

Dyvig Badehotel

DELUXE “JULEFROKOST”



Cold dishes

Dyvig's Christmas herring and marinated herring with curry salad and rye bread

Dyvig's smoked Faroese salmon served with capers and juniper

Dill & Ras el Hanout gravlax with mustard and dill dressing

Swedish hand-peeled prawns with
homemade “Christmas” mayonnaise and eggs

Crispy fried fish fillet with remoulade and lemon



Warm dishes

Christmas meatballs with red cabbage and beetroot

Roasted “Medister” sausage with mustard and fresh kale

“Æbleflæsk” with smoked bacon and onions

Southern Jutland sausage with white cabbage

Roasted duck breast with honey, caraway and orange



Dessert

Classic Risalamande with vanilla and cherry sauce

Brie with walnuts and Anja's orange marmalade

Deluxe “Julefrokost” served with Dyvig's rye bread, white bread and butter

PRICE PER PERSON AT MIN. PERSON AT MIN. 2 PERSONS

DKK 498,-