

Served with LEMON and
RASPBERRY vinaigrettes

Winter Brasserie

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 CASTRO unika
Ossetra Caviar**
served with toast,
onion and sour cream
DKK 455,-



**125g CASTRO unika
Ossetra Caviar**
served with blinis,
sour cream, chives, red onion
30g DKK 2.800,-



**250g Ossetra, CASTRO
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

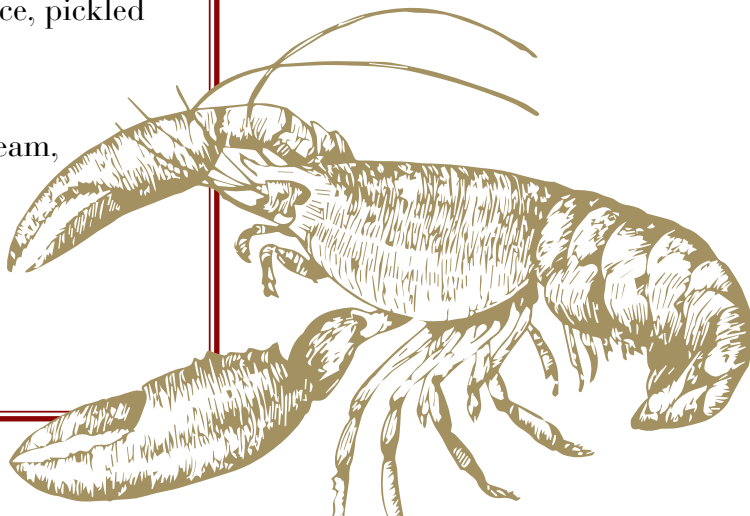
Price per person DKK **525,-**

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 325,-



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,-



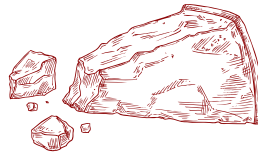
Moules Frites from the Limfjord
with herbs and dill, served with
french fries and mayo
DKK 268,-



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,-



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

CRISPY QUICHE LORRAINE WITH BLACK PEPPER

served with Ventreche ham, onion compote,
crispy salads, and herbs in vinaigrette

DKK 198,-

THE BRASSERIE LOBSTER BOUILLABAISSE

served with fish, shellfish,
rouille and crouton

DKK 268,-



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 & 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 198,-

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

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Each DKK 38,-



Gillardeau
Each DKK 65,-



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Gillardeau ROYAL
fried and served with
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GASTROunika Golden Caviar
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"STJERNE- SKUD"

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

DKK **298,-**



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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,-

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 325,-

3-COURSE WINTER MENU AT DYVIG BRASSERIE

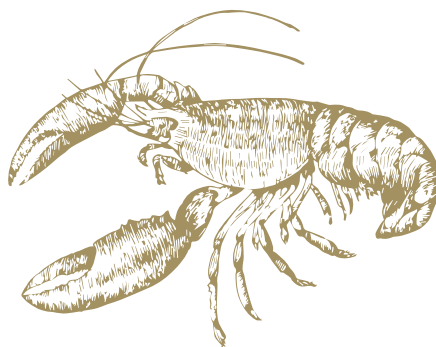
Creamy Lobster soup with steamed fish and herbs

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,-



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

served with fish, shellfish,
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 & 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

Ribeye

with French fries and winter greens.
Choose between:
Béarnaise sauce / Pepper sauce
DKK 345,-



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,-**



Confit de Canard

served with confit potato fondant,
crisp salads with vinaigrette,
and marrow sauce
DKK 325,-



Classic Wiener Schnitzel

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

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)



CLASSIC CRÈME BRÛLÉE
with vanilla



PROFITEROLES
with vanilla icecream and chocolate sauce



ITALIAN TIRAMISU
with espresso essence, ladyfingers

DESSERTS EACH

DKK **156,-**

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 **165,-**



Winter Brasserie



COFFEE & TEA

- French-Press-Coffee from Kifarú Coffee** . DKK 58,-
Kifarú Filter "Madamblå" DKK 48,-
Served from 7.00-16.00
- Espresso** Single DKK 38,-
Espresso Double DKK 58,-
Café Latte DKK 65,-
Cappuccino DKK 58,-
Iced coffee - double espresso DKK 65,-
Irish coffee DKK 145,-
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,-

Dyvigs elderflower DKK 58,-

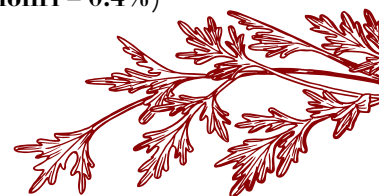
Unfiltered apple juice DKK 58,-

Freshly squeezed orange juice DKK 68,-

Dyvigs 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.