

4-course dinner of the month January & February

**Price: 555,- pr person.
Must be booked by everyone around the table
Can only be booked from 17:30 to 20:00**

Snack:

Fried scallop with limoncello

Crumpet with citrus cream, chives & trout roe

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Starter:

*Carpaccio with truffle mayo, balsamic gel, pine nuts, marinated
mustard greens & dried parmesan*

*

Main:

*Breaded cod with spinach, leek, pine nuts & fish sauce split with
browned butter*

*

Dessert:

Pistachio icecream with hot chocolate, orange & sea salt

Best regards

*Morten Rygas
Head chef
Bandholm Badehotel*

RESTAURANT ALBA

OPEN-FACED SANDWICH

12:00-15:00

Marinated herring <i>with drained yogurt, cherries, herbs & smiling eggs</i>	95,-
Gravad salmon <i>with fennel, bitter lettuce & fox sauce</i>	118,-
Hand-peeled shrimp <i>with lemon mayo & a fried egg</i>	128,-
Roasted plaice fillet <i>with homemade remoulade & lingouberries (Pan-fried +25,-)</i>	128,-
Hand-cut beef tartare <i>with green peppercorns, tarragon mayo, egg yolk cream, Jerusalem artichoke chips & cress</i>	98,-
Roastbeef <i>with horseradish mayo, pickled vegetables, fried onions, freshly grated horseradish</i>	108,-
Chicken salad <i>with pickled mushrooms, watercress & crispy bacon</i>	98,-
(V) Beetroot tartare <i>with fresh cheese cream, pickled dill sprigs & hazelnuts</i>	88,-



WARM DISHES

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

Bandholm shooting star <i>with crispy plaice, hand-peeled shrimp, citrus mayonnaise, grilled asparagus, caviart, lemon on toasted bread</i>	198,-
"Parisian Steak" <i>with egg yolk, horseradish, capers, red onion, beetroot, and pickles (12:00-15:00)</i>	189,-
Mushroom toast <i>with creamy mushroom stew, pickled green tomatoes and dried cheese</i>	165,-
Bandholmburger <i>with bacon jam, soft onions, smoked cheddar, pickles, whiskey sauce with crispy fries with optional: Pepper mayo, chipotle mayo or aioli</i>	195,-
Vegetarian burger <i>with breaded celery, pepper mayo, smoked cheddar, salad & crispy fries with choice of: pepper mayo, chipotle mayo or aioli</i>	195,-
Eggcake <i>with bacon, coarse mustard, pickled beetroot, and salad (12:00-15:00)</i>	175,-
Chevre Chaud <i>with goat cheese, salad mix, forever beets, pickled walnuts & croutons</i>	175,-



SEAFOOD & SNACKS

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

Seafood bisque <i>with whipped crème fraiche, fennel, lobster tail & dill oil</i>	175,-
Deep-fried sprats <i>with citrus mayo</i>	65,-
Veal croquette <i>with mushrooms, barbecue sauce & dried cheese</i>	75,-
Crumpet <i>with citrus cream, chives & trout roe</i>	75,-
Lobster tail <i>with citrus mayo</i>	55,-

CONTACT OS:

+45 54 75 54 76

Should we host your party?

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RESTAURANT ALBA

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

12:00-15:00 & 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 & cheese

STARTERS

17:30-21:30

Cured scallop with dill mayo, salted gooseberries, cucumber sauce, radish & herb salad	124,-
Hand-cut beef tartare with green peppercorns & tarragon mayo, egg yolk cream, Jerusalem artichoke chips & cress	129,-
Salted salmon with lemon cream, fennel, crispy rye & apple	119,-
Carpaccio with truffle mayo, balsamic gel, pine nuts, marinated mustard greens & dried parmesan	129,-
Jerusalem artichoke bisque with fried scallop, hazelnuts & herbal oil	129,-
(V) Forever Beets with fresh cheese cream, pickled dill sprigs, hazelnuts	99,-

MAIN COURSES

17:30-21:30

Breaded cod with spinach, leek, pine nuts & fish fumé, served with brown butter	275,-
Fried halibut with mashed potatoes, cabbage & beurre blanc	285,-
Ribeye (250g.) with sautéed root vegetables, garlic butter, French fries & red wine sauce	348,-
Chicken breast with salt-baked celery, Brussels sprouts & herb blanquette	245,-
Braised pork jowls with coarse root vegetable puree, butter-fried pearl onions & braiser sauce	255,-
Lamb crown with pumpkin puree, butter-fried parsnips, baked Jerusalem artichokes & rosemary sauce	325,-
Crispy celery steak with jerusalem artichoke puree, sautéed cabbage and mushrooms and olive blanquette	198,-

DESSERTS

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

Vanilla icecream with salted caramel & chocolate syrup	99,-
Coffee panna cotta with milk icecream & crystallized chocolate	99,-
Yuzumousse with cashew crumble, coconut ice cream	99,-
Pistachio icecream with hot chocolate, orange & sea salt	99,-
Three types of cheese with jam and crispbread	139,-

RESTAURANT ALBA

SOFT DRINKS

	Small / Large
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 water 75cl <i>With & without sparkling water</i>	29,-
Homemade lemonade 40cl <i>Passion fruit / rhubarb / peach / lime-mint-ginger</i>	69,-

DRAUGHT BEER & BEER

	Small / Large
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,-
Krenkerup 33 cl.	58,-
Variants: Classic, Pilsner, IPA, Brown Ale, Weissbier	

ALCOHOLFREE BEER

Heineken 0,0% 33CL	35,-
Anarkist Mighty Mild 0,5%. 44CL	70,-
Anarkist HAZY IPA 0,5%. 44CL	70,-
Anarkist American Easy 0,5%. 25CL	55,-
Krenkerup Classic 50CL	70,-
Nørrebro Happy Lager 0,5% ØKO 33CL	59,-

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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BANDHOLM

BADEHOTEL SIDEN 1692

RESTAURANT ALBA

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,-



WHITE WINE

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,-



ROSÉ WINE

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

RED WINE

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,-



DESSERT WINE

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

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Skal vi holde dit selskab?

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BANDHOLM

BADEHOTEL SIDEN 1692

Bandholm Badehotel

Cellar Wine

Blin Blanc de Blanc la clé d'Eole 2013 - 1195,-

Cristal Champagne Louis Roederer 2015 - 3350,-

Domaine Alain Chevy Puligny Montrachet 1. Cru - 1455,-

Banfi Brunello Di Montalcino 2016 - 1695,-

Ch. Ferriere Margaux 2018 - 1195,-

Ca'Botta Pian di Mezzo Amarone 2012 - 1225,-

Gaja Barolo 2017 - 1455,-

Ch. Beaugard Pomerol 2018 - 1455,-

Gavignet Nuits St. Georges 1. Cru 2012 - 1485,-

Gavignet Corton Grand cru 2017 - 2098,-

Calon ségur St. Estéphe 2004 - 3095,-

Taylors Vintage 2009 - 1695,-