

Brøndums Hotel

Inspirational menu

Scallop – Trout roe – Portulak – Buttermilk sauce
2019 Anjou Blanc, "Magnolia", Chateau de La Roulerie, Loire, Frankrig

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Asparagus – Langoustine – Herbs – Asparagus blanquette
2018 Sauvignon Blanc, "Wild Sauvignon", Greywacke, Marlborough, New Zealand

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Halibut – Green asparagus – Dill – Mussel sauce
2017 Roero Arneis, Bruno Giacosa, Neive, Italien

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Pork – Cabbage – Citrus – Lime sauce
2014 Gago, Telmo Rodriguez, Toro, Spanien

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Filet of beef – Carrot – Marrow – Red wine sauce
2019 The Sheriff of Buena Vista, Buena Vista, Sonoma County, USA

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Rhubarb – Tarragon – White chocolate – Hibiscus
2020 Kabir, Moscato di Pantelleria, Donnafugata, Sicilien, Italien

3 courses 495 DKK

(Scallop – Beef – Rhubarb)

Wine menu 3 glasses 475 DKK

4 courses 625 DKK

(Scallop – Asparagus – Beef – Rhubarb)

Wine menu 4 glasses 595 DKK

5 courses 750 DKK

(Scallop – Asparagus – Halibut – Beef – Rhubarb)

Wine menu 5 glasses 715 DKK

6 courses 875 DKK

(Scallop – Asparagus – Halibut – Pork – Beef – Rhubarb)

Wine menu 6 glasses 805 DKK

An evening at Brøndums Hotel

A glass of Champagne and a variety of snacks.
6-course menu, wine menu and mineral water.
Press coffee, digestive and Brøndum's petits fours.

The whole evening is 1.975 DKK

The latest order for the evening at Brøndums Hotel, 5 or 6 courses is at 19.30.

Please note that the Inspirational menu is a fixed menu.

Brøndums Hotel

À la carte

Aperitif and snacks

Brøndum's cocktail, with rhubarb & Chassenay D'Arce Champagne	150 DKK
A glass of Le Mesnil, Blanc de Blancs, Grand Cru, Brut, Champagne	175 DKK
Brøndums snacks and a glass of Le Mesnil, Blanc de Blancs, Grand Cru, Brut, Champagne	225 DKK
Oysters with vinaigrette and lemon – min. 3 pcs. price pr. oyster	45 DKK

Starters

Madam Brøndum's fish soup with two types of fish and dill oil	190 DKK
Rimmed scallop with trout roe, portulak and smoked buttermilk sauce	195 DKK
30 g of Brøndums caviar with blinis, onion and crème fraiche	595 DKK
Beef tartar with ramson and fried bread	185 DKK
White asparagus with virgin langoustine, herbs and asparagus blanquette	215 DKK

Main courses

Plaise à la Skawbo with potatoes, lingonberries and butter sauce	265 DKK
Fried halibut with green asparagus and mussel sauce	345 DKK
Grilled pork neck with variation of cabbage, citrus and black lime sauce	315 DKK
Filet of beef with carrot, smoked marrow and red wine sauce	335 DKK

Desserts & Cheese

Brøndums cheese platter with compote and crispbread Minimum 3 cheeses. Price is per cheese.	45 DKK
Danish rhubarb with tarragon, white chocolate and hibiscus	180 DKK
Classic chocolate soufflé with Crème Anglaise	185 DKK
Crêpes Suzette with vanilla ice cream Served for 2-10 persons. Price is per person	195 DKK
Brøndums petits fours - 3 pcs	125 DKK

Brøndums Hotel

Beverages

Brøndums' beer from Skagen

Bryghus

Lager 5,0% - 0,5 l.	75 DKK
Dark Classic 5,0% - 0,5 l.	75 DKK
Wheat 5,0% - 0,5 l.	75 DKK
New England IPA 4,6% - 0,5 l.	75 DKK
Lunch beer 2,6 % - 0,5 l.	75 DKK

Beer from Carlsberg and Tuborg

Green Tuborg 4,6% - 0,33 l.	40 DKK
Carlsberg 4,6% - 0,33 l.	40 DKK
Tuborg Classic 4,6% - 0,33 l.	40 DKK
Carlsberg Nordic 0,5% - 0,33 l.	40 DKK
Tuborg Gold 5,6% - 0,33 l.	45 DKK

