

Winter Brasserie

Served with LEMON and RASPBERRY vinaigrettes



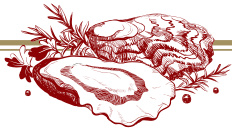
OYSTERS, LOBSTER & CAVIAR

OYSTERS

Perle Blanc
Each DKK 38,-



Gillardeau
Each DKK 65,-



3 pcs

Gillardeau ROYAL
fried and served with
“ponzu” mayo and
GASTROunika Golden Caviar
DKK 365,-

Dyvig's signature

“STJERNE- SKUD”

with fried and steamed
Lemon Sole,
Dyvig's home-smoked salmon
and Swedish prawns

DKK **298,-**



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
30g DKK 2.800,-



**250g Ossetra, GASTRO
Unika Nobel Caviar**
served with blinis,
sour cream, chives, red onion
DKK 5.600,-

3-COURSE WINTER MENU AT DYVIG BRASSERIE

Creamy Lobster soup with steamed fish and herbs

Grilled fillet of beef served with redwine sauce, pickled onions and potato gratin

Chocolate fondant served with vanilla ice cream, butter crumble and berries

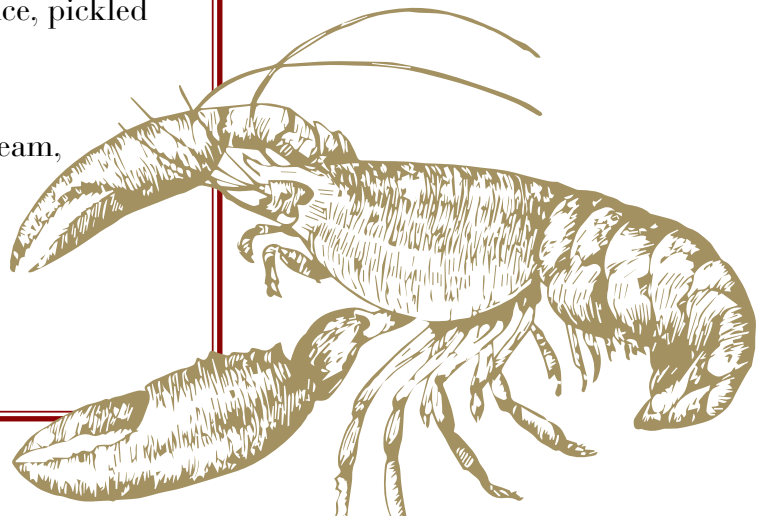
Price per person DKK **525,-**

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, crispy fries
and a small salad
DKK 298,-



Winter Brasserie

LUNCH WITH A VIEW

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,-



Moules 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 asparagus,
parsley potatoes and butter sauce
DKK 298,-



Smoked eel “smørrebrød”
served with scrambled egg,
chives on fried rye bread
DKK 228,-

THE BRASSERIE LOBSTER BOUILLABAISSE

with fish and shellfish served with rouille and crouton

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,-

Classic Wiener Schnitzel
of veal with roasted potatoes,
peas and butter sauce
DKK 298,-



WAGYU BURGER DE LUX

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

DKK **325,-**



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 198,-

Steak tartare
mixed with herbs, onions and capers,
served with hand-cut french fries
and salad
DKK 298,-



Winter Brasserie

Served with **LEMON** and
RASPBERRY vinaigrettes

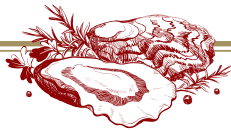
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Lemon Sole,
Dyvig's home-smoked salmon
and Swedish prawns

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6 halves DKK 225,-
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Lobster “Hotdog”
in brioche with pimento and chive
cream, crispy fries
and a small salad
DKK 298,-

3-COURSE WINTER MENU AT DYVIG BRASSERIE

Creamy Lobster soup with steamed fish and herbs

Grilled fillet of beef served with redwine sauce,
pickled onions and potato gratin

Chocolate fondant served with
vanilla ice cream,
butter crumble and berries

Price per person

DKK **525,-**



**Moules Frites
from the Limfjord**
with herbs and dill, served with
french fries and mayo
DKK 268,-



Roasted Lemon Sole
with asparagus, parsley potato
and butter sauce
DKK 298,-

Winter Brasserie

AN EVENING AT DYVIG

Dinner – served from 17.30 – 21.30

Creme soup of Jerusalem artichoke
with roasted scallop and herb oil
DKK 158,-

 **Mushroom toast**

on butter fried sourdough bread
with chives
DKK 158,-

Optional freshly grated truffle
DKK 125,-



Crab Cake
with crispy salad,
vinaigrette and crab bisque
DKK 168,-

THE BRASSERIE LOBSTER BOUILLABAISSE

with fish and shellfish
served with rouille and crouton

Starter DKK **228,-**
Main course DKK **298,-**

Terrine de foie gras
with apple and saffron compote
and brioche
DKK 198,-



Escargots de Bourgogne
(snails)
with parsley, garlic and croutons
DKK 148,-


Pata negra Jamón
“blackfootham” 24 months,
served with Olive Verdi olives
DKK 168,-

MEAT AND POULTRY

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

DKK **278,-**

 **Rigatoni pasta**
served with morels, truffle cream,
sautéed spinach and freshly grated truffle

DKK **278,-**

Sides

Fried Foie Gras
each
DKK 158,-

FROM THE GRILL



Sides

Danish black lobster
DKK 158,-



Steak Bearnaise
and fries

served with greens of the season
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 North
Sea cheese, sweet barbecue sauce, soft
onions and crispy lettuce. Served
with hand-cut fries and chili mayo

DKK **325,-**



Braised pork cheeks

with mashed potatoes, onions,
Jerusalem artichoke and herbs
DKK 278,-



**Classic
Wiener Schnitzel**
of veal with roasted potatoes,
peas and butter sauce
DKK 278,-

Winter Brasserie

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 PISTACIE
served with pistachio ice cream, olive oil,
white chocolate mousse and raspberries



PROFITEROLES
with vanilla icecream and chocolate sauce



PEAR "BELLE HELENE"
Served with vanilla ice, chocolate sauce
and fluffy cream

DESSERTS EACH

DKK **138,-**

CHILDREN'S MENU

STEAK BEARNAISE (+ DKK 50,-)
of South American beef fillet,
with French fries and béarnaise sauce



PAN-FRIED FILLET OF LEMON SOLE
with crispy fries,
salad and "remoulade"



**2 CRISPY CHICKEN
FILLETS IN PANKO**
with crispy fries, salad and "remoulade"



**CLASSIC
SPAGHETTI BOLOGNESE**

CHILDREN'S MENU EACH

DKK **185,-**

OUR CHEESE

Selection of European cheeses

DKK **155,-**



Winter Brasserie



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,-
Dyvigs 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.