

RESTAURANT ALBA

OPEN-FACED SANDWICH

12:00-15:00

Marinated herring with cream fraiche, apple, fennel & smiling egg.	98,-
Smoked salmon with smoked cheese cream, pickled cucumber & crispy asparagus	118,-
Hand-peeled shrimp with dill mayonnaise and smiling egg	128,-
Breaded plaice fillet with homemade remoulade & cranberries (Pan-fried +25,-)	128,-
Chicken salad with pickled celery and chicken crisps	98,-
Beef tartare with pepper mayonnaise, pine nuts, radish & egg yolk	98,-
Honey ham with mustard mayo, crisp asparagus & fried egg	98,-
Potato with herb mayonnaise, pickled red onions & crispy onions	88,-

WARM DISHES

12:00-15:00 and 17:30-21:30

Bandholm shooting star with crispy plaice, hand-peeled shrimp, citrus mayonnaise, grilled asparagus, caviart, lemon on toasted bread	198,-
"Pariserbøf" with egg yolk, horseradish, capers, red onion, beetroot, and pickles (12:00-15:00)	189,-
Bandholmburger with caramelized onions, smoked cheddar, whiskey sauce, and crispy fries. with (optional: peppermayonnaise, mayonaisse or aioli)	195,-
Vegetarian burger with breaded celeriac, pepper mayonnaise, smoked cheddar, salad & crispy fries with (optional: peppermayonnaise, mayonaisse or aioli)	195,-
Mushroom toast with creamy mushroom stew, pickled green tomatoes and dried cheese	165,-
Eggcake with bacon, coarse mustard, pickled beetroot, and salad (12:00-15:00)	175,-
Bandholmsalad with salted nuts, fennel, pickles, and vinaigrette (Add: Chicken)	138,- (+45,-)

SEAFOOD & SNACKS

12:00-15:00 and 17:30-21:30

Peel-your-own shrimp with citrus mayonnaise, grilled lemon, and toasted bread	145,-
Fried squid with citrus mayonnaise	65,-
Moules Frites white wine-steamed mussels in cream sauce with fries & aioli	195,-
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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4-course dinner of the month

Price: 555,- pr person.

Snack:

Crumpet with creme fraiche and trout roe

Croquette with chicken and pepper mayonnaise

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Starter:

Ceviche of cod, apple, salted cucumber and dill mayonnaise

*

Main:

*Confit pork leg, corn puree, grilled baby corn, fried kale & light red
wine sauce*

*

Dessert:

Strawberries with pistachio ice cream and champagne foam

Best regards

*Morten Rygas
Head chef
Bandholm Badehotel*

RESTAURANT ALBA

CHILDRENS' DISHES - All childrens dishes are served with cucumber and carrot sticks

12:00-15:00 and 17:30-21:30

95,-

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

Chicken drumsticks with fries

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

Scallop terrine with pickled gooseberries, horseradish cream, sour cream & aniseed	124,-
Tartare with pepper mayonnaise, pine nuts, dried cheese, radish & egg yolk	129,-
Salted salmon with dill cream, pickled fennel, sour cream & rye bread chips	119,-
Grilled fennel with olive blanquette, malt biscuits & herb salad	99,-

MAIN COURSES

17:30-21:30

Confit pork leg with corn puree, baby corn, fried kale & red wine sauce	265,-
Whole roasted plaice with massaged gooseberries, fried capers, browned butter, and potatoes	328,-
Don Pedro ribeye (250g) with fries, Café de Paris butter, aioli & salad (+ optinal dip)	348,-
Steamed cod with grilled bell pepper, fennel, vadouvan sauce & potatoes	285,-
Confit chicken leg with cauliflower purée, peas, new onions, chicken sauce & potatoes	235,-
Fried cauliflower with cauliflower purée, cauliflower crudités, cheese sauce & potatoes	198,-

DESSERTS

12:00-15:00 and 17:30-21:30

Bandholm scoop with vanilla ice cream, caramel sauce, and chocolate sauce	89,-
White chocolate panna cotta with marinated strawberries & strawberry sorbet	109,-
Pistachio ice cream with an coffeesirup and burnt white chocolate	99,-
Blackcurrant compote with white chocolate cream, vanilla tuilles & blackcurrants	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 Ravensborg" <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,-
Krenkerup 33 cl.	55,-
<i>Variants: Classic, Pilsner, IPA, Brown Ale, Weissbier</i>	



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,-

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BANDHOLM

BADEHOTEL SIDEN 1692

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SPARKLING WINE

12cl.

1/1

Emends Cava	85,-	298,-
Haas Clemant D'Alsace		385,-
Ruffin & Flis Champagne		645,-

WHITEWINE

Maison Castel <i>Chardonnay</i>	85,-	298,-
Goichot <i>Bourgogne Blanc</i>		485,-
Kaapzicht <i>Sauvignon Blanc</i>	95,-	345,-
Fred Prinz <i>Riesling</i>	105,-	395,-
Steninger <i>Gruner Veltliner</i>		455,-
Lungarotti <i>Pinot grigio</i>		345,-
Kaapzicht <i>Chenin Blanc</i>		425,-
Cortese Vanessa Bianco		395,-
Picard Sancerre		525,-
Seguinot-bordet <i>Fourchaume premiere cru</i>		725,-

REDWINE

Monte Chiaro Chianti		345,-
Maison Castel <i>Cabernet Sauvignon</i>	85,-	298,-
Campagnola Ripasso	95,-	345,-
Mathieu Chateauneuf du pape		625,-
Frank rouge <i>Cabernet Franc</i>		525,-
Tiefenbrunner <i>Blauerburgunder</i>	105,-	395,-
Frank Phelan Saint-Estephe		715,-
Terralsole <i>Rosso di Montalcino</i>		735,-
Romuald Valot Bourgogne		475,-
Mirat Valdevinas Tinar <i>Ribera del Duero</i>		555,-

ROSÉWINE

Mont d'aortes cuvée	85,-	298,-
Steininger Cabernet Sauvignon rose		345,-
Saint Hilaire coteaux d'AIX en Provence		345,-

DESSERTWINE

Domaine Des Forges Coteaux du Layon	95,-	625,-
Quinta Agua Alta fine tawny	85,-	625,-
Quinta Agua Alta 10 years Tawny	145,-	825,-

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