

Served with LEMON and RASPBERRY vinaigrettes

# Dyvig Badehotel

## OYSTERS, LOBSTER & CAVIAR

### OYSTERS

**Perle Blanc**  
Each DKK 38,-



**Gillardeau**  
Each DKK 65,-



**Josephine**  
Each DKK 75,-



3 pcs

**Gillardeau ROYAL**  
fried and served with  
"ponzu" mayo and  
GASTROUnika Golden Caviar  
DKK 365,-

### LOBSTER

#### Gratinated "Langustine"

with pimento mayo and lemon

6 halves DKK 225,-  
12 halves DKK 398,-

#### Lobster "Hotdog"

in brioche with pimento and chive  
cream, hand-cut french fries  
and a small salad

DKK 298,-



#### Lobster Gratiné

served with asparagus salad,  
Crudité of summer greens and  
finger lime vinaigrette

DKK 365,-

### CAVIAR

#### 30g GASTRO Unika Ossetra Caviar

served with toast,  
onion and sour cream

DKK 455,-



#### 125g GASTRO Unika Ossetra Caviar

served with blinis,  
sour cream, chives, red onion

DKK 2.800,-



#### 250g GASTRO Unika Ossetra Nobel Caviar

served with blinis,  
sour cream, chives, red onion

DKK 5.600,-

*Dyvig's*

## SHELLFISH PLATTER

1/2 Danish black lobster

- 2 crab claws
- 8 cooked prawns
- 2 oysters
- 4 langoustines
- Limfjord mussels

served with rouille, lemon  
and hand-cut french fries

Per person DKK 698,-

Sides

30g  
Gold Caviar  
DKK 298,-

*After 14 years, Chief Amstrup has chosen  
to modernize "Dyvig's stjerneskuud"  
- let this be the new signature*

## DYVIGS "STJERNESKUD" DE LUX

with fried and steamed fillet of  
lemon sole, Dyvig's home-smoked  
salmon, aquavit rinsed trout roe,  
Swedish skerry prawns, white asparagus,  
lemon and two delicious dressings

DKK 298,-



# Dyvig Badehotel

## LUNCH AT DYVIG

Lunch – served from 11.30 – 16.00

### Crispy Fillet of roasted Lemon Sole in panko

with Dyvigs rye bread,  
“remoulade”, lemon and dill

DKK 168,-



### Dyvig's prawn “smørrebrød”

Hand-peeled prawns with freshly  
whipped mayo, lemon and dill

DKK 225,-



### Moulè Frites from the Limfjord

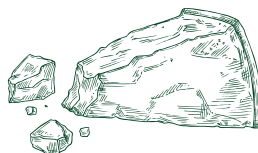
with herbs and dill, served with  
french fries and mayo

DKK 268,-

### CLASSIC CAESAR SALAD

with “Gråsten” chicken,  
croutons, parmesan  
and pepper bacon

DKK 248,-



### Dyvig's smoked salmon

with crispy salads,  
smoked cheese cream,  
quail eggs and lemon curd

DKK 218,-



### Roasted Lemon Sole

with white asparagus,  
parsley potatoes and butter sauce

DKK 298,-



### Tomato salad de luxe

served with Buratta, fresh raspberries,  
basil and vinaigrette

DKK 168,-

## CLASSIC LOBSTER BOUILLABAISSE

mixed seafood served with rouille and croutons

DKK 248,-



**Classic omelette**  
à la Dyvig in cast iron pan  
with beetroot and mustard

DKK 178,-

**“Pariserbof” 250g**  
with capers, onions, beetroot  
and horseradish

DKK 225,-

**Crispy IBERICO schnitzel**  
served with asparagus, lemon and  
browned butter with capers and onion

DKK 298,-



### WAGYU BURGER DE LUX

in a brioche bun with smoked  
“Vesterhavs” cheese, sweet barbecue sauce,  
soft onions and crispy iceberg lettuce served  
with hand-cut french fries and chili mayo

DKK 298,-



**Pata negra Jamón**  
“blackfootham” 24 months,  
served with Olive Verdi olives

DKK 168,-

**Terrine de foie gras**  
with apple and saffron compote  
and brioche

DKK 178,-

**Steak tartare**  
mixed with herbs, onions and capers,  
served with hand-cut french fries  
and salad

DKK 298,-



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- Limfjord mussels

served with rouille, lemon  
and hand-cut french fries

Per person DKK 698,-

#### Sides

30g  
Gold Caviar  
DKK 298,-

#### Moulè Frites from the Limfjord

with herbs and dill, served with  
french fries and mayo

DKK 268,-

#### Roasted Lemon Sole

with white asparagus, parsley potato  
and butter sauce

DKK 298,-

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## DYVIG'S "STJERNESKUD" DE LUX

with fried and steamed fillet of lemon sole,  
Dyvig's home-smoked salmon, aquavit rinsed trout roe,  
Swedish skerry prawns, white asparagus, lemon  
and two delicious dressings

