



Dyvig Badehotel

OYSTERS, LOBSTER & CAVIAR

OYSTERS

Perle Blanc
Each DKK 38,-



Gillardeau
Each DKK 65,-



Josephine
Each DKK 75,-

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, hand-cut french fries
and a small salad
DKK 298,-

CAVIAR

**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
DKK 2.800,-



**250g GASTRO Unika
Ossetra Nobel Caviar**
served with blinis,
sour cream, chives, red onion
DKK 5.600,-



Dyvigs

SHELLFISCH PLATTER

- 1/2 Danish black lobster
- 4 crab claws
- 8 cooked prawns
- 2 oysters
- 4 langoustines
- Limfjord mussels

served with rouille, lemon
and hand-cut french fries

Per person DKK **725,-**

Sides

30g
Gold Caviar
DKK 298,-

Dyvigs signatur dish

"STJERNE- SKUD"

with fried and steamed lemon sole
Dyvig's home-smoked salmon
and swedish prawns

DKK **298,-**



Dyvig Badehotel

LUNCH WITH A VIEW

Lunch – served from 11.30 – 16.00

Dyvig's chicken salad
with grilled mushrooms, crispy bacon,
warm toast and small salads

DKK 168,-



Fillet of roasted Lemon Sole
with rye bread, remoulade,
lemon and dill

DKK 168,-



Marinated herring fillet
served on rye bread with caper cream,
chicken eggs and herbs

DKK 142,-



Dyvig's prawn "smørrebrød"
Hand-peeled prawns with freshly
whipped mayo, lemon and dill

DKK 225,-

Steamed Limfjord mussels in Chablis
with herbs and dill, served with
hand-cut french fries and mayo

DKK 248,-



Dyvig's smoked salmon
with crispy salads, smoked cheese cream,
quail eggs and lemon curd

DKK 218,-



Roasted Lemon Sole
with white asparagus, parsley potatoes and
butter sauce

DKK 298,-



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

DKK 168,-

ROASTED MONKFISH FILLET

frikassé of spinach, beans, chives, dried
ham from Als served with beurre blanc.

DKK 298,-

CLASSIC LOBSTER BOUILLABAISSE

mixed seafood served
with rouille and croutons

DKK 248,-



Classic omelette
à la Dyvig in cast iron pan with beetroot
and mustard

DKK 178,-

"Pariserbøf" 250g
with capers, onions, beetroot
and horseradish

DKK 198,-

Crispy IBERICO schnitzel
served with asparagus, lemon and
browned butter with capers and onion

DKK 298,-



WAGYU BURGER DE LUX

in a brioche bun with smoked
"Vesterhavs" cheese, sweet barbecue sauce,
soft onions and crispy iceberg lettuce Served
with hand-cut french fries and chili mayo

DKK 268,-



Pata negra Jamón
"blackfootham" 24 months,
served with Olive Verdi olives

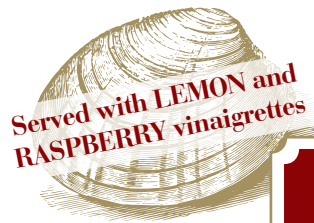
DKK 168,-

Terrine de foie gras
with apple and saffron compote
and brioche

DKK 178,-

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

DKK 218,-



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Each DKK 38,-



Gillardeau
Each DKK 65,-



Josephine
Each DKK 75,-

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, hand-cut french fries
and a small salad
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
DKK 2.800,-



**250g GASTRO Unika
Ossetra Nobel Caviar**
served with blinis,
sour cream, chives, red onion
DKK 5.600,-



Dyvigs SHELLFISCH PLATTER

- 1/2 Danish black lobster
- 4 crab claws
- 8 cooked prawns
- 2 oysters
- 4 langoustines
- Limfjord mussels

served with rouille, lemon
and hand-cut french fries

Per person DKK **725,-**

Sides
30g
Gold Caviar
DKK 298,-

Steamed Limfjord mussels in Chablis

with herbs and dill, served with
french fries and mayo
DKK 248,-

Roasted Lemon Sole

with white asparagus, parsley potato
and butter sauce
DKK 298,-

Roasted Monkfish fillet

frikassé of spinach, beans, chives,
dried ham from Als served with beurre blanc.
DKK 298,-



Dyvigs signatur dish "STJERNESKUD"

