

# MENU

Servings from 5.00 pm to 9.00 pm (sunday 8.30 pm)



## Snacks

### Salted almonds

Small kr. 40,- Large kr. 60,-

### 2 x olives

Small kr. 35,- Large kr. 50,-

### Crackers and Crispbread with tapenade

Small kr. 40,- Large kr. 60,-

### Root crisps

Small kr. 40,- Large kr. 60,-

**A mix of all of the above**  
Small kr. 125,- Large kr. 205,-

## Aperitif

### Cuba Libre Aperol Spritz Campari Soda

One glass kr. 59,- / One Pitcher kr. 199,-

### Cava Medien Rosé

One glass kr. 75,-  
Bottle kr. 335,-

### French Cider

with pomegranate (Non-alcoholic)

One Glass kr. 45,-  
Bottle kr. 225,-



At Kolvig- by Brorsonsminde we take pride in accommodating your special wishes. If you have any types of allergies or are you a vegetarian, then please give your waiter a notice, then they can help assemble a menu, which can meet your requirements and needs. We have lactose-, gluten- and sugar free products which holds no animal products. Everything we make is homemade, which means that we know what products are used in the dishes, so feel free to ask the waiter if you have any questions.

### *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 "Kolvigs 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.

# ALL DAY MENU

## Sandwich

Served on a grilled flatbread with pesto, pickled roots, salat and baked tomatoes

*Choose between:*

<b>Salmon and cottage cheese</b> .....	kr. 129,-
<b>Chicken filet from Rokkedahl and Devils jam</b> .....	kr. 119,-
<b>Danish dried ham and cheese called Gammel Knas</b> .....	kr. 119,-

<b>Wheat seed salad</b> .....	kr. 109,-
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Marinated with sundried tomatoes. Served with rucola, pumpkin pickled with pepper, and Danish goat cheese

*Acquisition for the salat:*

<b>Home smoked salmon</b> .....	kr. 45,-
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<b>Sweet potato soup</b> .....	kr. 109,-
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Flavored with a mild chili. Including croutons, crispy danish dried ham and sour crème

<b>Tapas</b> .....	kr. 179,-
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Including a variation of fish, shellfish, chartuterie, Danish cheeses and something sweet.

Furthermore, there will be served fresh baked bread and butter

<b>Kolvig - by Brorsonsmindes burger</b> .....	kr. 145,-
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Home baked bun with a 200 g minced beef patty with smoked cheddar, crispy danish dried ham, pickled onion, cucumber, tomato, salad and dressing.

Roasted potatoes with Aioli on the side

*Acquisitions for the burger instead of a beef patty:*

<b>Vegetarian beef</b> .....	kr. 145,-
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<b>Ribeye made from Danish Gastro Veal ca. 200 g</b> .....	kr. 269,-
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<b>Ribeye made from Danish Gastro Veal ca. 300 g</b> .....	kr. 329,-
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<b>Chicken filet from Rokkedahl</b> .....	kr. 160,-
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<b>Two beef patties, approximate 400 g in total</b> .....	kr. 220,-
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*Further purchase:*

<b>Sauce Bearnaise</b> .....	kr. 25,-
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## Ribeye made from Danish Gastro Veal

served with roasted potatoes, braised onion and aioli

<b>Steak ca. 200 g</b> .....	kr. 265,-
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<b>Steak ca. 300 g</b> .....	kr. 325,-
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*Further purchase:*

<b>Sauce Bearnaise</b> .....	kr. 25,-
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<b>Truffle jus</b> .....	kr. 30,-
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<b>Vegan beef</b> .....	kr. 219,-
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Served with a bean-ragout, the seasons vegetables and potatoes

# CHEFS SURPRISE-MENU

The chef's menu. *Please ask the waiter:*

Starter .....	kr. 109,-
Second Course .....	kr. 109,-
Main Course .....	kr. 269,-
Dessert .....	kr. 109,-

2 course .....	kr. 329,-
2 course served with two glasses of beverages selected by the waiter .....	kr. 485,-
3 course .....	kr. 399,-
3 course served with tree glasses of beverages selected by the waiter .....	kr. 619,-
4 course .....	kr. 445,-
4 course served with four glasses of beverages selected by the waiter .....	kr. 719,-

