

# RESTAURANT ALBA

*4-course dinner of the months*  
**January & February 2026**  
555 DKK pr. person.

*Must be ordered by everyone at the table.*  
*Can only be ordered from 17:30 to 20:00*

## Snack ·

*Fried scallop with limoncello*  
*Crumpet with citrus cream, chives & trout roe*

## · Starter ·

*Beef carpaccio with truffle mayonnaise, balsamic gel,*  
*pine nuts, marinated mustard cabbage*  
*& dried parmesan*

## · Main Course ·

*Baked cod with spinach, leek & pine nuts*  
*served with fish fumet split with browned butter*

## · Dessert ·

*Pistachio ice cream with warm chocolate, orange*  
*& sea salt*

*Best regards*

*Morten Rygas*  
*Head chef*  
*Bandholm Badehotel*

### CONTACT US:

+45 54 75 54 76  
Should we host your party?  
[INFO@BANDHOLMBADEHOTEL.DK](mailto:INFO@BANDHOLMBADEHOTEL.DK)

**BANDHOLM**  
BADEHOTEL SIDEN 1692

# RESTAURANT ALBA

## Lunch & Evening menu

### OPEN SANDWICHES

12:00–15:00

#### Marinated herring

*with drained yogurt, cherries, herbs and soft-boiled egg*

95,-

#### Gravad salmon

*with fennel, bitter leaves and sweet mustard sauce*

118,-

#### Hand-peeled prawns

*with lemon mayonnaise and crispy fried egg*

128,-

#### Breaded plaice fillet

*with homemade remoulade, grilled lemon and lingonberries*

128,- (pan-fried +25,-)

#### Roast beef

*with horseradish mayonnaise, pickled vegetables, crispy onions and freshly grated horseradish*

108,-

#### (V) Beetroot tartare

*with cream cheese, pickled dill stems and hazelnut flakes*

88,-

### SEAFOOD & SNACKS

12:00–15:00 & 17:30–21:30

#### Shellfish bisque

*with whipped crème fraîche, fennel and lobster tail*

175,-

#### Crispy fried squid

*with citrus mayonnaise*

65,-

#### Veal croquette

*with mushrooms, barbecue sauce and dried cheese*

75,-

#### Crumpet

*with citrus cream, chives & trout roe*

75,-

#### Fried scallop

*with limoncello*

55,-

### HOT DISHES

12:00–15:00 & 17:30–21:30

#### Bandholm seafood platter

*on toasted bread with crispy plaice, hand-peeled prawns, citrus mayonnaise, grilled asparagus and caviar*

198,-

#### Bandholm burger

*with bacon jam, caramelised onions, smoked cheddar, pickles and crispy fries*

195,-

#### Parisian steak (12:00–15:00)

*with egg yolk, capers, horseradish and red onion*

189,-

#### (V) Mushroom toast

*with creamy mushroom stew, pickled green tomatoes and aged cheese*

165,-

#### Omelette (12:00–15:00)

*with bacon, wholegrain mustard, pickled beetroot & salad*

175,-

#### Vegetarian burger

*with breaded celeriac, pepper mayonnaise, smoked cheddar,*

*salad & crispy fries – choice of dip:*

*pepper mayo, chipotle mayo or aioli*

195,-

#### Chèvre Chaud

*with goat cheese, mixed greens, forever beets, pickled walnuts & croutons*

175,-

### CHILDREN'S MENU

12:00–15:00 & 17:30–21:30

*Served with French fries, cucumber and carrot sticks*

#### Children's burger

95,-

#### Chicken leg

95,-

#### Fish fillet

95,-

#### Fish cakes

95,-

#### Toast

95,-

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## Evening menu

### STARTERS

17:30–21:30

#### Cured scallop

*with dill mayonnaise, salted gooseberries, radish and cucumber sauce*

124,-

#### Cured salmon

*with lemon cream, fennel, crispy rye and apple*

119,-

#### Beef carpaccio

*with truffle mayonnaise, balsamic gel, pine nuts, marinated mustard cabbage and dried parmesan*

