

SNACKS

Smoked almonds	45
2 kinds of Spanish olives	50
Langoustine croquette	75
Chunky fries with aioli	50
Chunky truffle fries with North Sea cheese and truffle mayo.	60
Puffed chicken snacks with herbal mayo	50
Choux pastry with fresh cheese cream, pickled greens and air-dried ham	65
2 fresh oysters with vinaigrette and lemon	65

THE CLASSICS

Eyde's 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	135
Served on homemade rye bread with remoulade, lemon, and dill. <i>(Add-on shrimp for 25.- served with mayonnaise instead of remoulade)</i>	
Chicken salad with crispy bacon & cress	115
Served on freshly baked sourdough bread.	
Parisian steak	175
200 g beef patty, home-pickled beetroot, pickles, capers, freshly grated horseradish and red onion. Served on butter-fried sourdough bread.	

OUR FAVORITE DISHES

Moules Frites	175
Freshly steamed organic mussels, fine herbs, and mussel sauce. Served with chunky fries and aioli.	
Fish 'N' Chips	165
Crispy-fried ling, with grilled lemon and tartar sauce.	
Ravioli	195
Filled with ricotta and smoked almonds, with glazed artichokes and whey sauce. <i>(vegetarian)</i>	
Grilled carpaccio	175
Cut of beef tenderloin with crisp salads "Gammelknas" cheese, balsamic glaze, parsley vinaigrette and butterfried croutons. <i>We recommend with our chunky truffle fries.</i>	
Caesar salad	150
Romaine lettuce, chicken, classic Caesar dressing, parmesan and butter-fried croutons.	
Eydes' burger	185
200 g beef patty Eyde's burger dressing, relish from pickled green tomatoes, cheddar and crispy onions. Served with chunky fries and aioli. <i>(Signature dish)</i>	
Eydes pie	165
Crispy puff pastry with fricassee of chicken thigh confit and seasonal vegetables, lingonberries and salad. <i>(Signature dish)</i>	
Beef tartare	225
Served with Eyde's tartar marinade, spicy tomato mayo, fresh salads, pickled tomatoes, chunky fries and aioli. <i>Freshly minced on order.</i> <i>(Signature dish)</i>	

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

DISHERS FOR THE KIDS

- Eydes' kids burger** 125
Cucumber and lettuce in brioche bun with chunky fries, mayo and ketchup.
- Pan-fried plaice fillet** 110
Served with feshly cut greens, chunky fries, lemon and remoulade.

DESSERTS AND CHEESE

- Mille-feuille** 105
With Danish rhubarb, fresh creamcheese with lime and sorbet on yogurt, ginger, and lime.
- Strawberry pie** 110
Served with vanilla cream and tarragon ice cream.
- Lemon mousse** 95
Served with buttermilk sorbet and crushed biscuits.
- European cheeses** 145
3 European cheeses with sweet, salty and crunchy sides.
- 3 types of homemade filled chocolates** 35
(Signature dish)



*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.*

SOFT DRINKS

Soda 0.40 L Coca Cola, Coca Cola Zero, Fanta, Sprite Zero og Lemon.	54
Naturfrisk - organic soda from Ørbæk Choose from: Orange, raspberry and elderflower.	40
Juice from Antons in Juelsminde Choose from: Apple, elderflower, cranberries, blackcurrants and rhubarb.	40
Thoreau water ad lib pr. prs.	25

DRAFT BEER

Grøn Tuborg øko 4,6%, 0.40 L	65
Tuborg Classic 4,6%, 0.40 L	65
Kronenbourg Blanc 1664, 0.50 L	75
Grimbergen Blonde 6,7% 0.50 L	75
Grimbergen Double 6,5% 0.50 L	75
Jakobsen Yakima 6,5%, 0.40 L	70
Brooklyn Pulp Art Hazy IPA 6% 0.40 L	70

