

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 guest's 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 savor 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 23:30 AM

FRIDAY AND SATURDAY 10 AM TO 01 AM

SUNDAY 10 AM TO 23:30 AM

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FOOD ALLERGIES & INTOLERANCES

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

COCKTAILS

You can always ask our bartenders for any classical cocktails or your personal wish.

All our Cocktails are priced at
DKK 130

SIGNATURE COCKTAILS

Nutty Christmas

Nutty, foamy, sweet & sour

Old English Sloe Gin, Frangelico Liquor, Luxardo Maraschino Liquor,
lemon juice, sugar syrup, egg whites & cherry juice float

Cherry Sour

Fresh, sweet & sour

Cognac, lime juice, sugar syrup, cherry & ginger juice

Vanilla Martini

Bitter, sweet & foamy

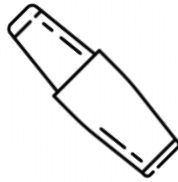
Absolut Vanilla Vodka, Bad Dog Coffee Liquor, Liquor 43 (SP) & fresh
espresso

Winter Getaway

Fresh, bitter, sweet & sour

Great Dane White Rum, Campari, mint leaves, lemon juice, mint &
grapefruit syrup

OUR EXAMPLES FOR CLASSIC COCKTAILS



Gin Hass

Fruity, sparkling, sweet & sour

Brick Gin, mango purée, lemon juice, sugar syrup & sparkling water

White Russian

Caramel, sweet & creamy

Den Klodsede Bjørn Vodka, Bad Dog Coffee Liquor, milk & cream

Bramble

Berry, sweet & sour

Brick Gin, Crème De Mûre, lemon juice & sugar syrup

Mai Tai

Nutty, fresh, sweet & sour

Dark Rum, Cointreau, Overproof Rum, lime juice & orgeat syrup

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

35 CL

DKK 60

ORGANIC BOTTLE BEER

Royal Classic / Royal Pilsner

33 CL

DKK 40

CRAFTED BY KURHOTELSKODBORG

MOMENT

Heavy dark & smoked malt. 5.5 % alcohol

33 CL

DKK 65

EVENING

16.00 - 22.00

HUMMER CHIPS / LOBSTER CHIPS

Med hummer mayonnaise / with lobster mayonnaise

DKK 70

SALTEDE MANDLER / SALTED ALMONDS

DKK 50

SYLTEDE GRØNNE OLIVEN / PICKLED GREEN OLIVES

DKK 50

RODFRUGTSCHIPS / CHIPS MADE OF ROOTS

DKK 50

3 SLAGS OST MED GARNITURE / 3 KINDS OF CHEESE WITH

GARNISH

DKK 135

BRØD / BREAD

med økologisk smør, serveres til oste røget laks og tatar

With bio butter, served for the cheese, smoked salmon & tartare

EVENING

16.00 - 22.00

ISLANDS RØGET LAKS / ICELAND SMOKED SALMON

Islands røget laks med hummermayonnaise, syltet blomkål & crudité
Iceland Smoked salmon with lobster mayonnaise, pickled cauliflower & crudité

DKK 165

CEASARSALAT / CEASAR SALAD

Romaine salat, parmesan, croutons, klassisk ceasar dressing
& Hopballemlølle kylling

Romaine salad, parmesan, croutons, ceasar dressing & chicken

DKK 145

TATAR / TARTARE

Tatar med løvstikke, saltet æggeblomme, sennep & tyttebær

Tartare of beef with lovage, salted yolk, mustard & lingonberries

DKK 165

THE LOBBY BURGER

Briochebolle med hakkebøf af okse, ost, løg, tomat & ketchup

Serveres med pommes frites & trøffel mayonnaise

Brioche bun with beef patty, cheese, onions, tomatoes & ketchup

Served with potato fries & truffle mayonnaise

DKK 200

Tilkøb af bacon

Purchase of bacon

DKK 10

BRØD / BREAD

med økologisk smør, serveres til oste, røget laks og tatar

With bio butter, served for the cheese, smoked salmon & tartare

DAGENS RET

18.00 - 22.00

Mandag

COQ AU VIN

Coq au vin serveret med kartoffelpure og urter

Coq au vin served with potatoes pure and herbs

Tirsdag

HØNS I ASPARGES

Høns i asparges med tarteletter og persille

Velouté of rooster served in vol au vent with parsley

Onsdag

SVINEKÆBER

Braiseret svinekæber med gulerod, løg og oksesky

Braised pork with carrots, onions and beef stock

Torsdag

SKODSBORG BIKSEMAD

Skodsborgs biksemad serveres med spejlæg, rødbeder og
bearnaise

Skodsborg Danish pan stew served with sunny side eggs, pickled beetroots and bearnaise

DKK 175

COFFEE & TEA

Coffee / Espresso

DKK 40

Caffe latte, Cappuccino, Cortado, Flat white

DKK 45

Tea

Earl Grey / Darjeeling 2nd Flush / Organic Herbal Mint

White Tea with Buckthorn, Elderflower & Carrot

White and Green with Grapefruit Peels & Flowers

DKK 45

Hot Chocolate

DKK 50

Petit Fours

DKK 45

CAKE

Pastries created by our Pastry Chefs.

Please ask the waiter for today's selection

DKK 50