



WELCOME TO DRAGSHOLM SLOT BISTRO

LUNCH & EVENING

Welcome to Dragsholm Castle's meeting place, Dragsholm Slot Bistro. The Bistro's kitchen is based upon the same philosophy as our critically acclaimed gourmet restaurant, Dragsholm Slot Gourmet, which received a Michelin star in the Michelin Guide Nordic 2017 and has held it since. In the Bistro too, it is the Lammefjord's vegetables, besides the various herbs from the castle's herb garden, which make up the rootstock in the kitchen. Added to this comes the very best meat, fish and shellfish we can find in the area.

The kitchen style in the Bistro is simpler and more informal than in the Gourmet. We have not compromised on the quality of the craftsmanship and raw ingredients, but whereas we would like to surprise and challenge our guests in our gourmet restaurant, the Bistro is the place where we confirm the old adage of "old love does not rust" - but in our own interpretation.

If you feel like a drink before or after your meal, you can ask your waiter about the season's cocktails, which take inspiration from more than 100 different herbs in the castle's herb garden.



SNACKS

Oysters with Lammefjords vinaigrette, per pcs.	35
Chicken chips with herb creme.	65
Waffle with smoked bone marrow, creme fraiche and cress.	65
The castle´s choux pastry with ham from Birthesminde, cheese and truffle.	75
Kohlrabi with crab and yeast emulsion.	75
Flavourful broth with smoked cream.	75

SMALL DISHES

Venison patty shell with Jerusalem artichoke.	145
Hemp cured salmon with celery, mustard and apples from the garden.	165
Fried scallops with cabbage from the garden and sauce made with grilled cabbage.	165
Fried organic egg with grilled leek and sauce made with 'Gammel Knas' cheese.	155
- With grated truffle	85

LARGE DISHES

Søren's celery root with morels, pickled elderberries and browned butter.	225
Today's catch on bread with root vegetables from Lammefjorden.	285
Mallard with baked beetroots and salted blackcurrant.	285
Rib eye from dry-aged beef with onion and sauce.	355
Today's main dish.	255

CHEESE

A selection of cheese from here and there. Served with something sweet and pickled, per pcs.	45
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DESSERTS

Cherry sorbet with pickled cherries and creme fraiche.	125
Dark chocolate with pickled artichokes, dried blueberries and hazelnuts.	125

MENUES

The Head Chef puts together the menus of the day depending on the local ingredients.	
The Bistro's 2-course menu	395
The Bistro's 3-course menu	495

Information regarding allergies and ingredients can be obtained from your waiter.

SPARKLING WINE	GL.	BTL.
2016 Æble Brut, Olsens, Lejre, Denmark	95	495
S.A "L' Universelle" Brut, Baron Albert, Champagne, France	125	650
2020 "Seksling", Vejrhøj Vingård, Odsherred, Denmark		795
WHITE WINE		
2019 Muscadet, "Les Vignes du bourg blanc", Julien Braud, Loire, France	75	375
2018 Riesling Reserve, Fernand Engel, Alsace, France		445
2018 Riesling feinherb, Torsten Melsheimer, Mosel, Germany	110	550
2020 Aligoté, "Les Cosmics", Peter Gierszewski, Bourgogne, France		550
2019 Sauvignon Blanc/Weissburgunder, "Maceration", Christopher Barth, Rheinhessen, Germany		550
2020 Sauvignon Blanc, Domaine petit et fils, Pouilly Fumé, Loire, France	110	550
2019 Chardonnay, Fevre, Chablis, Bourgogne, France	110	575
2018 Souvignir Gris, Barfod vin, Røsnæs, Denmark	125	600
2017 Savagnin, Ludwig Bindernagel, Jura, France	150	795
2017 Chardonnay, Domaine Faiveley, Ladoix, Bourgogne, France	150	795
2017 Chardonnay, "Vielles Vignes", Domaine Chartron, Rully, Bourgogne, France		950
ROSÉ WINE		
2020 Rosé, Dyrehøj Vingård, Røsnæs, Denmark	125	595
RED WINE		
2019 Merlot, Domaine Roche-Audran, Rhone, France	75	375
2019 Syrah/Carignan/Grenache, "No 19", Le Bienheureux, Rhone, France	85	395
2019 Gamay, Thibault Ducruix, Beaujolais, France		445
2018 Barbera d'Alba, "Rio Sordo", Cascina delle Rose, Piemonte, Italy		550
2019 Sangiovese, Chianti Classico, Montesecondo, Toscana, Italy	110	550
2017 Cabernet Franc, "NO 53", La grange aux Belles, Anjou, Loire, France		550
2018 Pinot Noir, Michel Magnien, Bourgogne, France	125	600
2016 Barolo, Le Radici, La Morra, Piemonte, Italy	125	600
2017 Spätburgunder,"Phyllit", Solveigs, Rheingau, Germany		650
2015 Carignan, Domaine Richeaume, Provence, France	150	795
2016 Tempranillo, Valdemonjas, Ribera del duero, Spain		795
2019 Pinot Noir, Cotes du Nuits Villages, David Duband, Bourgogne, France	175	850

Vintage may vary. Please ask your waiter for the extended wine list.

