

## SNACKS

Smoked almonds	45
black and green olives	60
Chunky fries with aioli	50
Truffle fries with "vesterhavs" cheese and truffle mayo	60
Langoustine croquette With spicy seafood mayo.	75
Puffed chicken snacks Served with herb-mayo.	50
2 oysters One with tomatovinaigrette and one fried with citrus mayo.	75
Choux pastry Served with fresh cheese, pickled vegetables and air-dried ham.	65

## THE CLASSICS

Eyde's selection of open-faced sandwiches Pan-fried fish fillet with remoulade, chicken salad with bacon and shrimps with mayo.	195
Open-faced sandwich with hand-peeled shrimps Served on freshly baked sourdough bread with homemade mayo, lemon and dill.	135
Open-faced sandwich with pan-fried plaice fillets Served on homemade rye bread with remoulade, lemon and dill. <i>Purchase of shrimps 25kr. served with mayo instead of remoulade.</i>	135
Open-faced sandwich with chicken salad With crispy bacon, pickled red onions and cress. Served on freshly baked sourdough bread.	115
"Parisian steak" Served on butter-fried sourdough bread with 200 g ground beef, pickled beetroot, pickles, capers, red onion and fresh horseraddish.	185

## OUR FAVORITE DISHES

Beef tartare With Eydes tartar marinade, spicy tomato mayo, pickled tomatoes, chunky fries and aioli. <i>(Signature dish)</i>	225
Eydes' burger 200g ground beef, Eydes' burgerdressing, relish made of pickled green tomatoes, chunky fries and aioli.	185
Grilled carpaccio Cut of beef tenderloin, served with parsley vinaigrette, pickled gooseberries, "gammelknas" cheese, salads and butter-fried croutons. <i>We reccomend our chunky truffle fries on the side.</i>	175
Caesar salad Romaine lettuce, classic Caesar dressing, chicken, parmesan and butter-fried croutons.	150
Eydes pie Puff pastry with fricassée of chicken and seasonal vegetables, served with lingonberries and fresh salad. <i>(Signature dish)</i>	165
Moules frites Freshly steamed organic mussels, fine herbs, and musselsauce. Served with chunky fries and aioli.	175
Fish 'N' Chips deep-fried ling, with grilled lemon and tartar sauce.	165
Ravioli With ricotta and smoked almonds, glazed artichokes and whey sauce. <i>(Vegetarian)</i>	195

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

## DISHES FOR THE KIDS

**Eydes' kids burger** 125

In brioche bun, with ground beef, cucumber, tomato, ketchup and mayonaise.

**Pan-fried plaice fillet** 110

Served with Freshly cut vegetables, chunky fries, lemon and remoulade

## DESSERTS AND CHEESE

**Danish strawberries** 115

Served with rosehip ice cream, woodruff ganache and crispy waffle.  
*(Signature dish)*

**Crispy pie** 95

With peaches, vanilla cream and raspberry sorbet.

**Lemon mousse** 95

Served with buttermilk sorbet and crushed bisquits.

**3 homemade filled chocolates** 35

Made by our own chocolatier.  
*(Signature dish)*

**European cheeses** 145

With sweet, salty and crunchy sides.

## SNACKS

<b>Smoked almonds</b>	<b>45</b>
<b>black and green olives</b>	<b>60</b>
<b>Langoustine croquette</b> With spicy seafood mayo.	<b>75</b>
<b>Puffed chicken snacks</b> Served with herb mayo.	<b>50</b>
<b>2 oysters</b> One with tomatovinaigrette and one fried with citrus mayo.	<b>75</b>
<b>Choux pastry with fresh cheese, pickled greens and air-dried ham</b> Served with fresh cheese, pickled vegetables and air-dried ham.	<b>65</b>

## SEASONAL MENU

<b>Cured scallops*</b> Served with Danish peas, pickled green strawberries and sauce made from grilled peas.	
<b>Bread-fried ling</b> Served with Danish cauliflower, fried capers and browned-butter blanquette.	
<b>Pluma from Duroc pork*</b> Served with chantarelles, danish corn, fried polenta and sauce made from roasted thyme.	
<b>Danish strawberries*</b> Served with rosehip icecream, woodruff ganache and crispy waffle. (signature)	
<b>3 courses*</b>	<b>425</b>
<b>4 courses</b>	<b>495</b>
<b>Eydes winemenu 3 glasses*</b>	<b>325</b>
<b>Eydes winemenu 4 glasses</b>	<b>395</b>

