

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 cream cheese and dry-aged 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.	
Chicken salad with crispy bacon & cress	115
Served on freshly baked sourdough bread.	
Parisian steak	175
With 200 g beef patty, home-pickled beetroot, pickles, capers, freshly grated horseradish and red onion. Served on butter-fried sourdough bread.	

OUR FAVORITE DISHES

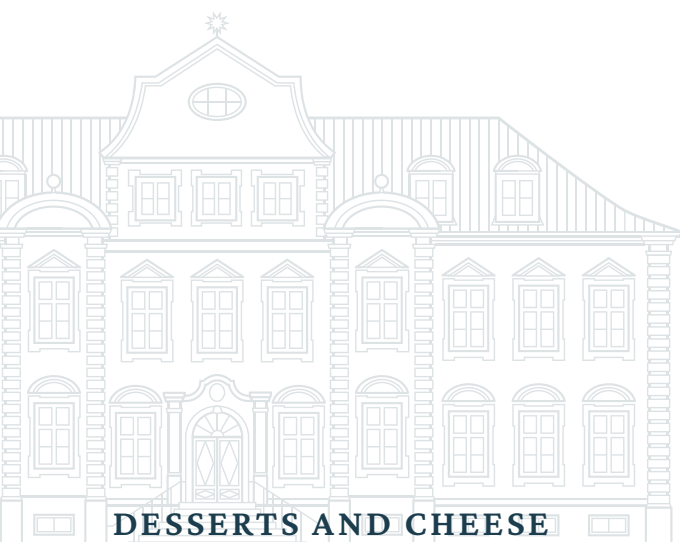
Grilled carpaccio	175
Cut of beef tenderloin with crisp salads "Gammelknas" cheese, balsamic glaze, parsley vinaigrette and butterfried croutons. <i>We recommend our chunky truffle fries.</i>	
Caesar salad	150
With romaine lettuce, chicken, classic Caesar dressing, parmesan and butter-fried croutons.	
Poached egg	150
With sauteed spinach, fresh cheese cream, fresh tomato salsa and herbs.	
Eydes' burger	185
With 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
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>	
Glazed artichokes	165
With fried cabbage, crisps and whey sauce. <i>Vegetarian</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
With 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.	

Poached pear	105
with browned butter ice cream, hazelnut ganache and tempered milk chocolate..	
Fried lemon fromage	95
with preserved lemon, crispy tuille and whole milk ice cream.	
Crispy pie	95
With apple compote, caramel cream and vanilla ice cream.	
European cheeses	145
3 European cheeses with sweet, salty and crunchy sides.	
3 types of homemade filled chocolates	25
<i>(Signature dish)</i>	



DESSERTS AND CHEESE

*Information on the content of allergenic ingredients in our dishes can be obtained by contacting your waiter.
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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

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

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WINES BY GLASS OR BOTTLE

CHAMPAGNE AND SPARKLING WINES GL./BTL.

N.V. House Prosecco, Italy 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 Cusine, 95/475
Catalonia, Spain (Ø)

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

ROSÉ WINE GL./BTL.

House rosé, 80/380

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

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.

We reserve the right to change prices and vintages.



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2 fresh oysters with vinaigrette and lemon	65

SEASONAL MENU*Starter***Flamegrilled tuna***

With kimchi sesame, sesame emulsion, pickled cherries and red 'melde'.

*Second course***Baked and grilled onion**

With comté-creme, foamy white wine sauce and fresh wild garlic.

*Main course***Pluma from olive fed Duroc pig***

with confit leek, pommes terrine and sauce made from portobello and fermented garlic.

*Dessert***Poached pear***

with browned butter ice cream, hazelnut ganache and tempered milk chocolate.

3 courses 425* / 4 courses 495

Eydes wine menu:

3 glasses 325* / 4 glasses 395

STARTER

Flamegrilled tuna	115
With kimchi sesame, sesame emulsion, pickled cherries and red 'melde'.	
Baked and grilled onion	105
With comté-creme, foamy white wine sauce and fresh wild garlic.	
Beef tartare	145
With Eyde's tartar marinade, spicy tomato mayo, fresh salads, pickled tomatoes, crisps. <i>Freshly minced on order.</i> <i>(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 from Kildegaarden (250 g)	325
Served with baked tomatoes and garlic, salad with herb vinaigrette, chunky fries and freshly stirred béarnaise.	
Pluma from olive fed Duroc pig	275
with confit leek, pommes terrine and sauce made from portobello and fermented garlic.	
Fish of the day	285
With roasted palm cabbage, Jerusalem artichoke compote and frothy fish fumé.	
Beef tartare	225
With Eyde's tartar marinade, spicy tomato mayo, fresh salads, pickled tomatoes. Served with chunky fries and truffle mayo. <i>Freshly minced on order.</i> <i>(Signature dish)</i>	
Glazed artichokes	165
With fried cabbage, crisps and whey sauce. <i>Vegetarian</i>	

DESSERTS AND CHEESE

Poached pear with browned butter ice cream, hazelnut ganache and tempered milk chocolate.	105
Fried lemon fromage with preserved lemon, crispy tuille and whole milk ice cream.	95
Crispy pie With apple compote, caramel cream and vanilla ice cream.	95
European cheeses 3 European cheeses with sweet, salty and crunchy sides.	145
3 types of homemade filled chocolates (Signature dish)	25

COFFEE

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