

Dyvig Badehotel

LUNCH AT DYVIG

Lunch – served from 11.30 – 16.00

SERVED ALL DAY

Dyvig's

WINTER MENU

Lobster Soup with pan-fried fish and winter greens



Entrecôte with red wine sauce, sautéed mushrooms, steamed winter vegetables and potato gratin



Classic Apple Tarte Tatin with creamy vanilla ice cream and caramel sauce

Per person

DKK 598,-

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,-

Moules Frites from the Limfjord

with herbs and dill, served with french fries and mayo

DKK 298,-

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,-

Crispy Fillet of Lemon Sole in panko

with Dyvigs rye bread, “remoulade”, lemon and dill

DKK 188,-



Tomato salad de luxe

served with Buratta, fresh raspberries, basil and vinaigrette

DKK 188,-

Dyvig’s prawn “smørrebrød”

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

DKK 248,-

Omelette

à la Dyvig in cast iron pan with beetroot and mustard

DKK 228,-

Dyvig’s smoked salmon

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

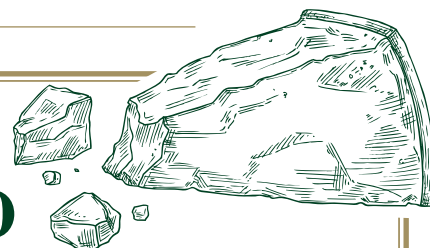
DKK 248,-

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

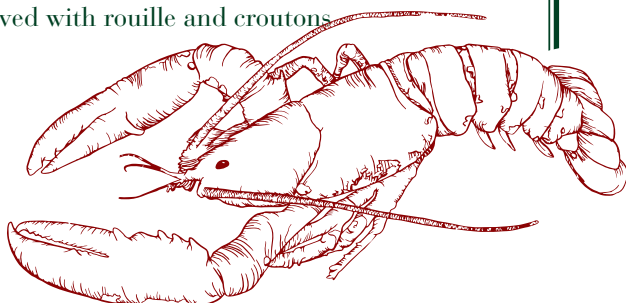
of veal with roasted potatoes, peas and butter sauce

DKK 368,-

CLASSIC LOBSTER BOUILLABAISSE

variation of fish and shellfish served with rouille and croutons

DKK 328,-



“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,-

We serve vegetarian dishes, which are marked with Unfortunately, we do not offer vegan dishes.

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

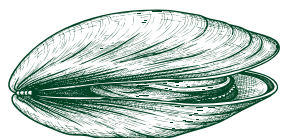
Slow-cooked South American ribeye, tuna cream,
capers, watercress and brioche croutons, and
Italian olive oil from Ornellaia

DKK 198,-

Moules Frites from the Limfjord

with herbs and dill, served with
french fries and mayo

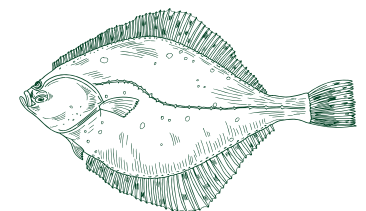
DKK 298,-



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 368,-

STEAK TARTARE

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

DKK 348,-

Italian Truffle Ravioli

with shiitake mushrooms,
truffle emulsion, artichokes,
fresh parsley and garlic

DKK 318,-

Sides

Fried Foie Gras
each
DKK 198,-

Sides

**Danish
lobster**
DKK 198,-

MEAT & POULTRY

South American Ribeye

served with Béarnaise sauce
and French fries

DKK 428,-



Beef Tenderloin Tournedos

with pepper-Madeira sauce, pommes allumettes
and steamed winter vegetables

DKK 548,-



“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,-



Duroc Pork Chop

with Orzo pasta, ratatouille and winter cabbage,
served with Romesco sauce

DKK 398,-



Classic Wiener Schnitzel

of veal with roasted potatoes,
peas and butter sauce

DKK 368,-