

# MENU



## Aperitif – While your looking through the menu

Cuba Libre  
Aperol Spritz  
Campari Soda  
One Glass Dkr. 59,- / Kande Dkr. 199,-

Cava Medien Rosé  
One Glass Dkr. 69,-

French Cider  
with pomegranate (Non-alcoholic)  
One Glass Dkr. 45,-



### *A little history about Kolvigs Gaard*

Kolvigs Gaard was built around the year 1600 by Mogens Graves. In the 1850'ies, Frederik Kolvig became the new owner. He established a merchant's house named "Kolvig Gaard" where he sold building materials and HØKERVARE.

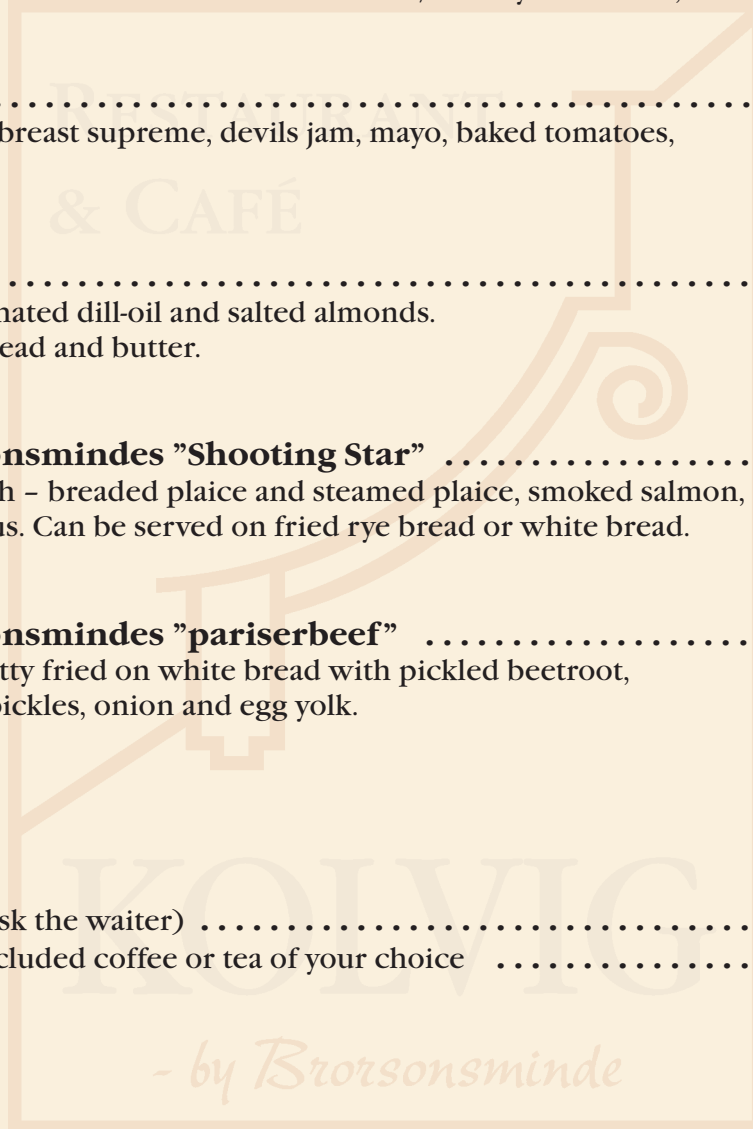
Furtheron, Kolvig established a chicory, which produced a coffee supplement based on Dutch roots from the chicory. Kolvig whom was a Dutch Consullent, was a very respected man, and was therefore chosen to represent the city during the funeral service of King Fredrik the 7th.

During a flod in 1863, one of Kolvigs vessels was lost on wadden sea. This was a great loss to him. In 1864 Denmark was conquered by Germany and had to give up a large part of South of Jutland. This was the beginning of an economic crisis which led to Frederik Kolvig going bankrupt. In February 1919 the chicory was burned down and was not rebuild.

