

4-course dinner of the month

Price: 555,- pr person.

Must be booked by everyone around the table

Can only be booked from 17:30 to 20:00

Snack:

Croquette of braised veal shank & mushrooms, with pepper mayo

Pie with hand-cut tartar, truffle mayo & dried cheese

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Starter:

*Smoked salmon with marinated wheat kernels, fennel crudité,
green apple & dill mayo*

*

Main:

*Roasted duck breast with celery puree, stir-fried red cabbage,
glazed parsnips & red wine sauce*

*

Dessert:

*Bandholm's rice pudding with white chocolate, roasted almonds,
cherry sauce & cherry sorbet*

Best regards

Morten Rygas

Head chef

Bandholm Badehotel

RESTAURANT ALBA

OPEN-FACED SANDWICH

12:00-15:00

Spiced herring with baked onion, whipped creme fraiche, capers, herb mix & "smiling egg"	98,-
Fried herring with onion compote, pickled beetroot & beetroot crudité	119,-
Smoked salmon with horseradish mayo, pickled onion, mizuna & fried capers	118,-
Hand-peeled shrimp with dill mayo & "smiling egg"	128,-
Roasted plaice fillet with homemade remoulade & lingouberries (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, pickled cucumber 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,-
"Parisian Steak" with egg yolk, horseradish, capers, red onion, beetroot, and pickles (12:00-15:00)	189,-
Mushroom toast with creamy mushroom stew, pickled green tomatoes and dried cheese	195,-
Bandholmburger with caramelized onions, smoked cheddar, whiskey sauce, and crispy fries, with (optional: peppermayo, mayo or aioli)	195,-
Vegetarian burger with breaded celeriac, pepper mayonnaise, smoked cheddar, salad & crispy fries with (optional: peppermayonnaise, mayonnaise or aioli)	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:

+45 54 75 54 76

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RESTAURANT ALBA

JULEPLATTE

Kl. 12:00-15:00

Juleplatte 349 KR.

Spiced herring with whipped cream and capers

Hand-peeled shrimp with dill mayonnaise & smiling egg

Crispy plaice fillet with homemade remoulade & lemon

Roast beef with soft onions & pickled cucumber

Two kinds of cheese with compote & biscuits

Bread, butter and fat



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BANDHOLM

BADEHOTEL SIDEN 1692

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,-
Smoked salmon with marinated wheat kernels, fennel crudité, green apples and dill mayo	119,-
Beetroot tartar with pickled mustard seeds, toasted sesame, herbal mayo and white balsamic gel	99,-

MAIN COURSES

17:30-21:30

Red wine braised pork breast with pumpkin puree, caramelized Jerusalem artichokes, sautéed cabbage and mushroom sauce	265,-
Whole roasted plaice with macerated gooseberries, fried capers, browned butter, and potatoes	328,-
Don Pedro ribeye (250g.) with fried heart salad with vinaigrette and crispy, French fries and sauce bearnaise	348,-
Butter-poached halibut with carrot puree, braised leek and fish fumé	285,-
Confit chicken thigh with Jerusalem artichoke puree, baked onions, grilled endive & light chicken sauce	245,-
Duck breast with celery puree, stir-fried red cabbage, glazed parsnip and red wine sauce	248,-
Crispy celery steak with Jerusalem artichoke puree, sautéed cabbage and mushrooms, and olive blanquette	188,-

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 crystallized dark chocolate and mint ice cream	109,-
Pistachio ice cream with an coffeesirup and burnt white chocolate	99,-
Apple compote with macaroon sprinkles, white chocolate ice cream and cinnamon foam	109,-
Three types of cheese with jam and crispbread	139,-
Bandholm rice pudding with white chocolate, roasted almonds, cherry sauce & cherry sorbet	109,-

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,-
Fernet branca	55,-

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SPARKLING WINE

	12cl.	1/1
Ca' Botta <i>Prosecco</i>	85,-	298,-
Gavignet Cremant <i>Extra Brut</i>	105,-	425,-
Jacques Robin Champagne " <i>Ma Bonne Etoile</i> "		795,-
Jacques Robin Champagne <i>Topaze Brut</i>		895,-



WHITEWINE

Ilauri <i>Lume</i>	85,-	298,-
Jouan <i>Sancerre</i>	125,-	545,-
Gavignet Chevalier <i>De la Toison d'or Chardonnay</i>	95,-	355,-
Maring Prigge <i>Guts-Riesling</i>	95,-	395,-
Aruspride Agora <i>Viognier øko</i>		345,-
Ca' Botta Cincia <i>Pinot Grigio</i>		345
Alvin Albarino		425,-
Making-Prigge <i>Weiss Burgunder</i>		425,-
Weingut Gruber <i>Grüner Veltliner</i>		395,-
Vignoble Brisebarre <i>AOP Vouvray</i>		455,-
illauri Avalos <i>Pecorino</i>		455,-
Coroncino II <i>Bacco Verdicho</i>		525,-
Ellevin Chablis <i>1er cru Vaucoupin</i>		595,-



ROSÉWINE

Domaine De Vigier <i>Gris de Grenache IGP Ardeche</i>	85,-	298,-
Castel Bastide <i>D'Aille IGP du Var</i>		355,-
Castel Bastide <i>D'Aille Cotes de Provence</i>		455,-

RESTAURANT ALBA

REDWINE

Ilauri Bajo	85,-	298,-
Maring-Prigge Spätburgunder	95,-	395,-
Ca'Botta Costa Rossa Ripasso	105,-	495,-
Moscone Barbera d'Alba	95,-	395,-
Brunei Saint Nicolas de Bourgueil Cuvee Les Clos		365,-
Gavignet Chevalier de la Toison d'Or Pinot Noir		355,-
Lunette Crianza		375,-
Fleurie Les Déduits		415,-
La Guinrandy Gigondas		495,-
Tenuta Fontenuova Vino Nobile Montepulciano		625,-
Enza la Fauci Vignadorata Nerello Mascaslese		635,-
Gavignet Hautes Cotes de Nuits Rouge		715,-
Moscone Barolo		725,-
Gavignet Gevrey Chambertin		1125,-



DESSERTWINE

Domaine Leroys AOP Riversaltes Ambre (50cl)	125,-	525,-
Taylors Tawny	95,-	525,-
Taylors 10 års Tawny		655,-

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