

Dyvig Badehotel

DYVIG BRASSERIE'S SIGNATURE

Truffle & Pata Negra Toast

served with freshly grated winter truffle
and Gruyere cheese

DKK 298,-



Grilled langoustine "de Lux"

served with sauce hollandaise
and sautéed spinach

Daily price



Italian truffle risotto

served with porcini mushrooms and morels,
winter truffles, local Alsham, and wild herbs.

DKK 425,-



Meunier fried sole

served with lobster sauce,
roasted mushrooms and winter greens

Daily price



Lamme cassoulet

with porcini mushrooms, small onions and long pepper
- accompanied by Dyvig's potato purée

DKK 385,-