# LUNCH

Servings from 10 am to 4 pm

- Brunch (to 1.00 pm)** ..... **Dkr. 199,-**  
Serves with eggs, sausage, bacon, fish, cheese, skyr with pickled nuts and charcuterie.  
With fresh baked bread and butter. Inclusive a coffee/tea of your choice, and a glass of juice.
- Sandwich** ..... **Dkr. 119,-**  
With Danish chicken breast supreme, devils jam, mayo, baked tomatoes,  
celery and herbs.
- Asparagus salad** ..... **Dkr. 109,-**  
with red quinoa-marinated dill-oil and salted almonds.  
With freshly baked bread and butter.
- Kolvig - by Brorsonsmindes "Shooting Star"** ..... **Dkr. 179,-**  
Danish traditional dish - breaded plaice and steamed plaice, smoked salmon,  
shellfish and asparagus. Can be served on fried rye bread or white bread.
- Kolvig - by Brorsonsmindes "pariserbeef"** ..... **Dkr. 139,-**  
200 g minced beef patty fried on white bread with pickled beetroot,  
horseradish, capers, pickles, onion and egg yolk.
- Cake of the day (Ask the waiter)** ..... **Dkr. 59,-**  
**Cake of the day included coffee or tea of your choice** ..... **Dkr. 89,-**



# ALL DAY MENU

Servings from 10 am to 9 pm (sunday 8.30 pm)

**Tapas** ..... Dkr. 179,-  
Variation of fish, shellfish, charcuterie and danish cheese.  
With freshly baked bread and butter.

**Kolvig - by Brorsonsmindes burger** ..... Dkr. 145,-  
Home baked bun with a 200 g minced beef patty with smoked cheddar,  
pancetta, pickled onion, cucumber, tomato, salad and dressing.  
Fried potatoes with Aioli on the side.

**Fish soup** ..... Dkr. 129,-  
thickened with cream, with fish and shellfish.  
With freshly baked bread and butter.

**Vegan law** ..... Dkr. 199,-  
Lentil souffle with potatoes, mushrooms and tomato sauce.

**Ribeye steak**  
Steak ca. 200 g ..... Dkr. 269,-  
Steak ca. 300 g ..... Dkr. 329,-  
served with roasted potatoes, braised onion and Sauce Bearnaise.

**Ribeye Burger Beef**  
200 g Beef ..... Kr. 299,-  
300 g Beef ..... Kr. 359,-  
With devil's jam, aioli, pickled mushrooms, red onion and smoked cheddar,  
carrot crudité served in a homemade bun.  
Oven-roasted potatoes and sc. Bearnaise on the side.

# EVENING MENU

Servings from 5 to 9 pm (sunday 8.30 pm)

## STARTERS

- Summer** ..... Dkr. 99,-  
Crudit  of new asparagus, Marsklads ham and grape cr me.  
Served with a pea puree and crisp rye
- Home smoked salmon** ..... Dkr. 79,-  
with asparagus and variation of dill.
- Carpaccio** ..... Dkr. 89,-  
with rucola, truffle oil, grilled lemon, cheese and salted almonds.

## MAIN

- Stuffed Danish chicken breast supreme** ..... Dkr. 199,-  
with mushroom risotto, asparagus and pickled horseradish.
- Braised veal** ..... Dkr. 219,-  
with turnip poached in red wine, roasted mushroom and  
baked mashed potatoes and a gremolata sauce.
- Ballotine of lemon sole** ..... Dkr. 229,-  
with a variety of carrots, fried polenta seasoned with dill  
and a mussel vin blanc sauce

# EVENING MENU

Servings from 5 to 9 pm (sunday 8.30 pm)

## DESSERTS

<b>Rhubarb Dream</b> .....	<b>Dkr. 89,-</b>
served with sorbet, something sweet, something crisped and cake.	
<b>Brownie</b> .....	<b>Dkr. 79,-</b>
served with honey-/ and salt-roasted walnuts, vanilla ice cream and jammed berries	
<b>Danish Cheese</b> served with something pickled, crisp and stewed fruit.	
3 Cheeses .....	<b>Dkr. 79,-</b>
4 Cheeses .....	<b>Dkr. 95,-</b>
5 Cheeses .....	<b>Dkr. 115,-</b>

## CHEFS SURPRISE-MENU

Two, three or four course meal - chef's choice. For more information ask the waiter.

