

Served with LEMON,  
RASPBERRY vinaigrettes &  
PERUVIAN sauce

# 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 Gold 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 325,-



#### Half a lobster

served cold with chili mayo,  
small salads, lemon  
and warm toast

DKK 365,-

### CAVIAR

#### 30g GASTRO Unika Ossetra Caviar

served with toast,  
onion and sour cream

DKK 455,-



#### 125g GASTRO Unika Gold Caviar

served with blinis,  
sour cream, chives and red onion

DKK 2.800,-



#### 250g GASTRO Unika Ossetra Nobel Caviar

served with blinis,  
sour cream, chives and red onion

DKK 5.600,-

*Dyvig's*

## SHELLFISH PLATTER

1/2 Danish black lobster

- Scallop ceviche  
"oriental"
- 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,-



### Moules Frites from the Limfjord

with herbs and dill, served with  
french fries and mayo

DKK 268,-



### 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,-

### 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,  
sautéed onions and crispy lettuce served  
with hand-cut french fries and chili mayo

DKK 298,-



**Pata Negra & Burrata**  
“Jamon Iberico” 24 months  
served with olives and parmesan crust

DKK 178,-

**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,-



Served with LEMON,  
RASPBERRY vinaigrettes &  
PERUVIAN sauce

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cream, hand-cut french fries  
and a small salad

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served cold with chili mayo,  
small salads, lemon  
and warm toast

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served with toast,  
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sour cream, chives and red onion

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sour cream, chives and red onion

DKK 5.600,-

## Dyvig's SHELLFISH PLATTER

- 1/2 Danish black lobster
- Scallop ceviche  
"oriental"
- 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,-

#### Moules 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,-

*After 14 years, Chief Amstrup has chosen  
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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

**Tartare of Faroe Island salmon**  
with avocado, radish and oriental sauce  
DKK 158,-



**Shrimp cocktail anno “1980”**  
Hand-peeled shrimps, poached egg,  
tomato-based dressing,  
pickled white asparagus, and lemon  
DKK 168,-



 **Mushroom toast**  
on panfried sourdough bread  
and with chives  
DKK 168,-

Optional freshly grated truffle DKK 135,-

### THE BRASSERIE LOBSTER BOUILLABAISSE

mixed seafood served with  
rouille and croutons

Starter DKK **225,-**  
Main course DKK **298,-**

**Terrine de foie gras**  
with apple and saffron compote and brioche  
DKK 178,-



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



**Pata Negra & Burrata**  
“Jamon Iberico” 24 months  
served with olives and parmesan crust  
DKK 178,-

 **Tomato salad de luxe**  
served with Burrata, fresh raspberries,  
basil and vinaigrette  
DKK **168,-**

**Steak Tartare**  
mixed with herbs,  
onions and capers,  
served with french fries and salad  
DKK **298,-**

 **Rigatoni pasta**  
served with morels, truffle cream,  
sautéed spinach and  
freshly grated truffle  
DKK **298,-**

Sides

**Fried Foie Gras**  
each  
DKK 158,-

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, sautéed onions  
and crispy lettuce served with hand-cut  
french fries and chili mayo

DKK **325,-**



**“Gråsten” cockerel**  
with pickled cucumber salad,  
cockerel sauce, rhubarb compote  
and new danish potatoes  
DKK 298,-



**Classic  
Wiener Schnitzel**  
of veal with roasted potatoes,  
peas and butter sauce  
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)



**CLASSIC CRÈME BRÛLÉE**  
with vanilla



**ITALIAN TIRAMISU**  
with espresso essence, ladyfingers



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

DESSERTS EACH

DKK **142,-**

### 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,  
greens and "remoulade"



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



**CLASSIC  
SPAGHETTI BOLOGNESE**

CHILDREN'S MENU EACH

DKK **185,-**

## OUR CHEESE

Selection of European cheeses

DKK **165,-**



# 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

- Erdinger Hefe Weissbier 50 cl. bottle . . . . . DKK 85,-

### Draft beer:

Brooklyn Special Effects (Alcoholfri – 0.4%)

Carlsberg Pilsner

Tuborg Classic

Jacobsen Brown Ale

Jacobsen Yakima IPA

Draft beer, small . . . . . DKK 65,-

Draft beer, big . . . . . DKK 85,-

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,-

Dyvig's passion ice tea . . . . . DKK 88,-

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 148,-

### Fonseca

Port wine - Tawny . . . . . DKK 138,-

2003 Taylor's (best buy)

Port wine

DKK 278,-



2016 Château d'Yquem "Coravin"

Château d'Yquem – 1. Grand Cru

Sauternes – Bordeaux

DKK 478,-



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