Boulangier, Bourgogne	1200
2017, Vosne-Romanée, Benjamin Leroux, Bourgogne	1500
2016, Châteauneuf-du-Pape, Château De Beaucastel, Rhône	1500
2014, Alter, Ego De Palmer, Château Palmer, Margaux, Bordeaux	1600
2016, Château La Gaffeliér 1. Grand Cru Classe, St. Emilion, Bordeaux	1800
2016, Clos De Vougeot Grand Cru, Genot- Boulangier, Bourgogne	2300

GERMANY

2015, Blauer Spätburgunder Trocken, Weingut Knipser, Pfalz	405
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AUSTRIA

2018, Zweigelt Brilliant, Weingut Ecker, Wagram	295
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SPAIN

2016, Crianza, Bodegas Sierra Cantabria, Rioja	375
2017, Vilosell, Tomàs Cusiné, Costers del Segre	375

EYDES



WINE

2018, Ribera del Duero Joven Roble, Pago De Los Capellanes, Ribera del Duero	395
2005, Rioja Gran Reserva, Marques De Lagarda, Real Divisa, Rioja	475
2016, Hacienda Monasterio, Ribera del Duero	1100
2015, Alión, Bodegas Vega Sicilia, Ribera del Duero	1300
2016, Hacienda Monasterio, øko magnum	1500
ITALY	
2016, Barbera D'Asti, Fratelli Antonio & Raimondo, Piemonte	295
2017, Barbera D'Alba Bussia, Giacosa Fratelli, Piemonte	295
2018, Poggiotondo Chianti, Poggio Tondo, Toscana	325
2017, Valpolicella Ripasso Superiore, Ca' Vendri, Veneto	350
2018, Chianti Rufina, Selvapiana, Toscana	375
2017, Le Volte, Tenuta Dell'Ornellaia, Toscana	525
2017, Valpolicella Ripasso Superiore, Ca' Vendri, Veneto, Magnum	595
2015, Amarone Classico Masua Di Jago, Recchia, Veneto	625
2016, Barbaresco, Fratelli Antonio & Raimondo, Piemonte	650
2016, Chianti Classico, Fontodi, Toscana	650
2014, Barolo, Domenico Clerico, Piemonte	825
2015, Barolo, Paolo Scavino, Piemonte	875
2014, Brunello Di Montalcino, Il Poggione, Toscana	875
2014, Flaccianello della Pieve, Fontodi, Toscana	1400
USA	
2016, Zinfandel, Sebastiani, Californien	350
2017, Cabernet Sauvignon, Avalon Winery, Californien	350
2017, Zinfandel Diamond Collection, Francis Ford Coppola, Californien	450
2017, Pinot Noir, Director's Cut, Francis Ford Coppola, Californien	625
2017, Pinot Noir, Santa Rita Hills, Californien	625
2016, Claret Cabernet Sauvignon, Ramey, Californien	850
2014, Merlot, Freeman Abbey, Californien	875
CHILE	
2018, Carmenere Reserva, Casa Silva, Colchagua Valley	295
SOUTH AFRICA	
2016, Pumphouse Shiraz, Backsberg Estate, Paarl	375
2016, John X Merriman, Rustenberg, Stellenbosch	450
NEW ZELAND	
2017, Pinot Noir, Mission Estate, Marlborough	350
2016, Pinot Noir, Astrolabe, Marlborough	575
AUSTRALIA	
2016, Shiraz, Elderton, Barossa Valley	475
ARGENTINA	
2017, Malbec, Tinto Negro, Mendoza	295

EYDES



WINE

DESSERT WINE

FRANCE

2010, Sauternes, Castelnau de Suduiraut, Bordeaux 625

GERMANY

2014, Riesling Haus Klosterberg Fruchtsüss, Markus Molitor, Mosel 375

AUSTRIA

Grüner Veltliner Eiswein, Weingut Nigl 450

PORTUGAL

Tawny Port, Santa Eufemia 295

10 Års White Port, (50 cl), Santa Eufemia 450

10 Years Tawny Port, Fonseca Guimaraens, Oporto 595

2017, Fonseca Vintage Port, Fonseca Guimaraens, Oporto 1600

ITALY

Moscato D'Asti, Vallebelbo, Piemonte 295

Brachetto D'Acqui San Maurizio, San Maurizio, Vallebelbo 295

Spumante Dolce, Rocca Dei Forti 295

2018, Banyuls rimage, Clos St. Sebastien (50 cl) 525

2017, Recioto, Luigi Righetti, Veneto 535

EYDES



AVEC

AVEC

COGNAC

XO 12 års cognac, Château de Beaulon	75
Vecchia Romagna	75
VS Petite Champagne Ariane, Château Montifaud	85
Heritage Louis Vallet 50 years, Château Montifaud	250