## STARTER

<b>Cured scallops</b> Served with Danish peas, pickled green strawberries and sauce made of grilled peas.	<b>125</b>
<b>Bread-fried ling</b> Served with Danish cauliflower, fried capers and browned-butter blanquette. <i>Can be ordered as a main course for 265kr</i>	<b>115</b>
<b>Beef tartare</b> Served with Eyde's tartar marinade, spicy tomato mayo, pickled tomatoes, salads and crisps. <i>freshly minced on order. (Signature dish)</i>	<b>145</b>
<b>Grilled carpaccio</b> Cut of beef tenderloin, served with parsley vinaigrette, pickled gooseberries, "gammelknas" cheese, salads and butter-fried croutons.	<b>165</b>

## MAINS

<b>Pluma from Duroc pork</b> Served with chantarelles, danish corn, fried polenta and sauce made from roasted thyme.	<b>275</b>
<b>Whole pan-fried plaice</b> Served with browned-butter blanquette, seasonal vegetables and potatoes.	<b>275</b>
<b>Moules frites</b> Freshly steamed organic mussels, fine herbs, and musselsauce. Served with chunky fries and aioli.	<b>175</b>
<b>Ravioli</b> With ricotta and smoked almonds, glazed artichokes and whey sauce. <i>(Vegetarian)</i>	<b>195</b>
<b>Beef tartare</b> With Eydes tartar marinade, spicy tomato mayo, pickled tomatoes, chunky fries and aioli. <i>freshly minced on order. (Signature dish)</i>	<b>225</b>
<b>Ribeye steak (250g)</b> Served with fried romaine-lettuce, chunky fries and freshly stirred bearnaise.	<b>325</b>

## DESSERTS AND CHEESE

**Danish strawberries** 115

Served with rosehip icecream, woodruff ganache and crispy waffle. (signature)  
*(Signature dish)*

**Crispy pie** 95

With peaches, vanilla cream and raspberry sorbet.

**Lemon mousse** 95

Served with buttermilk sorbet and crushed bisquits.

**3 homemade filled chocolates** 35

Made by our own chocolatier.  
*(Signature dish)*

**European cheeses** 145

With sweet, salty and crunchy sides.

## FAVORITES ON THE TERRACE

**Eydes'burger** 185

200g ground beef, Eyde's burgerdressing, relish made of pickled green tomatoes, chunky fries and aioli.

**Fish `N` Chips** 165

Crispy-fried ling, with grilled lemon and tartar sauce.

**Caesar salad** 150

Romaine lettuce, classic Caesar dressing, chicken, parmesan and butter-fried croutons.

**Moules frites** 175

Freshly steamed organic mussels, fine herbs, and musselsauce. Served with chunky fries and aioli.

## SOFT DRINKS

<b>Soda 0.4 L</b>	<b>54</b>
Coca Cola, Coca Cola Zero, Fanta, Sprite Zero og Lemon.	
<b>Naturfrisk – organic soda from Ørbæk</b>	<b>40</b>
Choose from: Orange, raspberry and elderflower.	
<b>Juice from Antons in Juelsminde</b>	<b>40</b>
Choose from: Apple, elderflower, cranberries, blackcurrants and rhubarb.	
<b>Thoreau water ad libitum pr person</b>	<b>25</b>
Still or sparkling.	

## DRAFT BEER

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

## SELECTION OF COCKTAILS

<b>Sweet 1744</b>	<b>105</b>
<b>Gin and tonic</b>	<b>110</b>
With Eydes gin.	
<b>Espresso martini</b>	<b>110</b>

## JØRGENSENS TASTINGMENU

*4 tasting cocktails*

Favola – Dirty Shirley  
 Italicus Moderna – Bartender's Choise

**195**

(must be ordered for min. 2 pers)

## COFFEE

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

*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/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.*