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

DKK **298,-**

Dyvig Badehotel

AN EVENING AT DYVIG

Evening courses – served from 17.30 – 21.30



Mushroom toast

on butter fried sourdough bread with poached hen's egg and chives
DKK 158,-

Optional freshly grated truffle
DKK 125,-



Fried Faroese salmon

with sautéed spinach, green asparagus and Riesling sauce
Small DKK 148,-
Large DKK 298,-



Ceviche of "Vesterhavs" cod

With lime, chilli, coriander and mango from the south of France
DKK 158,-

THE BRASSERIE LOBSTER BOUILLABAISSE

mixed seafood served with rouille and croutons

Starter DKK 198,-

Main course DKK 268,-



Tomato salad de luxe

served with Buratta, fresh raspberries, basil and vinaigrette
DKK 168,-



Terrine de foie gras

with apple and saffron compote and brioche
DKK 158,-



Escargots de Bourgogne

(snails)
with parsley, garlic and croutons
DKK 148,-



Pata negra Jamón

"blackfootham" 24 months, served with Olive Verdi olives
DKK 168,-

MEAT AND POULTRY

Crispy IBERICO schnitzel

served with asparagus, lemon and browned butter with capers and onion

DKK 298,-

Steak Tartare

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

DKK 278,-



Rigatoni pasta

served with morels, truffle cream, sautéed spinach and freshly grated truffle

DKK 268,-

Sides

Fried Foie Gras
each
DKK 125,-



FROM THE GRILL

Sides

Danish
black lobster
DKK 138



New York Strip, 220g

Served with hand-cut fries, season salad and bearnaisesauce
DKK 325,-



Danish veal Ribeye, 300g

with hand-cut french fries, salad and red wine sauce
DKK 348,-



WAGYU BURGER DE LUX

in a brioche bun with smoked "Vesterhavs" cheese, sweet barbecue sauce, soft onions and crispy iceberg lettuce. Served with hand-cut french fries and chili mayo

DKK 298,-



French quail

stuffed with chanterelles served with spinach, summer fricassé and potato gratin
DKK 268,-



Lamb culotte "Provencale"

served with creamy polenta with parsley and parmesan
DKK 278,-

Dyvig Badehotel

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)



COLD CARAMEL SOUFFLÉ
served with roasted pistachio ice cream and raspberries



PROFITEROLES
with vanilla icecream and chocolate sauce



STRAWBERRY DREAM
Fresh strawberries, yogurt, vanilla ice cream and
amarena cherries

DESSERTS EACH

DKK **125,-**

CHILDREN'S MENU

STEAK BEARNAISE (+ DKK 50,-)
of South American beef fillet,
with hand-cut french fries and béarnaise sauce



PAN-FRIED PLAICE FILLET
with hand-cut french fries,
salad and remoulade



**2 CRISPY CHICKEN
FILLETS IN PANKO**
with hand-cut french fries, salad and remoulade



**CLASSIC
SPAGHETTI BOLOGNESE**



2 "FRIKADELLE"
with hand-cut french fries, salad and remoulade

CHILDREN'S MENU EACH

DKK **185,-**

OUR CHEESE

Selection of European cheeses

DKK **145,-**



Dyvig Badehotel



COFFEE & TEA

- French-Press-Coffee from Kifaru Coffee** DKK 58,-
Kifaru Filter "Madamblå" DKK 48,-
Served from 7.00-16.00
- Espresso** Single DKK 38,-
Espresso Double DKK 58,-
Cafe Latte DKK 58,-
Cappuccino. DKK 58,-
Iced coffee - double espresso DKK 58,-
Irish coffee DKK145,-
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

- Alcohol-free beer, bottle** DKK 55,-
Draft beer, small DKK 65,-
Draft beer, big DKK 85,-

Choose between:

- Carlsberg**
Tuborg Classic
Grimbergen, dark
Jacobsen Yakima IPA
Kronenbourg Blanc 1664

- 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,-
Ice Tea, Søgaard Lemon, bottle 25 cl. DKK 55,-
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 145,-
- Fonseca**
Port wine - Tawny DKK 135,-

2003 Taylor's (best buy)
Port wine
DKK 275,-



2015 Château d'Yquem "Coravin"
Château d'Yquem – 1. Grand Cru
Sauternes – Bordeaux
DKK 475,-



Payment by company card, Mastercard, American Express ect.
a fee will be imposed on the payer.