129,-

#### (V) Forever beets

*with cream cheese, pickled dill stems and hazelnut flakes*

99,-

### MAIN COURSES

17:30–21:30

#### Baked-in cod

*with spinach, leek and pine nuts served with fish fumet finished with browned butter*

275,-

#### Pan-seared halibut

*with potato purée, cabbage and beurre blanc*

285,-

#### Ribeye steak (250 g)

*with sautéed root vegetables, french fries and red wine sauce*

348,-

#### Chicken breast

*with salt-baked celeriac, brussels sprouts and herb blanquette*

245,-

#### (V) Crispy celeriac steak

*with sautéed root vegetables, flash-fried cabbage and herb blanquette*

198,-

#### Braised pork cheeks

*with coarse root vegetable puree, butter-fried pearl onions & sauce jus*

255,-

#### Lamb crown

*with pumpkin puree, butter-fried parsnips, baked Jerusalem artichokes & rosemary sauce*

325,-

### DESSERTS

12:00–15:00 & 17:30–21:30

#### Vanilla ice cream

*with salted caramel and chocolate sauce*

99,-

#### Coffee panna cotta

*with milk ice cream and crystallised chocolate*

99,-

#### Yuzu mousse

*with cashew crumble and coconut*

99,-

#### Pistachio ice cream

*with warm chocolate, orange and sea salt*

99,-

#### Selection of three cheeses

*with compote and crisp bread*

139,-



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## Drinks and coffee

### SOFT DRINKS

25 cl / 40 cl

#### Soft drinks

*Pepsi · Pepsi Max · Faxe Kondi · Mirinda Orange ·*

*Lemon*

35,- / 58,-

#### Juice

*Orange · Apple*

34,- / 58,-

#### Elderflower drink

*still or sparkling*

35,- / 55,-

#### BWT filtered water – 75 cl

*still or sparkling (per person)*

29,-

#### Homemade lemonade – 40 cl

*Passion fruit · Rhubarb · Peach · Lime-mint-ginger*

69,-

### DRAFT BEER & BEER

30 cl / 40 cl

#### Pilsner – Odense Bryggeri

45,- / 68,-

#### Classic – Odense Bryggeri

45,- / 68,-

#### Rød Ravensborg – Nørrebro Bryggeri

46,- / 72,-

#### Royal Blanche – Royal Unibrew

46,- / 72,-

#### Royal IPA – Royal Unibrew

46,- / 72,-

#### Krenkerup – 33 cl

*Classic · Pilsner · IPA · Brown Ale · Weissbier*

58,-

### NON-ALCOHOLIC BEER

#### Heineken 0,0% – 33 cl

35,-

#### Anarkist Mighty Mild 0,5% – 44 cl

70,-

#### Anarkist Hazy IPA 0,5% – 44 cl

70,-

#### Anarkist American Easy 0,5% – 25 cl

55,-

#### Krenkerup Classic 0,5% – 50 cl

70,-

#### Nørrebro Happy Lager 0,5% ØKO – 33 cl

59,-

### COFFEE AND HOT DRINKS

#### Ice coffee – 30 cl / 40 cl

*Caramel- or vanilla sirup*

36,- / 59,- (+5,-)

#### Espresso (double shot)

59,-

#### Caffè Americano

35,-

#### Caffè Latte

49,-

#### Cappuccino

49,-

#### Cortado

35,-

#### Irish Coffee

85,-

#### Chai Latte

*Tiger spice · Vanilla*

49,-

#### Hot Chocolate

*with or without whipped cream*

44,-

#### Tea

*Green · Black*

30,-

### DRINKS & SPIRITUS

#### Homemade lemonade with white rum– 40 cl

*Passion fruit · Rhubarb · Peach · Lime-mint-ginger*

95,-

#### Gin & Tonic

85,-

#### Rom & Cola

85,-

#### Spritz

*Aperol · Hugo · Limoncello*

100,-

#### Snaps – 2 cl / 1 l

42,- / 975,-

#### Fernet Branca

55,- / 975,-

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# RESTAURANT ALBA

## Winelist

All wines are carefully selected with a focus on balance, elegance and harmony with the seasonal kitchen.