SELECTED COCKTAILS

Sweet 1744	105
Gin and tonic <i>With Eyde's gin</i>	110
Espresso martini	110

JØRGENSENS TASTINGMENU

4 smaller cocktails

Favola - Dirty Shirley

Italicus Moderna - Bartender's Choice

195

(Must be ordered by a minimum of 2 people)

COFFEE

Coffee per person <i>Including refill.</i>	35
Americano	35
Espresso	30
Cappuccino	45
Cafe latte	45
Ice coffee	55
Sirup <i>Choose between: Hazelnut, vanilla or caramel.</i>	5
Ronnefeldt te <i>Ask your waiter for the selection.</i>	35
Chai Latte <i>Tiger Spice.</i>	55
Hot chocolate with whipped cream	55

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.

WINES BY GLASS OR BOTTLE

WHITE WINE GL./BTL.

2022, SJ Montigny Riesling Trocken, 85/425
Weingut In den Zehn Morgen,
Nahe, Germany (Ø)

2022, Sancerre Caillottes, 95/525
Vinoble Dauny, Loire, France

2022, Grüner Veltliner Wagram, 85/425
Weinbergshof Fritsch,
Wagram, Austria

2021, Chardonnay Castoro, 125/625
Castoro Cellars, Paso Roble AVA,
USA

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, Chateau Odilon, Baron Benjamin 115/595
de Rothschild, Bordeaux, Frankrig

CHAMPAGNE AND SPARKLING WINES GL./BTL.

N.V. House Prosecco, Italy 75/425

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

ROSÉ WINE GL./BTL.

House rosé, 80/380

SWEET WINE GL./BTL.

2021, Moscato D'Asti sourgal, 70/375
Piemonte, Italien, (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.

We reserve the right to change prices and vintages.



SNACKS

Smoked almonds	45
2 kinds of Spanish olives	50
Langoustine croquette	75
Puffed chicken snacks with herbal mayo	50
Choux pastry with fresh cheese cream, pickled vegetables and air-dried ham	65
2 fresh oysters with vinaigrette and lemon	65

SEASONAL MENU

*Starter***Danish white asparagus***

Served with crayfish tails, salted cucumber, radish, lemon confit and blanquette on brown butter.

*Second course***Poached egg**

Served with green asparagus, crispy bread and whey sauce. *(vegetarian)*

*Main course***Bavette of Danish beef***

Served with ramson puree, potato croquette, madagascar pepper sauce, and new onions and carrots.

*Dessert***Mille-feuille***

With Danish rhubarb, fresh cheese cream with lime and sorbet on yoghurt, ginger and lime.

3 courses 425* / 4 courses 495

Eydes wine menu:

3 glasses 325* / 4 glasses 395

STARTER

Danish white asparagus	115
Served with crayfish tails, salted cucumber, radish, lemon confit and blanquette on brown butter.	
Poached egg	105
Served with green asparagus, crispy bread and whey sauce. <i>(vegetarian)</i>	
Beef tartare	145
Served with Eyde's tartar marinade, spicy tomato mayo, fresh salads, pickled tomatoes, crisps. <i>Freshly minced on order. (Signature dish)</i>	
Grilled carpaccio	165
Cut of beef tenderloin with crisp salads "Gammelknas" cheese, balsamic glaze, parsley vinaigrette and butterfried croutons.	

MAINS

Ribeye steak (250 g)	325
Served with fried heart salad and baked tomatoes, chunky fries and freshly stirred béarnaise.	
Moules Frites	175
Freshly steamed organic blue mussels, fine herbs and mussel sauce. Served with chunky fries and aioli.	
Ravioli	195
Filled with ricotta and smoked almonds, with glazed artichokes and whey sauce. <i>(vegetarian)</i>	
Bavette of Danish beef	285
Served with ramson puree, potato croquette, madagascar pepper sauce, and new onions and carrots.	
Pan-fried plaice fillets	275
With blanquette on browned butter, seasonal vegetables and potatoes.	
Beef tartare	225
Served with Eyde's tartar marinade, spicy tomato mayo, fresh salads, pickled tomatoes. Served with chunky fries and truffle mayo. <i>Freshly minced on order. (Signature dish)</i>	