WHITE WINE	GL	BTL	SPARKELING WINE	GL	BTL
<b>2022, SJ Montigny Riesling Trocken</b> Weingut In den Zehn Morgen, Nahe, Germany (organic)	85	425	<b>N.V. House Prosecco, Italy</b>	85	425
<b>2022, Sancerre Caillottes</b> Vinoble Dauny, Loire, France	95	525	<b>N.V. House Champagne, Champagne, France</b>	120	675
<b>2022, Grüner Veltliner Wagram</b> Weinbergshof Fritsch, Wagram, Austria	85	425	<b>ROSÉ WINE</b>	GL	BTL
<b>2021, Chardonnay Castoro</b> Castoro Cellars, Paso Roble AVA, USA	125	625	<b>House rosé</b>	80	395
<b>RED WINE</b>	GL	BTL	<b>SWEET WINE</b>	GL	BTL
<b>2019, Dominio de Punctum</b> Lobetia, Tempranillo, La Mancha, Spain	70	350	<b>2021, Moscato D'Asti sourgal</b> Piemonte, Italy, (Organic)	70	375
<b>2018, Montecucco Rosso Riserva</b> DOC, Castello di Collemassari, Toscana Italy, (Organic)	85	450	<b>N.V. Fonseca, BIN 27</b> Douro, Portugal	85	495
<b>2020, Domaine de la Mordorée</b> Côtes du Rhône, France	95	475	<b>2021, Gustavshof, Huxelrebe Spätlese</b> Rheinhessen, Germany, (Organic)	80	425
<b>2021, Weingut Heinrich</b> Pinot Noir, Burgenland, Austria (Organic)	110	550	<i>Ask your waiter for the wine list. We reserve the right to change prices and vintages.</i>		
<b>2018, Chateau Odilon</b> Baron Benjamin de Rothschild, Bordeaux, France	115	595			

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<b>Truffle fries with "vesterhavs" cheese and truffle mayo</b>	<b>60</b>
<b>Langoustine croquette</b> With spicy seafood mayo.	<b>75</b>
<b>Puffed chicken snacks</b> Served with herb-mayo.	<b>50</b>
<b>2 oysters</b> One with tomatovinaigrette and one fried with citrus mayo.	<b>75</b>
<b>Choux pastry</b> Served with fresh cheese, pickled vegetables and air-dried ham.	<b>65</b>

## THE CLASSICS

<b>Eyde's selection of open-faced sandwiches</b>	<b>195</b>
Pan-fried fish fillet with remoulade, chicken salad with bacon and shrimps with mayo.	
<b>Open-faced sandwich with hand-peeled shrimps</b>	<b>135</b>
Served on freshly baked sourdough bread with homemade mayo, lemon and dill.	
<b>Open-faced sandwich with pan-fried plaice fillets</b>	<b>135</b>
Served on homemade rye bread with remoulade, lemon and dill. <i>Purchase of shrimps 25kr. served with mayo instead of remoulade.</i>	
<b>Open-faced sandwich with chicken salad</b>	<b>115</b>
With crispy bacon, pickled red onions and cress. Served on freshly baked sourdough bread.	
<b>"Parisian steak"</b>	<b>185</b>
Served on butter-fried sourdough bread with 200 g ground beef, pickled beetroot, pickles, capers, red onion and fresh horseraddish.	

## OUR FAVORITE DISHES

<b>Beef tartare</b>	<b>225</b>
With Eydes tartar marinade, spicy tomato mayo, pickled tomatoes, chunky fries and aioli. <i>(Signature dish)</i>	
<b>Eydes' burger</b>	<b>185</b>
200g ground beef, Eydes' burgerdressing, relish made of pickled green tomatoes, chunky fries and aioli.	
<b>Grilled carpaccio</b>	<b>175</b>
Cut of beef tenderloin, served with parsley vinaigrette, pickled gooseberries, "gammelknas" cheese, salads and butter-fried croutons. <i>We recommend our chunky truffle fries on the side.</i>	
<b>Caesar salad</b>	<b>150</b>
Romaine lettuce, classic Caesar dressing, chicken, parmesan and butter-fried croutons.	
<b>Eydes pie</b>	<b>165</b>
Puff pastry with fricassée of chicken and seasonal vegetables, served with lingonberries and fresh salad. <i>(Signature dish)</i>	
<b>Moules frites</b>	<b>175</b>
Freshly steamed organic mussels, fine herbs, and musselsauce. Served with chunky fries and aioli.	
<b>Fish 'N' Chips</b>	<b>165</b>
deep-fried ling, with grilled lemon and tartar sauce.	
<b>Ravioli</b>	<b>195</b>
With ricotta and smoked almonds, glazed artichokes and whey sauce. <i>(Vegetarian)</i>	

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