### Sparkling wine

12 cl · bottle

Ca'Botta – Prosecco  
*Veneto, Italy*  
85 kr. / 298 kr.

Gavigney – Crémant Extra Brut  
*Bourgogne, France*  
105 kr. / 425 kr.

Jacques Robin – “Ma Bonne Étoile”  
*Champagne, France*  
795 kr.

Jacques Robin – Topaze Brut - 895 kr.  
*Champagne, France*  
895 kr.

### Rosé wine

12 cl · Bottle

Domaine de Vigier – Gris de Grenache  
*IGP Ardèche*  
85 kr. / 298 kr.

Castel Bastide d'Aille  
*Côtes de Provence*  
355 kr.

Castel Bastide d'Aille – Prestige  
*Côtes de Provence*  
455 kr.

### Dessert wine

12 cl · flaske

Domaine Leroy – Rivesaltes Ambré (50 cl)  
125 kr. / 525 kr.

Taylor's – Tawny  
95 kr. / 525 kr.

Taylor's – 10 Year Old Tawny  
655 kr.



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## WHITE WINE

Illauri – Lume  
*Veneto · Garganega*  
12 cl / bottle  
85 kr. / 298 kr.

Jouan – Sancerre  
*Loire · Sauvignon Blanc*  
12 cl / bottle  
125 kr. / 545 kr.

Gavigney – Chevalier de la Toison d'Or Chardonnay  
*Bourgogne*  
12 cl / bottle  
95 kr. / 355 kr.

Maring-Prigge – Guts Riesling  
*Pfalz*  
12 cl / bottle  
95 kr. / 395 kr.

Aruspride – Agora Viognier (ECO)  
*Languedoc*  
bottle  
345 kr.

Ca'Botta – Cincia Pinot Grigio  
*Veneto*  
bottle  
345 kr.

Alvin – Albariño  
*Rías Baixas*  
bottle  
425 kr.

Making-Prigge – Weissburgunder  
*Pfalz*  
bottle  
425 kr.

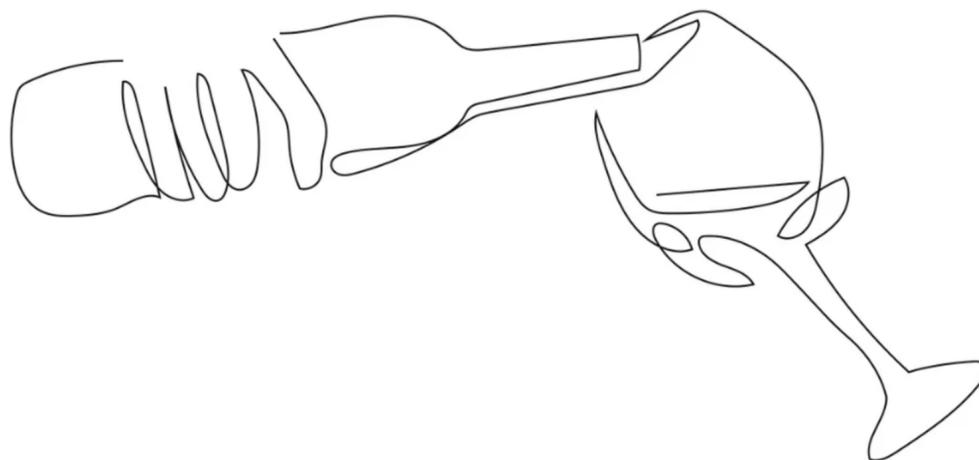
Weingut Gruber – Grüner Veltliner  
*Wagram*  
bottle  
395 kr.