COCKTAILS 95**Lammefjorden longdrink:**

Syrup made from herbs of the season and rum, lime and sparkling water.

Celestine's sour:

Sea buckthorn sour with whiskey and eggwhites.

Dragsholm's White Gløgg:

Our white gløgg with white rum from Samsø.

Staffs Favourite:

Local gin with homemade tonic and sparkling water.

COCKTAILS 125**Sams Island Negroni:**

Gin from Samsø with red vermouth and bitter.

Honey Old Fashioned:

Bourbon mixed with Angostura and local honey.

Pear & Cherry Bramble:

Danish gin with pear juice and cherrie.

Truffled Espresso Martini:

Coffee liqueur from Copenhagen Distillery, double espresso and truffle.

COFFEE

French press coffee 35

Espresso 25

Cortado 30

Caffe latte 40

Cappuccino 40

Hot chocolate 40

TEA FROM A. C. PERCH'S 40

Earl Grey

Green mint

English breakfast

White Lounge

Seasonal tea

SOFT DRINKS

Soft drinks from Naturfrisk 40

Filtered water from Thoreau 45

Local apple juice 40

Cordials from Naturfrisk 45

DRAUGHT BEER

Carlsberg Pilsner 45 / 65

Tuborg Classic 45 / 65

Jacobsen IPA 55 / 75

Jacobsen Brown Ale 55 / 75

BOTTLED BEER

Rørvig and Herslev Bryghus 65 / 75

Ask you waiter

AVEC

COGNAC

Michel Forgeron, Grand Champagne, VSOP	150
Michel Forgeron, Grand Champagne, XO	200
Michel Forgeron, Grand Champagne, Hors d'Age	400
Michel Forgeron, Grand Champagne, 1979	625
Michel Forgeron, Grand Champagne, 1960	750
Montifaud, Fine Champagne, VSOP 10 years	80
Montifaud, Fine Champagne, XO 30 years	150
Montifaud, Fine Champagne, 50 years	325
Lhéraud, Petite Champagne, VS	75
Lhéraud, Petite Champagne, 20 years	250
A.E. Dor, 6	450
Frapin, Premier Grand Cru, Cuvee 1888	1995

ARMAGNAC

Veuve Goudoulin, VSOP	150
Veuve Goudoulin, XO	175
Veuve Goudoulin, 1999	200
Veuve Goudoulin, 1980	350
Baron de Sigognac, 1960	400
Baron de Sigognac, 1950	495
Veuve Goudoulin, 40 years	495

CALVADOS

Lemorton Vieux Calvados, 8 years	125
Lemorton Vieux Calvados, 15 years	225
Lemorton Vieux Calvados, 25 years	250
Lemorton Vieux Calvados, 1968	400
Lemorton Vieux Calvados, 1957	425
Lemorton Vieux Calvados 1985	425
Lemorton Vieux Calvados, Grans Reserve 30 years	495
Lemorton Vieux Calvados, Rareté	550

MARC & FINE

Marc du Jura, Domaine Rolet	145
Fine De Bourgogne, Jacques Prieur, 1986	295

GRAPPA

Brunello, Doppio Fusto, Marolo	95
Brunello, Valdicava, Marolo	125
Barbera, Nibbio, Berta	95
Barbera, Nebbiolo & Cabernet, Vintageblend, Elisi, Berta	150

Barbera, Roccanivo, Berta	295
Chardonnay, Giulia, Berta	95
Brachetto, Piasi, Berta	95
Moscato, Valdavi, Berta	95
Moscato, Bric del Gaian, Berta	295
Nebbiolo, Paolo Berta, Berta	400

WHISKEY, RYE & BOURBON

Chivas 12 years	85
Talisker 10 years, Isle of Skye	125
Lagavulin 16 years, Islay Single Malt	155
Dalwhinnie 15 years, Highland Single Malt	125
Glenkinchie 12 years, East Lothian, Edinburgh	150
Scapa, Orkney single malt	195
Longrow 18 years, Springbank, Campbeltown	395
Springbank 15 years, Campbeltown	200
Four Roses Single Barrel, Kentucky	115
Michters Small Batch Bourbon, Kentucky	200
CPH Distillery, Single Malt	595

RUM

Diplomatico, Venezuela, 12 years	105
Clairin Vaval, Rhum Agricole, Haiti	125
Phantom Spirits, Æblerov, Guatemala	125
Plantation, Barbados, 20th Anniversary	150
Ron Zacapa, Guatemala, 23 years	165
Hampden Estate, 7 years, Jamaica	200
Mhoba, Select Reserve, Sydafrika	225
Transcontinental, 2005, Belize	250
Plantation, Jamaica, 1998	325
Plantation Gran Añejo, Guatamale & Belize	250

EAU DE VIE

Poire, Williams J. Becker	125
Kirsch, William J. Becker	125
La vieille prune, Maison Louis Roque	155
L' Abricot, Jean-Marc Roulot	455
Framboise, Jean-Marc Roulot	485

LIQUOR

Grand Marnier, 100 years Anniversary	200
Grand Marnier, Rouge	105