2 course .....	<b>Dkr. 309,-</b>
2 course served with two glasses of chosen wine .....	<b>Dkr. 455,-</b>
3 course .....	<b>Dkr. 379,-</b>
3 course served with tree glasses of chosen wine .....	<b>Dkr. 585,-</b>
4 course .....	<b>Dkr. 425,-</b>
4 course served with four glasses of chosen wine .....	<b>Dkr. 695,-</b>

Furthermore

<b>Two cheeses</b> with a glass of rum or Port .....	<b>Dkr. 99,-</b>
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# KIDS MENU

Only for children under the age of thirteen

1 course ..... Dkr. 75,-

2 course ..... Dkr. 115,-

RESTAURANT  
& CAFÉ

**MAINS**

Spaghetti Bolognese

Breaded plaice  
with rye bread or potatoes

Pasta with sausage

**DESSERTS**

Ice cream with chocolate sauce

Pancake with ice cream

**KOLVIG**  
*- by Brorsonsminde*



# DRINKS

**Aperitif** - While your looking through the menu

**Cuba Libre** ..... One Glass Dkr. 59,- / One Pitcher Dkr. 199,-  
**Aperol Spritz** ..... One Glass Dkr. 59,- / One Pitcher Dkr. 199,-  
**Campari Soda** ..... One Glass Dkr. 59,- / One Pitcher Dkr. 199,-

**Cava Medien Rosé** ..... One Glass Dkr. 69,-

**French cider** with pomegranate (non-alcoholic) ..... One Glass Dkr. 45,-

## WINE OF THE HOUSE

### WHITE WINE

Chardonnay Bass River (Australia) ..... Dkr. 225,- / gl. 55  
Chardonnay - Grillo - Pasqua (Organic - Italy) ..... Dkr. 250,- / gl. 65  
Bianco Di Custoza 37,5 cl ..... Dkr. 150,-

### ROSÉ

Vega Libre Rosado (Spain) ..... Dkr. 225,- / gl. 55,-

### RED WINE

Shiraz Bass River (Australia) ..... Dkr. 225,- / gl. 55,-  
Nero d'Avola - Shiraz - Pasqua (Organic - Italy) ..... Dkr. 250,- / gl. 65,-  
Bardolino Chiaretto, Cacalchina Veneto 37,5 cl ..... Kr. 150,-

## SPARKLING WINE

Brut Premier - Louis Roederer ..... Dkr. 695,-  
Brut Premier - Louis Roederer 37,5 cl ..... Dkr. 450,-  
Cremant de Bourgogne - Sassangy (Organic) ..... Dkr. 395,-  
Cava Medien Rosé ..... Dkr. 275,- / gl. 69,-  
Prosecco Torresella ..... Dkr. 295,-

## WHITE WINE

Lust auf Weiss - Rieger (Germany) ..... Dkr. 275,-  
Riesling - Reichsgraf von Kesselstatt RK (Germany) ..... Dkr. 350,-  
Sauvignon Blanc - Gravel and Loam (New Zealand) ..... Dkr. 295,-  
Sauvignon Blanc - Las Mulas Torres (Chile - Organic) ..... Dkr. 325,-  
Macon Chaintre Bourgogne - Domaine Martine (France) ..... Dkr. 375,-  
Chardonnay Lange-Twins (California) ..... Dkr. 395,-  
Pinot Grigio - Fidora (Organic - Italy) ..... Dkr. 285,-  
Chardonnay Bass River (Australia) ..... Dkr. 225,-  
Verdejo Montecillo Rueda (Spain) ..... Dkr. 275,-

# ROSÉ

Olivier - Domaine Montrose (France - Organic) .....	<b>Dkr. 285,-</b>
Tramari Rosé - Feudi di San Marzano (Italy) .....	<b>Dkr. 275,-</b>

