

RESTAURANT ALBA

OPEN-FACED SANDWICH

12:00-16:00

1 pc. 89,- / 2 pcs 165,- / 3 pcs.. 225,-

Fried herring with raw onions, whipped sour cream, and sunny side up eggs

Smoked salmon with smoked cheese cream, bitter greens, and sun-dried tomatoes

Hand-peeled shrimp with dill mayonnaise and sunny side up eggs

Chicken salad with pickled celery and bacon

Beef tartare with herb mayonnaise, puffed potato, and cress

Beetroot tartare with pickled mustard seeds, herb mayonnaise, and popped quinoa



WARM DISHES

All day from 12:30-16:00 and 17:30-21:30

Bandholm shooting star with crispy flounder, hand-peeled shrimp, asparagus mayonnaise, grilled asparagus, caviart, lemon, and dill on toasted bread	198,-
“Pariserbøf” with egg yolk, horseradish, capers, red onion, beetroot, and pickles	189,-
Bandholmburger with caramelized onions, smoked cheddar, whiskey sauce, and crispy fries. with pepper mayonnaise	195,-
Vegetarian burger with breaded celeriac, pepper mayonnaise, smoked cheddar, salad & crispy fries	195,-
Omelette with bacon, coarse mustard, pickled beetroot, and salad	175,-
Bandholmsalad with salted nuts, rehydrated beets, pickles, and vinaigrette (Add: cockerel)	138,- (+45,-)



SEAFOOD & SNACKS

All day from 12:30-16:00 and 17:30-21:30

Peel-your-own shrimp with lemon mayonnaise, grilled lemon, and toasted bread	145,-
Seafood platter with langoustine, peel-your-own shrimp, cured scallop, fried squid, oysters, whipped sour cream, bread, and salad (for 2 people)	495,-
Oysters with today's garnish (3 pcs. / 5 pcs. / 7 pcs.)	119,- / 155,- / 185,-
Chicken croquettes with pepper mayonnaise (2 pcs.)	75,-
Olives & almonds	65,-

CONTACT OS:

+45 54 75 54 76

Should we host your party?

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BADEHOTEL SIDEN 1692

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CHILDRENS' DISHES

All day from 12:30-16:00 and 17:30-21:30

95,-

Kids' burger with beef, lettuce, cucumber, fries, and ketchup

Chicken drumsticks with fries and vegetables

Fish fillet with fries and remoulade

Fish cakes with fries and remoulade

Toast with ham and cheese, served with potato chips

STARTERS

17:30-21:30

Cured scallop with sour cream, herb tuilles, dill oil, and anis herbs	124,-
Tartare with pickled mustard seeds, tarragon mayonnaise, fried capers, and cress	129,-
Grilled and steamed asparagus with shrimps, blanquette sauce, lemon zest, and dill	119,-
Beetroot tartare with pickles, olive oil, herb tuilles, and cress	99,-

MAIN COURSES

17:30-21:30

Whole roasted sole with rhubarb compote, fried capers, browned butter, and potatoes	328,-
Don Pedro ribeye (200g) with fries, béarnaise sauce, and salad	348,-
Today's fish with today's garnish and beurre blanc sauce	Daily price
Glazed carrots with celery puree, rehydrated beets, blanquette sauce, and herb tuilles	228,-

DESSERTS

All day

Bandholm scoop with vanilla ice cream, caramel sauce, and chocolate sauce	89,-
Tonkabeen mousse with rhubarb compote and rhubarb sorbet	109,-
Pistachio ice cream with an espresso shot and burnt white chocolate	99,-
Coconut mousse with caramelized pineapple and coconut sorbet	109,-
Three types of cheese with jam and crispbread	139,-

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SOFT DRINKS

	<i>Small / Large</i>
Soda <i>Pepsi / pepsi max / faxe kondi / mirinda orange</i>	35,- / 58,-
Juice <i>Orange juice / apple juice</i>	34,- / 58,-
Elderflower juice <i>With or without sparkling water</i>	35,- / 55,-
BWT vater 75cl <i>With & without sparkling water</i>	29,-
Homemade lemonade 40cl <i>Passion fruit / rhubarb / peach / lime-mint-ginger</i>	69,-