ARMAGNAC

Bas Armagnac VSOP, Veuve Goudoulin	75
1980 Armagnac, Nismes Delclou	125

CALVADOS

Calvados Trois Etoiles, Lemorton	95
Calvados Réserve 10 ans, Lemorton	125

GRAPPA

Grappa di Brunello, Il Poggione	75
Grappa Invecchiata Cabreo il Borgo, Folonari	95

EAU DE VIE

F.E. Trimbach, Poire Williams, Alsace	75
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GIN

Geranium premium London dry gin, 44%	55
Tanqueray, 43, 1%	55
Hendrick's, 41, 4%	65
Plymouth original gin, 41,2%	65
Monkey 47, 47%	75
Monkey sloe gin, 29%	85

RUM

Pampero blanco, (Venezuela), 37,5%	55
Pampero rum especial, (Venezuela), 40%	55
Mount Gay eclipse rom, (Barbados), 40%	65
Pampero aniversario, (Venezuela), 40%	75
Diplomatico reserva exclusive rom, (Venezuela)	110
Ron millianario 10th aniversario, (Peru), 40%	110

IRISH WHISKEY

Jameson, 40%	75
Tullamore Dew	75

WHISKY

Ballentines, 40%	75
Chivas Regal 12år, 40%	85

MALT

Glenfiddich special reserve 12 år, 40%	85
Glenmorangie original, 40%	110
Laphroaig 10 år single island, 40%	110

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AVEC

Macallan fine oak, 40%	125
Oban 14 år, 43%	125
CANADISK	
Canadian Club, 40%	75
BOURBON	
Jim Beam, 40%	75
Makers Mark, 40%	95
TENNESSEE	
Jack Daniels black, 43%	85
AQUAVIT (3 CL)	
Aalborg Jubilæum, 40%	40
Aalborg Porse, 40%	40
Aalborg taffel, 22%	40
Linie Akvavit, 41,5%	45
O.P Anderson, 40%	45
LIQUOR	
Baileys, 17%	65
Drambuie, 40%	65
Cointreau, 40%	65
Grand Marnier, 40%	65
Amaretto di Saronno, 28%	65
BITTER	
Fernet Branca, 39%	45
Jägermeister, 35%	45
Gammeldansk, 38%	45

EYDES



BEVERAGE

BEER

Carlsberg, 4,6%	35/50
Tuborg classic, 4,6%	35/50
Grimbergen double, 6,5%	45/60
Jacobsen brown ale, 6,0%	45/60
Jacobsen IPA, 6,6%	45/60
Jacobsen weiss bier, 5,9%	45/60

NON ALCOHOLIC BEER

Carlsberg Nordic, 0,5%	35/50
Teedawn Gentle lager, (33 cl), 0,0%	55
Teedawn IPA, (33 cl), 0,3%	55
Teedawn Lemon beer, 2,5%	55

CORDIALS, JUICE & SOFT DRINKS

Coca Cola, coca cola Zero, Fanta, Sprite Zero	35/49
Galvanina (<i>Italian soft drink with natural carbonated water</i>) (100 ml) Tonic, Ginger beer, blood orange	60
Galvanina iced tea choose between: peach or lemon (100 ml)	60
Cordial from Klosterbryggeriet choose between: orange, apple, elderflower, cranberry, blackcurrant and rhubarb	60
Thoreau water (0,75 cl) (<i>still/sparkling</i>)	35

COFFEE

Kaffe (<i>with refill</i>) per person	25
Americano	30
Espresso	25
Espresso macchiato	25
Cappuccino	35
Cafe latte	40
Extra shot espresso	10
Ice coffee	50
Hot chocolate	50
Ronnenfeldt te (<i>Spørg din tjener for udvalg</i>)	30