



WINE BY THE GLASS



MOUSSERENDE: (See full winecard on the wall)

	ÅRGANG		
Champagne GMHerard Brut, France	NV	95kr	625kr
Champagne GMHerard Demi-Sec. , France	NV	98kr	625kr
Champagne GM Herard Blanc de blancs, France	NV	110kr	695kr
Buglioni The Coward Sparkling Brut Rosé, Italy	2023	98kr	479kr
Buglioni The Shameless Sparkling Brut, Italy	2023	98kr	479kr

WHITE WINE:

	YEAR		
Tesch Riesling Krone Nahe ét Remon, Germany	2022	90kr	435kr
Riesling Fürst Von Metternich Rhingau, Germany	2022	70kr	289kr
Atance Cuveé no. 1 Risky grapes, Chardonnay – Spain	2022	75kr	299kr
Huber Grüner Veltliner Terraces – Austria	2024	75kr	299kr
Porsper Maufoux Macon-Village - Burgundy, France	2023	130kr	545kr
Bodegas Amaren Rioja Alavesa Blanco Barrel Fermented, Spain	2019	145kr	665kr
Prosper Maufoux Saint-Aubin Clos de Chateau 1 Cru. France	2021	238kr	1.199kr
Hospices de Beaune Saint-Romain, Cuvée Joseph Menault	2020	435kr	1.795kr

RED WINE: (Visit the wine cellar. If you have any other wishes?)

	YEAR		
Denis Marchais Cabernet Sauvignon, France	2022	75kr	299kr
Ampritude Rouge, South – France	2020	75kr	299kr
Pasi Real Corvina, Valpolicella – Italy	2021	90kr	435kr
Mesetti Rosso Unfiltered, Tuscany – Italy	NV	80kr	325kr
Buglioni Ripasso The Liar - Valpolicella – Italy	2023	125kr	525kr
Pingus Flower, Rioja, Spain	2021	375kr	1.499kr
Chateau Diane de Belgrave, Haut-Medoc, Bordeaux, France	2016	135kr	535kr
Chateau Cantemerle 5 crus. - Bordourx, France	2021	156kr	675kr
Bourgogne Hauts Cotes de Beaune, France	2023	165kr	765kr
Chambolle Musigny, Stephane Brocard 1 cru, Burgundy, France	2022	265kr	1.345kr
Chassagne-Montrachet Blain-Gagnard - Burgundy, France	2021	225kr	955kr
Gevrey-Chambertin Frederic Esmonin - Burgundy, France	2022	210kr	920kr
Jean Gagnerot Corton Grand Cru Lolicieres, Burgundy, France	2017	265kr	1,198kr
Vosne-Romané, Stephane Brocard 1er Cru. Burgundy, France	2022	535kr	2.125kr

ROSÉVIN:

	ÅRGANG		
Chateau Ricadelle de Syrah Gourmandise, Saignée Rosé, France	2022	75kr	299kr
Bal de Rosé Attention Paris, France	NV	85kr	325kr

DESSERT – SØDE – PORT:

	ÅRGANG		
Granet Riversaltes Cazes, France	2013	125kr	435kr
Château de Cranne Cuveé Annie Darras, Loupiac, France	2022	85kr	465kr
Chateau de Cranne Amphore Héol, Chardonnay, France	2023	90kr	489kr
Buglioni Recioto Il Narcisista, Valpolicella, Italian	2021	145kr	599kr
Alvear Xemenéz Solera PX, Portugal	1910	185kr	698kr
Monbagillac Basac, France	1982	120kr	1,295kr

(See full winecard on the wall)



RESTAURANT

Estimated 2020

IMPRESSION – FOOTPRINT – WELFARE – ECOLOGY – SUSTAINABILITY – LOCAL SOURCES

Snacks

Rosé time 125kr Bal de Rosé served with fresh sticks of root vegetables and herb mayo.	Beer n' Snack 98kr 4 small beers on a board served with smoked salted nuts and Jerusalem artichoke chips.
Sourdough bread & butcher's sausage 79kr Freshly baked sourdough bread with sausage, homemade mayo, red onion and cress.	Hand-cut fries 59kr Oversized French fries served with homemade chili mayo.

All Day

Sautéed game Stroganoff 198kr Game stew with mushrooms, celery, carrots and cream. Served with mashed potatoes or oversized fries.	Månsson salad 118kr Green salad from the seasonal selection from Farm shop Månsson. Additional purchase: +65kr Beetroot marinated cold smoked salmon or Crispy chicken in panko.
Dalgas Burger 179kr Juicy steak (grounded meat) with cheddar, pickled onions, grilled tomato, salad, chili mayo and oversized fries.	Salmon sandwich 178kr Beetroot marinated cold smoked salmon, salad, buttered toasted bread, herb cream and herb cheese.
Roasted pork 180kr All-you-can-eat 225kr Classic roasted pork made from extra thick slices. Served with small potatoes, parsley sauce, homemade pickled sweet and sour.	Tapas 188kr The kitchen prepares a selection of their little delights.

Lean back.

WELCOME TO THE RESTAURANT

Make yourself comfortable in our cozy setting and take your time for a lovely dinner. We have ambitions to give all our guests a great experience beyond the ordinary.

At Restaurant Urfuglen we strive to give you the taste of modern Danish cuisine, where the organic ingredients are selected according to season and are generally Danish and locally produced. Our professional chefs are constantly developing new menus, so you are sure to experience the seasonal variation on your plate – both as an a la carte guest and for parties.

We wish you a pleasant evening.
Greetings from the team behind

Restaurant Urfuglen

Evening menu - 5:00 PM-8:30 PM

Radicchio With peanut crème, fermented orange & licorice Wine: 75kr pr. glass (White wine) Riesling Fürst Von Metternich Rhingau, Germany	
Ravioli & salmon tartare Sauce Blanc, cucumber & glass cabbage wine: 75kr pr. glass (White wine) Atance Cuveé no. 1, risky grapes, Chardonnay, Spain	
Lepus europaeus Roasted hare, mushrooms, leeks & leek sauce wine: 85kr pr. glass (chilled red wine) Lust of Roet, Peter Muller, Germany	
125kr	
Pollock Cauliflower purée, small roasted potatoes, green beans & crispy bacon, tarragon oil and Sauce Royal wine: 145kr pr. glass (White wine) Bodegas Amaren Rioja Alavesa Blanco Barrel Fermented, Rioja	
Quail stuffed with porcini (Karl Johan) Sautéed spinach, Parisienne potatoes, truffle sauce wine: 165kr pr. glass (Red wine) Bourgogne Hauts Cotes de Beaune 2023, France	
Kings Crown braised pork cheeks Potato & Brussels sprout compote, Brussels sprout salad, salted lemon and almonds Wine: 135kr per glass (Red Wine) Chateau Diane de Belgrave 2016, Bordeaux, France	
295kr	
Pear & Unika Sugar-pickled pear, honey-and-cinnamon cream & Havgus cheese Wine: 85kr per glass (White dessert wine) Château de Cranne Cuveé Annie Darras, Loupiac, France	
Rie's Crumble Fresh berries and vanilla ice cream Wine: 98kr per glass (Champagne) Champagne G.M. Herard Demi-Sec.	
Hokkaido mousse Salted caramel and crunch Wine: 90kr per glass (white dessert wine) Chateau de Cranne Amphore Héol, Chardonnay, France	
125kr	

2 Dishes 325KR

3 Dishes 425KR