# RED WINE

Fleurie Granits Roses - Bel Air (France) .....	<b>Dkr. 395,-</b>
Cotes du Rhone - Andre Brunel (France) .....	<b>Dkr. 295,-</b>
Pinot Noir Gran Reserva - Echeverria (Chile) .....	<b>Dkr. 325,-</b>
Lust auf Rot - Rieger Baden (Germany - Organic) .....	<b>Dkr. 275,-</b>
Rosso de Toscana IGT Caparzo (Italy) .....	<b>Dkr. 265,-</b>
Missetti Organico (Italy - Organic) .....	<b>Dkr. 250,-</b>
Barolo Tres Ciabot (Italy) .....	<b>Dkr. 595,-</b>
Nero d'Avola Shiraz - Pasqua (Italy - Organic) .....	<b>Dkr. 250,-</b>
Crianza Montecillo - Rioja (Spain) .....	<b>Dkr. 285,-</b>
Roble Campos Goticos Ribera del Duero -(Spain - Organic) .....	<b>Dkr. 350,-</b>
Malbec Kaiken (Argentina) .....	<b>Dkr. 275,-</b>
Cabernet Sauvignon Las Mulas - Torres (Spain - Organic) .....	<b>Dkr. 295,-</b>
Zinfandel Jacuzzi (California) .....	<b>Dkr. 325,-</b>
Shiraz MV - Paxton (Australia - Organic) .....	<b>Dkr. 375,-</b>
Pinotage - Stellar Vinery (South Africa - Organic) .....	<b>Dkr. 265,-</b>

# DESSERT WINE

Late Harvested Muscat Brown Brothers .....	<b>Gl. Dkr. 50,-</b>
Port (kommer senere)	

# PORT

Tawny Port Ramos Pinto .....	<b>Gl. Kr. 55,-</b>
LBV 2014 Ramos Pinto .....	<b>Gl. Kr. 75,-</b>



# SOFT DRINKS

**Icewater** Pr. Person ..... **Dkr. 20,-**  
(Free if ordered with another soft drink)

**Lemonade from Adelhardt** (Organic) ..... **Dkr. 38,-**  
Choose between: elderflower, apple, blackcurrant, lemon-ginger, rhubarb and blueberry.

**Soda** Choose between cola, cola light, orange, sport and lemon  
Small ..... **Dkr. 30,-**  
Medium ..... **Dkr. 40,-**  
Large ..... **Dkr. 48,-**

**Sparkling water** with and without lemon  
Small ..... **Dkr. 25,-**  
Medium ..... **Dkr. 35,-**  
Large ..... **Dkr. 43,-**

**Bottled Coca Cola or Coca Cola Zero**  
25 cl ..... **Dkr. 32,-**

**Other sparkling noted soft drinks: Organic from Fulgsang** ..... **Dkr. 42,-**  
Choose between Indian Tonic, Black Pepper Tonic or Cucumber

**Smoothies**  
Choose between:  
Blueberry, banana and white chocolate  
Forest berries, apple juice and 70% chocolate  
Small ..... **Dkr. 45,-**  
Large ..... **Dkr. 55,-**

## BEER

**Fuglsang Draught beer, Organic Pilsner or Organic Classic**  
Small ..... **Dkr. 35,-**  
Medium ..... **Dkr. 50,-**  
Large ..... **Dkr. 60,-**

**Fuglsang White Bock**  
Small ..... **Dkr. 40,-**  
Medium ..... **Dkr. 55,-**  
Large ..... **Dkr. 65,-**

**Bottled beer from Brygmesterens Taffel Øl fra Fuglsang** ..... **Dkr. 65,-**  
HVEDE Gylden, unfiltered wheat beer/ Weisbier – alk. 4.9 % vol - 0,50 liter  
APA Ravfarvet, American Pale Ale– alk. 5.2 % vol - 0,50 liter  
PORTER Mørk, full-bodied porter – alk. 5.9 % vol - 0,50 liter



**Ribe Bryghus 0,5 l** ..... Dkr. 79,-  
Choose between Blond Ale, Brown Ale, Black Ale, Marsk Hvede, Vikingebryg and Vadehavsbyrg.

