



# Dear Guest

Welcome to our restaurant!

I am proud of our team here at Fjordgaarden. Every employee is working hard to give you the best possible experience at the restaurant.

Most of our produce is Danish and preferably local, if possible. We respect the seasons of each type of produce - that's an easy choice because Danish strawberries and asparagus are best during summer and game meat and root vegetables are best in fall/autumn! In this way we strive to make our restaurant sustainable and we wish to contribute to a healthier, greener environment!

We know that when we buy our ingredients at the local farm or at the fish auction in Hvide Sande, we are giving our guests the unique experience of tasting Western Jutland! In this way we support our skilled, local businesses and care for the environment.

In our restaurant we hope to give you lots of space - and time to rest and enjoy the food and surroundings. We will do our utmost to fulfill your wishes and needs. If we dissappoint you or if you are not satisfied, please do let us know so we can make it right. Your satisfaction is important to us!

Thank you for choosing our restaurant!

Sincere greetings and wihes for an enjoyable evening.

**Brian Madsen**

CEO

# Saturday evening at Fjordgaarden

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## **Starter:**

Gravad lax with dill mayo

## **In between:**

Duck and deer terrine with mushrooms

## **Main course:**

Organic oxculotte with sauce ragout

## **Cheese:**

Four Danish cheeses with garnish and crunch

## **Dessert:**

Cherrys and almonds

## **Fjordgaardens 3 or 5 course menu with wine**

Appitizing snacks. A delicious menu chosen by or Chef accompanied by three or five glasses of carefully chosen wine. Coffee and avec.

### **3 courses**

**DKK 795 pr. person**

### **5 courses**

**DKK 1.295 pr. person**

## **A la carte:**

1 course

DKK 278,-

2 courses

DKK 329,-

3 courses

DKK 398,-

4 courses

DKK 429,-

5 courses

DKK 498,-



**fjordgaarden**

kurbad - hotel - konference

