

4-course dinner of the month

Price: 555,- pr person.

Snack:

Veal croquette with mushrooms and pepper mayo

Crumpet with citrus marinated shrimp and dill mayo

Fried lobster tail with citrus mayo

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Starter:

Beetroot tartar with pickled mustard seeds, toasted sesame, herbal mayo and white balsamic gel

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Main:

Duck breast with pumpkin puree, caramelized Jerusalem artichokes, fried kale and red wine sauce

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Dessert:

Brownie with sea buckthorn jelly, salted caramel nougatine and sea buckthorn sorbet

Best regards

*Morten Rygas
Head chef
Bandholm Badehotel*

RESTAURANT ALBA

OPEN-FACED SANDWICH

12:00-15:00

Madeira herring with pickled onion, browned butter mayo, poached egg and herb mix.	98,-
Sun over Bandholm with fillet of smoked herring, with egg yolk cream, variation of radish and chives	119,-
Smoked salmon with creamed horseradish, pickled currants and dried tomato	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 & crispy bacon	98,-
Beef tartare with truffle mayo, pickled beech nuts, egg yolk cream and cheese chips	98,-
Roast beef with remoulade, soft onions and fried eggs	108,-
Beetroot tartare with sesame, herb mayo, roasted cashew and white balsamic gel	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,-
Bandholm salad with pickled green tomatoes, forever beets, roasted walnuts and blackcurrant vinaigrette	138,-

SEAFOOD & SNACKS

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

Seafood bisque with whipped crème fraiche, lobster tail and dill oil	175,-
Deep-fried sprats with citrus mayo	65,-
Veal croquette with mushrooms and pepper sauce	75,-
Crumpet with citrus marinated shrimp & dill mayo	75,-
Lobster tail with citrus mayo	65,-

CONTACT OS:

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RESTAURANT ALBA

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

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

95,-

Kids' burger with beef, lettuce and ketchup

Chicken drumsticks

Fish fillet with remoulade

Fish cakes with remoulade

Toast with ham and cheese

STARTERS

17:30-21:30

Seared scallop with dill mayo, gooseberry sauce, pickled cabbage and herb tuiles	124,-
Tatar with truffle mayonnaise, pickled beech hats, egg yolk cream and cheese chips	129,-
Salted salmon with peperonata, olive crumble, sour cream and piment d'espelitte oil	119,-
Beetroot tartar with pickled mustard seeds, toasted sesame, herbal mayo and white balsamic gel	99,-

MAIN COURSES

17:30-21:30

Shank cutlet with Jerusalem artichoke puree, sautéed Brussels sprouts, braised parsnips and hazelnut sauce	265,-
Whole roasted plaice with macerated gooseberries, fried capers, browned butter, and potatoes	328,-
Don Pedro ribeye (250g) with fries, Café de Paris butter, bearnaice sauce aioli & salad (+ optinal dip)	348,-
Fried halibut with forever beets, braised fennel and sauerkraut sauce	285,-
Guinea fowl breast with Carrot puree, baked onion, sautéed cabbage and chicken sauce	245,-
Duck breast with pumpkin puree, caramelized Jerusalem artichokes, fried kale and red wine sauce	248,-
Slow-baked white cabbage with roasted sunflower seeds, celery puree and olive blanquette	198,-

DESSERTS

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

Bandholm scoop with vanilla ice cream, caramel sauce, and chocolate sauce	89,-
Vanilla panna cotta with apple syrup, poached apple and caramel flake	109,-
Pistachio ice cream with an coffeesirup and burnt white chocolate	99,-
Baked pear with creme anglaise syrup, nut crumble and chocolate ice cream	109,-
Three types of cheese with jam and crispbread	139,-

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RESTAURANT ALBA

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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SPARKLING WINE

	12cl.	1/1
Emendis Cava	85,-	298,-
Haas Crement 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 <i>Vanedda Bianco</i>		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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