

THE LOBBY

We welcome you to our heart

The heart of a hotel is its lobby. At times its pulse is relaxed, almost meditative, as the guests leisure their time away, lingering over coffees, browsing books and magazines or enjoying intimate conversations. At other times its pulse is faster and more energetic, as the guests savour their food, meet up with old and new friends or throw a party.

At The Lobby we hope you will enjoy many happy moments, relaxing or partying, with friends and loved ones as well as business relations.

VISIT

MONDAY TO THURSDAY 10 AM TO 00 AM

FRIDAY AND SATURDAY 10 AM TO 01 AM

SUNDAY 10 AM TO 00 AM

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FOOD ALLERGIES & INTOLERANCES

Please ask our staff about information concerning ingredients and/or your requirements.

				GLASS	BOTTLE
				DKK	DKK
CHAMPAGNE					
	NV	Philipponnat	Brut	150	750
	NV	Philipponnat	Rosé	175	895
CRÉMANT					
Bourgogne	NV	Vitteaut-Alberti		100	500
WHITE					
Loire	2019	La Petite Perrière	Sauvignon blanc	80	400
Mosel	2019	Fritz Haag	Riesling	80	400
Chablis	2018	Chanson	Chardonnay	100	500
Stellenbosch	2018	Journey's End	Chardonnay	130	650
ROSÉ					
Provence	2019	Ch. Roubine		90	450
RED					
Piemonte	2018	Diego Conterno	Nebbiolo	95	475
Veneto	2017	Ripasso Ca'Vendri	Corvina	100	500
Sonoma Coast	2017	Alexander Valley	Cabernet S.	120	600
Bourgogne	2018	Domaine Faiveley	Pinot noir	120	600

SOFT DRINKS & BEER

FRESHWATER "AD LIBITUM"

Sparkling or still

Per Person

DKK 15

SOFT DRINKS

Pepsi / Pepsi Max / Faxe Kondi / Orange
Apple & Elderflower / Egekilde mineral water

25 CL

DKK 40

DRAFTS

Royal Classic / Royal Pilsner / IPA

40 CL

DKK 60

ORGANIC BOTTLE BEER

Royal Classic / Royal Pilsner

33 CL

DKK 40

OTTOSEN DRINKS

DETOX

Fennikel, ananas, pære, mynte & kardemomme

Fennel, pineapple, pear, mint & cardamom

DE-STRESS

Agurk, æble, pære & selleri

Cucumber, apple, pear & celery

DE-AGE

Rødbede, æble, pære, citron & ingefær

Beetroot, apple, pear, lemon & ginger

PR. STK. DKK 65

SNACKS

10.00 – 24.00

Saltede mandler

Salted almonds

DKK 50

Rodfrugt chips/Karoffelchips m. eddike&ramsløg, m.Mariager sydesalt

Chips made of roots, potatochips with vinegar & onion, Mariager salt

DKK 50

Syltede grønne oliven fra Sicilien

Pickled green olives from Sicily

DKK 50

COFFEE & TEA

Coffee / Espresso

DKK 40

Caffe latte / Cappuccino / Cortado

DKK 45

Tea

Earl Grey / Darjeeling 2nd Flush / Organic Herbal Mint

White Tea with Buckthorn, Elderflower & Carrot

White and Green Tea with Grapefruit Peels & Flowers

DKK 45

Hot Chocolate

DKK 50

Petit Fours

DKK 45

SOMETHING SMALL

Croissant

DKK 30

Bolle med smør

Bun with butter

DKK 15

Tilkøb af skiveost - syltetøj

Slice of cheese – jam

DKK 10

CAKE

Pastries created by our talented Pastry Chefs.

Please ask the waiter for today's selection

DKK 50

NORDIC AFTERNOON TEA

14.00 – 16.00

Palæobrød, rugbrødsboller med Valrhona chokolade, hjemmebagte konditorkager,

røget laks og friskostcreme med purløg

Vælg dertil

Te / Kaffe

Paleo bread, rye buns with Valrhona chocolate, home-baked pastries,

smoked salmon and fresh cheese crème with chives

Choose between

Tea / Coffee

DKK 200

FROKOST / LUNCH

12.00 – 16.00

PALÆO SMØRREBRØD / PALEO 'SMØRREBRØD'

*Vores palæobrod er lavet af frø, kerner, bælgfrugter & nødder, uden brug af mel.
Our Paleobread is made of seeds, grains, legumes & nuts, without any use of flour.
Tilvælg rugbrød/ optional on rye bread.*

TO STYKKER PER PERSON

TWO PIECES PER PERSON

DKK 160

Smilende æg – rejer – dildmayonnaise – ørredrogn - dild
Soft-boiled egg – shrimps – dill mayonnaise – trout roe – dill

DKK 85

Sild - friteret løgringe – æblecreme – skalotteløg – karse
Herring – deep-fried onion rings – apple cream – shallots – cress

DKK 85

Avokado – kartoffelchips – bolsjebeder – friskost – urter
Avocado – potato crisps – candy-striped beetroot – cream cheese – herbs

DKK 85

Tatar – trøffel – syltet bøgehatte – kartoffelchips – brøndkarse
Tartare – truffle – pickled brown beech mushroom – potato crisps – watercress

DKK 85

Confiteret and – svampemayonnaise – marineret rødkål - bøgehatte – karse
Duck confit – mushroom mayonnaise – marinated red cabbage – brown beech mushroom – cress

DKK 85

Rødbede gravad laks – sennepsdressing – grønkål – friteret løg
Beetroot gravadlax – mustard dressing – kale – deep-fried onion

DKK 85

Spidsbryst – peberrodssalat – skalotteløg – kartoffelchips – karse
Brisket – horseradish salad – shallots – potato crisps – cress

DKK 85

Rødspætfilet – remoulade – friteret grønkål – kapers – brøndkarse
Plaice fillet – remoulade – deep-fried kale – capers – watercress

DKK 85

CAESARSALAD

Kylling – Croutons – Caesar Dressing
Chicken – Croutons – Caesar Dressing

DKK 145

HVEDEKERNESALAT

Hvedekerner – persillepesto – syltet rødløg – granatæble – grønkål – urter – varmrøget laks
Wheat berries – parsley pesto – pickled red onion – pomegranate – kale – herbs – hot smoked salmon

DKK 145

CHEVRE CHAUD

Hjertesalat – vinaigrette – valnød – gedeost – ristet brød – honning
Cos lettuce – vinaigrette – walnuts – goat cheese – toasted bread – honey

DKK 165