

Dyvig Badehotel

LUNCH AT DYVIG

Lunch – served from 11.30 – 16.00

SERVED ALL DAY

Dyvig's

SHELLFISH PLATTER

1/2 Danish 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 798,-

Sides
30g
Gold Caviar
DKK 298,-

OYSTERS

Perle Blanc
Each DKK 38,-



Gillardeau
Each DKK 68,-



Josephine
Each DKK 78,-



3 pcs
Gillardeau ROYAL
deepfried and served with
"ponzu" mayo and
GASTROUnika Gold Caviar
DKK 368,-

LOBSTER

Gratinated
"Langustine"
with pimento mayo and lemon

6 halves DKK 228,-
12 halves DKK 398,-

Lobster "Hotdog"
in brioche with pimento and chive
cream, hand-cut french fries
and a small salad
DKK 328,-



1/2 lobster
served cold with chili mayo,
small salads, lemon
and warm toast
DKK 368,-

CAVIAR

30g GASTRO Unika
Ossetra Caviar
served with toast,
onion and sour cream
DKK 458,-



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,-

After 16 years, Chief Amstrup has chosen to modernize "Dyvig's stjernes kud"
- our new signature

DYVIGS "STJERNESKUD" DE LUX

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

DKK 328,-

"Doublet" of Lemon Sole

served with sauce Hollandaise,
green asparagus, spring onions
and new potatoes

DKK 348,-

Moules Frites from the Limfjord

with herbs and dill, served with
french fries and mayo

DKK 298,-

Crispy Fillet of Lemon Sole in panko

with Dyvig's rye bread,
"remoulade", lemon and dill

DKK 188,-

Dyvig's prawn "smørrebrød"

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

DKK 248,-

Dyvig's smoked salmon

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

DKK 248,-

Tomato salad de luxe

served with Buratta, fresh raspberries,
basil and vinaigrette

DKK 188,-

Omelette

à la Dyvig in cast iron pan
with beetroot and mustard

DKK 228,-

Pata Negra & Burrata

"Jamon Iberico" 24 months
served with olives and parmesan crust

DKK 228,-

CLASSIC CAESAR SALAD

with local cockerel, croutons, parmesan and pepper bacon

DKK 248,-

Terrine de foie gras
with apple and saffron compote
and brioche
DKK 268,-

Steak tartare
mixed with herbs, onions and capers,
served with hand-cut french fries
and salad
DKK 348,-

"Pariserbøf" 250g
with capers, onions, beetroot
and horseradish
DKK 288,-

Classic Wiener Schnitzel
of veal with roasted potatoes,
peas and butter sauce
DKK 368,-

"OX DE LUX" BURGER

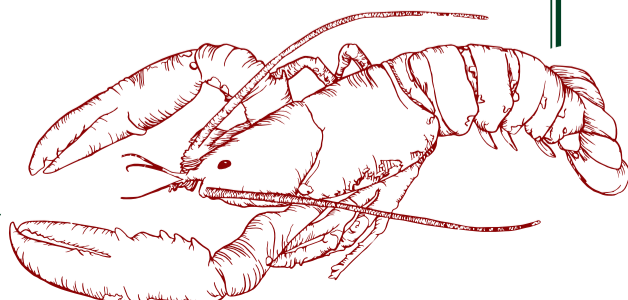
in a brioche bun with smoked
"North Sea" cheese, sweet barbecue
sauce, sautéed onions and crispy
lettuce served with hand-cut french
fries and chili mayo

DKK 348,-

CLASSIC LOBSTER BOUILLABAISSE

variation of fish and shellfish served with rouille and croutons

DKK 328,-



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 188,-



Flambéed red tuna

with sesame and browned butter served with semi-dried tomatoes, cilantro and wasabi sesame

DKK 218,-



Mushroom toast

on panfried sourdough bread served with chives

DKK 188,-

Optional freshly grated truffle DKK 138,-

THE BRASSERIE LOBSTER BOUILLABAISSE

variation of fish and shellfish
served with rouille and croutons

Starter DKK 228,-

Main course DKK 328,-

Fried foie gras and milkbread
served with fried romaine lettuce,
Sultana raisincompote and Timur pepper

DKK 228,-



Escargots de Bourgogne
(snails)

with parsley, garlic and croutons

DKK 188,-



Beef Tonnato

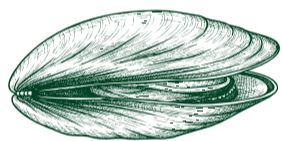
Slow-cooked South American ribeye, tuna cream,
capers, watercress and brioche croutons, and
Italian olive oil from Ornellaia

DKK 198,-

Moules Frites from the Limfjord

with herbs and dill, served with
french fries and mayo

DKK 298,-

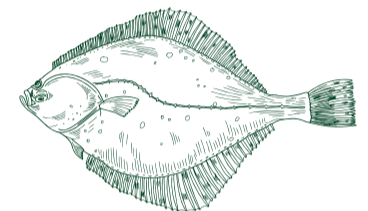


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DYVIGS "STJERNESKUD" DE LUX

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

DKK 328,-



"Doublet" of Lemon Sole

served with sauce Hollandaise,
green asparagus, spring onions
and new potatoes

DKK 348,-

Danish lobster & juci tomatos

Variation of tomatoes with Danish black
lobster, burrata, fresh raspberries
and basil, served with vinaigrette

DKK 318,-

Sides

Fried Foie Gras
each
DKK 198,-

STEAK TARTARE

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

DKK 348,-

Fresh Linguine all'uovo pasta

with Vongole clams,
citrus emulsion, green tomatoes
and fresh parsley

DKK 318,-

Sides

Danish
lobster
DKK 198,-

MEAT & POULTRY

South American Ribeye

served with sauce Béarnaise
and crispy French fries

DKK 428,-



Veal chup on the bone

served with morel cream and sage,
summer greens and new potatoes

DKK 498,-



"OX DE LUX" BURGER

in a brioche bun with smoked
"North Sea" cheese, sweet barbecue sauce,
sautéed onions and crispy lettuce served
with hand-cut french fries and chili mayo

DKK 348,-



Local cockerel

with pickled cucumber salad, cockerel sauce,
rhubarb compote and new danish potatoes

DKK 348,-



Classic Wiener Schnitzel

of veal with roasted potatoes,
peas and butter sauce

DKK 368,-