DKK 298,-

# Dyvig Badehotel

## AN EVENING AT DYVIG

Evening courses – served from 17.30 – 21.30

### Fried Faroese salmon

with sautéed spinach, green asparagus  
and Riesling sauce

Small DKK 148,-

Large DKK 298,-



### Tatar of Tuna

with wakame, sesame,  
cilantro and avocado

DKK 168,-

## THE BRASSERIE LOBSTER BOUILLABAISSE

mixed seafood served with  
rouille and croutons

Starter DKK 198,-

Main course DKK 268,-

### Terrine de foie gras

with apple and saffron compote and brioche

DKK 158,-



### Escargots de Bourgogne

(snails)

with parsley, garlic and croutons

DKK 148,-



### Pata negra Jamón

“blackfootham” 24 months,  
served with Olive Verdi olives

DKK 168,-

## GREEN DISHES



### Tomato salad de luxe

served with Buratta, fresh raspberries,  
basil and vinaigrette

Small dish  
DKK 168,-



### Mushroom toast

on butter fried sourdough bread  
and chives

Small dish  
DKK 158,-



### Rigatoni pasta

served with morels, truffle cream, sautéed  
spinach and freshly grated truffle

DKK 278,-

Optional freshly grated truffle DKK 125,-

Sides

Fried Foie Gras  
each

DKK 158,-

### Steak Tartare

mixed with herbs, onions and capers,  
served with french fries and salad

DKK 278,-

Sides

Danish  
black lobster  
DKK 158,-



## MEAT & POULTRY

### Steak Bearnaise and fries

served with summer greens  
DKK 325,-



### Tournedos Rossini

fried Foie Gras,  
truffle sauce and fresh grated truffle  
DKK 525,-



### WAGYU BURGER DE LUX

in a brioche bun with smoked “Vesterhavs”  
cheese, sweet barbecue sauce, soft onions and  
crispy iceberg lettuce served with hand-cut  
french fries and chili mayo

DKK 325,-



### Poussin “Grillé Diable”

with Sauce Diable, morels,  
spinach and potato gratin

DKK 325,-



### Crispy IBERICO schnitzel

served with asparagus, lemon and  
browned butter with capers and onion  
DKK 298,-

# Dyvig Badehotel

## DESSERTS & CHILDREN'S MENU

### DESSERTS

**CHOCOLATE FONDANT**  
with soft centre and vanilla ice cream



**HOMEMADE PANCAKES**  
with suzette sauce, toasted almond flakes and  
vanilla ice cream  
(here we recommend a glass of Sauternes)



**BELLA "PISTACHE"**  
pistachio ice cream, olive oil,  
white chocolate mousse and raspberries



**PROFITEROLES**  
with vanilla icecream and chocolate sauce



**STRAWBERRY DREAM**  
Fresh strawberries, yogurt, vanilla ice cream and  
amarena cherries

DESSERTS EACH

DKK **125,-**

### CHILDREN'S MENU

**STEAK BEARNAISE** (+ DKK 50,-)  
of South American beef fillet,  
with hand-cut french fries and béarnaise sauce



**PAN-FRIED  
FILLET OF LEMON SOLE**  
with hand-cut french fries,  
salad and remoulade



**2 CRISPY CHICKEN  
FILLETS IN PANKO**  
with hand-cut french fries, salad and remoulade



**CLASSIC  
SPAGHETTI BOLOGNESE**

CHILDREN'S MENU EACH

DKK **185,-**

## OUR CHEESE

Selection of European cheeses

DKK **145,-**



# Dyvig Badehotel



## COFFEE & TEA

- French-Press-Coffee from Kifaru Coffee** DKK 58,-  
**Kifaru Filter "Madamblå"** . . . . . DKK 48,-  
Served from 7.00-16.00
- Espresso** . . . . . Single DKK 38,-  
**Espresso** . . . . . Double DKK 58,-  
**Cafe Latte** . . . . . DKK 65,-  
**Cappuccino.** . . . . . DKK 58,-  
**Iced coffee - double espresso** . . . . . DKK 65,-  
**Irish coffee** . . . . . DKK145,-  
**Hot chocolate with whipped cream 70%** . DKK 78,-



All our coffee is brewed on KIFARU COFFEE

### Tea from Perch's Thehandel Copenhagen

- Crown Princess tea,**  
**Earl Grey with lemongrass** . . . . . DKK 58,-  
**Classic Earl Grey – with bergamot oil** DKK 58,-  
**Green tea – lemon and ginger** . . . . . DKK 58,-  
**Organic chamomile tea** . . . . . DKK 58,-  
**Fresh mint tea** . . . . . DKK 58,-

Ask for further selections from  
the Champagne & Tea Salon

## BEER & WATER

- Alcohol-free beer, bottle** . . . . . DKK 68,-  
**Draft beer, small** . . . . . DKK 65,-  
**Draft beer, big** . . . . . DKK 85,-

### Choose between:

- Carlsberg**  
**Tuborg Classic**  
**Grimbergen, dark**  
**Jacobsen Yakima IPA**  
**Kronenbourg Blanc 1664**



- Soft drinks, bottle 25 cl.** . . . . . DKK 48,-  
**Sparkling water, bottle 33 cl.** . . . . . DKK 58,-  
**Dyvig's elderflower** . . . . . DKK 58,-  
**Unfiltered apple juice** . . . . . DKK 58,-  
**Freshly squeezed orange juice** . . . . . DKK 68,-  
**Mineral water, gently sparkling** . . . . . DKK 75,-  
**Mineral water, still.** . . . . . DKK 75,-




## DESSERT- & PORT WINES

By the glass 6 cl.

- Castelnau de Suduiraut**  
Sauternes - Grands terroirs. . . . . DKK 145,-
- Fonseca**  
Port wine - Tawny . . . . . DKK 135,-

**2003 Taylor's (best buy)**  
Port wine  
DKK 275,-



**2015 Château d'Yquem "Coravin"**  
Château d'Yquem – 1. Grand Cru  
Sauternes – Bordeaux  
DKK 475,-



Payment by company card, Mastercard, American Express ect.  
a fee will be imposed on the payer.