Mineral water

Istidskilden still or sparkling - 0,33 l.	35 DKK
Istidskilden still or sparkling - 0,75 l.	65 DKK

Soft drinks

Soda - 0,25 l. (Coca Cola, Coca Cola Zero, Sprite, Squash, Lemon, Ginger Ale)	40 DKK
Juice from Søbogaard - 0,25 l. (Elderflower, Blackcurrant, Rhubarb)	40 DKK
Apple juice - 0,25 l.	30 DKK
Orange juice - 0,25 l.	30 DKK
Glass of ice water	15 DKK
Jug of ice water	30 DKK

Aquavit and Snaps

Danish (3 cl.)

Brøndums Snaps	50 DKK
Brøndums Kummenaquavit	60 DKK
Brøndums Cask	60 DKK
Brøndums Apple and Thyme	55 DKK
Brøndums Rhubarb and Ginger	55 DKK
Harald Jensen Akvavit	55 DKK
Aalborg Taffel Akvavit	50 DKK
Aalborg Krone Akvavit	55 DKK
Aalborg Porse Snaps	55 DKK
Aalborg Export Akvavit	60 DKK
Aalborg Dild Akvavit	55 DKK
Aalborg Jubilee Akvavit	55 DKK
Aalborg Nordguld Aquavit	65 DKK
Den Nye Spritfabrik Dill Aquavit	55 DKK

Foreign (3 cl.)

Løitens Aquavit (Norway)	60 DKK
O.P. Andersson Aquavit (Sweden)	60 DKK
Lysholmer Linie Aquavit (Norway)	60 DKK
Bergens Aquavit (Norway)	70 DKK
Gilde Maquavit (Norway)	75 DKK
Lysholmer Linie Port Cask Aquavit (Norway)	75 DKK
Gammel Opland Aquavit (Norway)	75 DKK
Gilde Non Plus Ultra 12-års Aquavit (Norway)	105 DKK

Please notify our staff of any allergies

Brøndums Hotel

Brøndums Hotel's selected wines by the glass

Champagne & sparkling

	Glass/ Btl./ Mg.
N.V. Le Mesnil, Blanc de Blancs, Grand Cru, Brut, Oger, Champagne, France	175/895/1.895
N.V. Crémant de Bourgogne, Brut, Lou Dumont, France	135/545/1.095
Brøndums' Cocktail with rhubarb syrup & Chassenay D'Arce Champagne	150/-/-

White wine

2018 Rully 1'er Cru, "Clos St-Jaques", Monopole, Domaine de la Folie, France	185/750/-
2014 Chablis 1'er Cru, "Fourchaume", La Chablisienne, Chablis, France	160/650/-
2020 Sancerre, Chemin de Marloup, Jean-Paul Balland, Loire, France	145/575/-
2020 Riesling Trocken, Groebe, Rheinhessen, Germany	125/495/-
2020 Grüner Veltliner, Ecker-Eckhof, Niederösterreich, Austria	95/395/-

Red wine

2018 Hacienda de Monasterio, Ribera del Duero, Spain	195/895/-
2017 Chianti Classico Riserva, "Ruspoli", Lilliano, Tuscany, Italy	160/650/-
2019 Pinot Noir, Estate Grown, Cline Cellars, Sonoma Coast, USA	145/575/-
2015 Côtes du Rhône, Guigal, Rhône, France	125/495/-
2017 Angeli, Montepulciano d'Abruzzo, Bove, Abruzzo, Italy	95/395/-

Sweet

20 years Tawny, Quinta do bom Retiro, Ramos Pinto, Portugal	185/1.485/-
10 years Tawny, Quinta de Ervamoira, Ramos Pinto, Portugal	125/725/-
2002 Pedro Ximénez, Don PX, Vino de Pasas, Bodegas Toro, Portugal	95/595/-
2017 Riesling Auslese, "Brauneberger Juffer-Sonnenuhr", Fritz Haag, Germany	115/695/-
N.V. Le Petit Paon, Vin Blanc Doux, Baumard, Loire, France, 500 ml.	125/495/-

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