

Sit back and relax

WELCOME TO OUR RESTAURANT

Make yourself comfortable in our cosy surroundings and take your time to enjoy a lovely meal. We aim to give every guest an experience that is a little out of the ordinary.

At Restaurant Urfuglen, we bring you the flavours of modern Danish cuisine. Our organic ingredients are chosen to reflect the season, with an emphasis on Danish and locally sourced produce.

Our chefs regularly create new menus, so you can enjoy the changing seasons on your plate, whether you are dining à la carte or joining us for a private event.

Have a wonderful evening.

Best wishes from the team at

Restaurant Urfuglen

Please ask our staff for allergen information.



Menu

RESTAURANT

Est. 2020

All-Day

Served from 16:30 to 21:00

Dalgas Burger	189,-	All-you-can-eat pork	245,-
Juicy beef patty with cheddar, pickled onions, grilled tomato, lettuce, chilli mayo and chunky fries.		Extra-thick slices of crispy pork belly with baby potatoes, parsley sauce and homemade sweet and sour pickles.	
Shroom Boom Burger 	189,-	Månsson salad 	118,-
Homemade mushroom patty, pickled onions, grilled tomato, lettuce, cheese, chilli mayo and chunky fries.		Green salad with seasonal produce from the Månsson farm shop.	
Golden treasures of the sea	189,-	Add-on	65,-
Panko-crumbed dab, chunky remoulade, fresh lemon and Bimi®, served with homemade wholegrain rye bread.		Choose cold-smoked sea trout or crispy panko-crumbed chicken.	

Children’s menu

Fish & fries	75,-	Children’s burger	75,-
Panko-crumbed dab with chunky fries, remoulade and lemon.		Served with fries and ketchup.	
Nuggets & fries	75,-	Ice cream sundae	75,-
Panko-crumbed chicken with chunky fries and tomato ketchup.		Homemade ice cream with whipped cream and a crunchy topping.	

Choose a children’s main course and dessert for 125,-



Scan for English

À la carte

Served from 16:30 to 21:00

Starters

Smoked game carpaccio 95,-
Kohlrabi & candy-striped beetroot, lingonberry gel, wood sorrel and crispy capers
Wine: from DKK 60 per glass (deep-coloured rosé)
Martin Berdugo Rosado, Ribera del Duero
Månsson’s vegetable soup 95,-
Creamy farm-shop vegetable soup with roasted game and herbs
Wine: from DKK 105 per glass (white)
Chateau de la Charrière, Hautes-Cotes de Bourgogne 2024
Cured scallops 95,-
Jerusalem artichoke purée and crisps, apple gel and brown butter
Wine: DKK 65 per glass (white)
Weingut Huber Grüner Veltliner, Austria

Main courses

Pan-fried cod loin 310,-
Beetroot cream with horseradish, grilled Savoy cabbage and herb croquettes, vinaigrette and herb oil
Wine: from DKK 65 per glass (chilled red)
Chilled Amplitude Rouge, Sued, France
Game forcemeat 295,-
Celeriac purée, game jus with juniper, pointed cabbage and pickled blueberries
Wine: from DKK 125 per glass (red)
Dominio del Aguila Picaro Viñas Viejas Ribera del Duero
Confit duck leg terrine 305,-
Sautéed mushrooms with thyme, pickled grilled plums, pommes Anna, duck jus with red wine & thyme, crispy onions and toasted hazelnuts
Wine: from DKK 105 per glass (red)
Chateau de la Charrière, Hautes-Cotes de Bourgogne

Side dish

Seasonal salad

35,-

Desserts

Almond cake 90,-
Baked with winter berries, served with homemade ice cream and fresh berries.
Wine: DKK 65 per glass (white dessert wine)
Chateau Haut du Pick, 2024 Sauternes, France
Tarte Tatin 98,-
Caramelised baked apple with homemade vanilla ice cream
Wine: DKK 165 per glass (Solera PX)
Alvear PX 1927, Portugal
Blueberry & basil 110,-
Macerated blueberries, crème anglaise, basil sorbet, meringue and rye crumble.
Wine: DKK 60 per glass (port)
Graham’s 10 Year Old Tawny