**Taste 3 selected beers - Waiter's Choice**

3 x 0,2 l ..... Dkr. 109,-  
(Gift Box with three types of beers Dkr. 135,-)

**Non-alcoholic beer**

Ask the waiter.

## HOT BEVERAGES

Our Coffee is served with whole milk, if something else is wished, tell the waiter.

We also have low fat milk, almond milk (10 Dkr.) and soymilk (10 Dkr).

All hot "to go" beverages will have a discount of Dkr. 5,-

**Coffee** ..... Dkr. 30,-  
Pot of coffee (6 cups) ..... Dkr. 90,-

**Coffee: a french press**

Small pot (4 cups) ..... Dkr. 89,-  
A large pot (6 cups) ..... Dkr. 109,-

**Cappuccino** ..... Dkr. 35,-  
Double shot ..... Dkr. 42,-

**Cafe au lait** ..... Dkr. 35,-  
Double shot ..... Dkr. 42,-

**Espresso** ..... Dkr. 30,-  
Double shot ..... Dkr. 37,-

**Cafe latte** ..... Dkr. 35,-  
Double shot ..... Dkr. 42,-

**Cafe cortado** ..... Dkr. 35,-  
Double shot ..... Dkr. 42,-

**Americano** ..... Dkr. 32,-  
Double shot ..... Dkr. 39,-

**Chai latte** ..... Dkr. 38,-  
Choose between Tiger spice og Chai Orca Spice sugarless

**Chai latte with espresso** ..... Dkr. 50,-  
Double shot ..... Dkr. 57,-

**Hot Chocolate with whipped cream** ..... Dkr. 40,-

**Pickwick slow TEA** ..... Dkr. 35,-  
Choose between Velvet Green, Ginger Green Paradise, Rose Berry Blues,  
Golden Oolong, Royal English, Mooth Grey, Rooibos Dreams eller Camilla Sunday

# HOT BEVERAGES WITH ALCOHOL

Whit minimum 4 cl alcohol

<b>Irish Coffee</b> .....	<b>Dkr. 85,-</b>
Consists of Coffee, Whiskey, brown sugar and whipped cream	
<b>Mexican Coffee</b> .....	<b>Dkr. 95,-</b>
Consists of coffee, Tequila, Kahlua, cane sugar and whipped cream	
<b>Greenland Coffee</b> .....	<b>Dkr. 95,-</b>
<b>Greenland Coffee with Northern Lights</b> .....	<b>Dkr. 115,-</b>
Consists of coffee, whiskey, Grand Marnier, Kahlua and whipped cream	
<b>Bailey Coffee</b> .....	<b>Dkr. 85,-</b>
Consists of coffee, Bailey and whipped cream	
<b>Pharisee</b> .....	<b>Dkr. 85,-</b>
Consists of coffee, Rum, cane sugar and whipped cream	
<b>Rom Toddy</b> .....	<b>Dkr. 85,-</b>
Consists of tea, lemon, rum and cane sugar	

## LIQUOR

Our gin will always be served with ice and a Organic tonic of your choice.  
Choose between: Indian Tonic, Black Pepper Tonic or Cucumber.

<b>Hendriks gin</b> 4 cl with tonic .....	<b>Dkr. 109,-</b>
<b>Gin Mare</b> 4 cl with tonic .....	<b>Dkr. 119,-</b>
<b>Organic Herba Flora gin</b> 4 cl from Ørbæk Bryghus with tonic .....	<b>Dkr. 115,-</b>
<b>El Dorado Rum</b> 12 years 2 cl .....	<b>Dkr. 65,-</b>
<b>Ron Zacapa XO</b> 2 cl .....	<b>Dkr. 99,-</b>
<b>Whisky</b> 2 cl .....	<b>Dkr. 65,-</b>
Choose between Talisker Sky, Laguvulin 8 years or Aberlour 12 years.	
<b>Cognac</b> 2 cl	
Cognac VS Francois Voyer .....	<b>Dkr. 65,-</b>
Cognac XO Chateau Fontpinot Frapin .....	<b>Dkr. 99,-</b>