DESSERTS AND CHEESE

Mille-feuille	105
With Danish rhubarb, fresh creamcheese with lime and sorbet on yogurt, ginger, and lime.	
Strawberry pie	110
Served with vanilla cream and tarragon ice cream.	
Lemon mousse	95
Served with buttermilk sorbet and crushed biscuits.	
European cheeses	145
3 European cheeses with sweet, salty and crunchy sides.	
3 types of homemade filled chocolates <i>(Signature dish)</i>	35

THE TERRACE FAVORITES

Eydes burger	185
200 g of ground beef, Eyde's burger dressing, relish on pickled green tomatoes, cheddar and crispy onions. (Served with chunky fries and aioli)	
Fish 'N' Chips	165
Crispy-fried ling, with grilled lemon and tartar sauce.	
Caesar salad	150
Lettuce, chicken, classic caesar dressing, parmesan and butter-fried croutons.	
Moules Frites	175
Freshly steamed organic blue mussels, fine herbs and mussel sauce. Served with chunky fries and aioli.	

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.

SOFT DRINKS

Soda 0.40 L Coca Cola, Coca Cola Zero, Fanta, Sprite Zero og Lemon.	54
Naturfrisk - organic soda from Ørbæk Choose from: Orange, raspberry and elderflower.	40
Juice from Antons in Juelsminde Choose from: Apple, elderflower, cranberries, blackcurrants and rhubarb.	40
Thoreau water ad lib pr. prs	25

DRAFT BEER

Grøn Tuborg øko 4,6%, 0.40 L	65
Tuborg Classic 4,6%, 0.40 L	65
Kronenbourg Blanc 1664, 0.50 L	75
Grimbergen Blonde 6,7% 0.50 L	75
Grimbergen Double 6,5% 0.50 L	75
Jakobsen Yakima 6,5%, 0.40 L	70
Brooklyn Pulp Art Hazy IPA 6% 0.40 L	70

SELECTED COCKTAILS

Sweet 1744	105
Gin and tonic With Eyde's gin	110
Espresso martini	110

JØRGENSENS TASTINGMENU

4 smaller cocktails

Favola - Dirty Shirley

Italicus Moderna - Bartender's Choice

195

(Must be ordered by a minimum of 2 people)

COFFEE

Coffee per person <i>Including refill.</i>	35
Americano	35
Espresso	30
Cappuccino	45
Cafe latte	45
Ice coffee	55
Sirup <i>Choose between: Hazelnut, vanilla or caramel.</i>	5
Ronnefeldt te <i>Ask your waiter for the selection.</i>	35
Chai Latte <i>Tiger Spice.</i>	55
Hot chocolate with whipped cream	55

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.

WINES BY GLASS OR BOTTLE

WHITE WINE GL./BTL.

2022, SJ Montigny Riesling Trocken, 85/425
Weingut In den Zehn Morgen,
Nahe, Germany (Ø)

2022, Sancerre Caillottes, 95/525
Vinoble Dauny, Loire, France

2022, Grüner Veltliner Wagram, 85/425
Weinbergshof Fritsch,
Wagram, Austria

2021, Chardonnay Castoro, 125/625
Castoro Cellars, Paso Roble AVA,
USA

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, Chateau Odilon, Baron Benjamin 115/595
de Rothschild, Bordeaux, Frankrig

CHAMPAGNE AND SPARKLING WINES GL./BTL.

N.V. House Prosecco, Italy 75/425

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

ROSÉ WINE GL./BTL.

House rosé, 80/380

SWEET WINE GL./BTL.

2021, Moscato D'Asti sourgal, 70/375
Piemonte, Italien, (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.

We reserve the right to change prices and vintages.

