



Dear Guest

Welcome to our restaurant!

I am proud of our team here at Fjordgarden. 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 disappoint 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 wishes for an enjoyable evening.

Brian Madsen

CEO

Wednesday evening at Fjordgaarden

Starter:

Cold-smoked salmon and smoked cheese

In between:

Shellfish with baby gem lettuce

Main course:

Organic beef from Farm Bakkegården in Billum with sauce truffle

Cheese:

Three Danish cheeses with homemade compote, crispbread, and rye bread

Dessert:

Rød grød med fløde

Fjordgaardens 3 or 5 course menu with wine

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

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