DRAUGHT BEER & BEER

	<i>Small / Large</i>
Pilsner <i>Odense bryggeri</i>	45,- / 68,-
Classic <i>Odense bryggeri</i>	45,- / 68,-
“Rød Ravensbord” <i>Nørrebro bryggeri</i>	46,- / 72,-
Royal Blanche <i>Royal Unibrew</i>	46,- / 72,-
Royal IPA <i>Royal Unibrew</i>	46,- / 72,-
Heineken 0,0%	35,-
Grøn Tuborg	35,-
Møns Bryghus (Different variants).	65,-



COFFEE & HOT DRINKS

Iced coffee 0.25/0.40 <i>Caramel / vanillasyrup</i>	36,- / 59,- (+5,-)
Espresso sgl/dbl	36,- / 59,-
Cafe americano	35,-
Cafe latte db.	49,-
Cafe cappuccino db.	49,-
Cortado	35,-
Macchiato	35,-
Irish Coffee	85,-
Chai latte <i>Tiger spice / vanilje</i>	49,-
Hot chocolate	44,-
Tea <i>Green / black</i>	30,-

DRINKS & SPIRITS

Lemonade with white rum <i>Passion fruit / rhubarb / peach / lime-mint-ginger</i>	95,-
Gin & Tonic	85,-
Rum & Coke	85,-
Aperol Spritz	100,-
Hugo Spritz	100,-
Limoncello Spritz	100,-
schnapps 2cl. / 1L.	42,- / 975,-
Sambucca	55,-
Fernet branca	55,-
Special G&T (infused) <i>Raspberry / Pink Grapefruit / Clementine</i>	105,-

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WHITEWINE

	12cl.	1/2	1/1
Villa di Mare, <i>Pinot Grigio, Italy (ECO)</i>	85,-	195,-	388,-
Rooiberg, <i>Chardonnay, South Africa</i>			368,-
Estate, <i>Sauvignon Blanc, Chile</i>	90,-		425,-
50 Riesling <i>Trocken, Germany</i>	110,-		525,-
Tormaresca, <i>Chardonnay, Italy</i>			485,-
Duque de Sevilla, <i>Chardonnay, Spain</i>	75,-	175,-	298,-
Sancerre Les Bouffants, <i>Sauvignon blanc, France</i>			575,-
Fess Parker, <i>Chardonnay, USA</i>			655,-
Joseph Drouhin, <i>Chablis 1. cru, Chardonnay, France</i>			775,-
Joseph Drouhin Pouilly-Fuissé, <i>Chadonnay, Bourgogne, France</i>			1295,-

REDWINE

Urbano, <i>Syrah, Spain (ECO)</i>			398,-
Rooiberg, <i>Shiraz, South Africa</i>	80,-	190,-	368,-
Estate, <i>Cabernet Sauvignon, Chile</i>	95,-	230,-	455,-
Marseghina, <i>Ripasso Superiore, Italy</i>			525,-
Scotto Family wine, <i>Old vine zinfandel, USA</i>			555,-
Côtes-du-Rhône Rouge, <i>Grenache Noir/Syrah, France (ECO)</i>	99,-		475,-
Duque de Sevilla, <i>Tempranillo/Garnacha, Spain</i>	75,-		298,-
Head High, <i>Pinot Noir, USA</i>			595,-
Massari di San Grato Barolo, <i>Nebbiolo, Italy</i>			895,-
Brunello di Montalcino, <i>Sangiovese, Italy</i>			1655,-
Clos Saint Jean <i>Chateauneuf-du-Pape, France</i>			1755,-

ROSÉWINE

Duque de Sevilla, <i>Garnacha, Spain</i>	75,-		298,-
Estate, <i>Cabernet Sauvignon, Chile</i>			425,-
Grande Courtade, <i>Cabernet Sauvignon/Merlot/Pinot Noir, France</i>			475,-
Domaines Bunan Moulin des Costes, <i>Grenache/Cinsault/Mourvèdre, France</i>			695,-

SPARKLINGWINE

Nancy Carol, <i>Cava Brut, Spain</i>	75,-		358,-
Fiocco di Vite, <i>Asti, Italy</i>			398,-
Michel Devin, <i>Champagne, France</i>			798,-
Mandois, <i>Champagne, France</i>			998,-
Mandois Rosé, <i>Champagne, France</i>			1195,-

DESSERTWINE

Rooiberg Winery, <i>Blanc Natural Sweet, Sauvignon Blanc</i>	75,-		395,-
Grahams The Tawny Port	105,-		595,-
Guerrieri-Rizzardi <i>Recioto di Soave, Italy, 37,5 cl.</i>			425,-

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