Vignoble Brisebarre – Vouvray AOP  
*Loire · Chenin Blanc*  
bottle  
455 kr.

Illauri – Avalos Pecorino  
*Abruzzo*  
bottle  
455 kr.

Coroncino – Il Bacco Verdicchio  
*Marche*  
bottle  
525 kr.

Ellevin – Chablis 1er Cru "Vaucoupin"  
*Bourgogne*  
bottle  
595 kr.



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## RED WINE

Illauri – Bajo  
*Veneto · Corvina*  
12 cl / bottle  
85 kr. / 298 kr.

Maring-Prigge – Spätburgunder  
*Pfalz*  
12 cl / bottle  
95 kr. / 395 kr.

Ca'Botta – Costa Rossa Ripasso  
*Valpolicella*  
12 cl / bottle  
105 kr. / 495 kr.

Moscone – Barbera d'Alba  
*Piemonte*  
12 cl / bottle  
95 kr. / 395 kr.

Brunet – Saint-Nicolas-de-Bourgueil "Les Clos"  
*Loire · Cabernet Franc*  
bottle  
365 kr.

Gavigney – Chevalier de la Toison d'Or Pinot Noir  
*Bourgogne*  
bottle  
355 kr.

Lunette – Crianza  
*Rioja*  
bottle  
375 kr.

La Guinrandy – Gigondas  
*Rhône*  
bottle  
495 kr.

Tenuta Fontenuova – Vino Nobile di Montepulciano  
*Toscana*  
bottle  
625 kr.

Enza La Fauci – Vignadorata Nerello Mascalese  
*Etna*  
bottle  
635 kr.

Gavigney – Hautes-Côtes de Nuits Rouge  
*Bourgogne*  
bottle  
715 kr.

Moscone – Barolo  
*Piemonte*  
bottle  
725 kr.

Gavigney – Gevrey-Chambertin  
*Bourgogne*  
bottle  
1.125 kr.

Fleurie – Les Déduits  
*Beaujolais*  
bottle  
415 kr.



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## CELLAR SELECTION

A hand-picked collection of iconic wines from Europe's most renowned producers.

All wines are stored under optimal conditions in the hotel's wine cellar.

### Champagne & Sparkling Wine

Blin – Blanc de Blancs "La Clé d'Éole" 2013  
Côte des Blancs, France  
*Crystal-clear minerality with notes of citrus and brioche*  
1,795 DKK

Louis Roederer – Cristal 2015  
Champagne, France  
*Elegant, deep and precisely balanced*  
3,350 DKK

### White Wine

Domaine Alain Chavy – Puligny-Montrachet 1er Cru  
Burgundy, France  
*Complex, creamy and mineral-driven Chardonnay*  
1,455 DKK

### Red Wine

Château Ferrière 2018  
Margaux, Bordeaux  
*Silky texture with notes of blackcurrant and cedar wood*  
1,795 DKK

Gaja – Barolo 2017  
Piedmont, Italy  
*Intense Nebbiolo with great ageing potential*  
1,455 DKK

Banfi – Brunello di Montalcino 2016  
Tuscany, Italy  
*Powerful, elegant and with a long finish*  
1,695 DKK

Ca'Botta – Amarone della Valpolicella "Pian di Mezzo" 2012  
Veneto, Italy  
*Rich, concentrated and silky smooth*  
1,225 DKK

### Burgundy – Mature Wines

Domaine Gavigney – Nuits-Saint-Georges 1er Cru 2012  
1,485 DKK

Domaine Gavigney – Corton Grand Cru 2017  
2,098 DKK

### Mature Classics

Château Calon Ségur 2004  
Saint-Estèphe, Bordeaux  
3,095 DKK

Taylor's Vintage Port 2009  
Douro, Portugal  
1,695 DKK

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