*Furthermore*

<b>Two cheeses</b> with a glass of rum or Port .....	kr. 99,-
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## STARTERS

<b>Carpaccio made from deer</b> .....	kr. 109,-
Served with pepper, pickled mushrooms, blackberries, cress-mayo and watercress	

<b>Steak Tartare</b> .....	kr. 99,-
Minced ground Danish beef, made with capers, pickled onions, egg yolk and the houses secret marinade. <i>Choose between mild and spicy.</i>	
Served with crisp rye and salat	

<b>Rimmed salmon</b> .....	kr. 89,-
Mixed with herbs and Crème Fraiche, served with crisp rye, salat and vinegar	

## MAIN

<b>Veal cheeks by Kolvig</b> .....	kr. 229,-
Braised with local beer from Ribe Brewery.	
Served with apples, mushrooms, potatoes and a cream sauce	

<b>Hake</b> .....	kr. 239,-
Served with capers, salted almonds and browned butter.	
Thereto a sauce Riesling and fried polenta	

<b>Chicken breast from Rokkedahl</b> .....	kr. 229,-
Served with red cabbage, raspberry glaze, fried parsley and potatoes	

# DESSERTS

**Crème brûlée** ..... kr. 95,-  
Served with a rosemary and mango sorbet

**Gateau Marcel** ..... kr. 105,-  
Served with a blackberry ice cream, blackberry meringue and cake-puff

**Danish traditional “potato cake”** ..... kr. 115,-  
(or known as an English éclair)  
Served with a white chocolate-mousse, burned white chocolate and a caramel-ganache

**Cake of the day** (Ask the waiter) ..... kr. 59,-  
**Cake of the day** included coffee or tea of your choice ..... kr. 89,-

## Danish Cheese

served with pickled, crisp and stewed fruit

3 Cheeses ..... kr. 79,-  
4 Cheeses ..... kr. 109,-  
5 Cheeses ..... kr. 134,-



# KIDS MENU

Only for children under the age of thirteen

<b>Main course</b> .....	<b>kr. 75,-</b>
<b>Dessert</b> .....	<b>kr. 55,-</b>
<b>2 course</b> .....	<b>kr. 115,-</b>

## MAINS

Spaghetti Bolognese

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Breaded plaice  
with rye bread or potatoes

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Kids burger (Additional price kr. 20,-)  
Served with roasted potatoes

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Pasta with sausage

## DESSERTS

Ice cream with chocolate sauce

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Pancake with ice cream

KOLVIG

- by Skovmose

# APERITIF

## Aperitif

<b>Cuba Libre</b> .....	<b>Glas kr. 59,- / One Pitcher kr. 199,-</b>
<b>Aperol Spritz</b> .....	<b>Glas kr. 59,- / One Pitcher kr. 199,-</b>
<b>Campari Soda</b> .....	<b>Glas kr. 59,- / One Pitcher kr. 199,-</b>
<b>Cava Medien Rosé (France)</b> .....	<b>Glas kr. 75,- / One Pitcher kr. 335,-</b>
<b>Fraench cider</b> with pomegranate (non-alcoholic) ...	<b>Glas kr. 45,- / One Pitcher kr. 225,-</b>

## THE HOUSES RECOMMENDS

### WHITE

La Cuvee Blanc (France) half a bottle .....	<b>kr. 165,-</b>
Chardonnay Bass River (Australia) .....	<b>kr. 250,- / gl. kr. 55,-</b>
Lust auf weiss, Rieger (Germany - organic and biodynamisk) .....	<b>kr. 305,- / gl. kr. 65,-</b>
Passi reali bianco (Italy - organic) .....	<b>kr. 385,- / gl. kr. 85,-</b>
Riesling keine Nur behändigkeit, Pfalz (Germany - organic) .....	<b>kr. 385,- / gl. kr. 85,-</b>
Liberty Blanc Costieres de Nimes (France) .....	<b>kr. 305,- / gl. kr. 65,-</b>

### ROSÉ

Vega Libre Rosado (Spain) .....	<b>kr. 275,- / gl. kr. 60,-</b>
Languedoc New Star, Oliver Coste (France) .....	<b>kr. 365,- / gl. kr. 80,-</b>

### RED

Shiraz Bass River (Australia) .....	<b>kr. 250,- / gl. kr. 55,-</b>
Lust auf Rot, Rieger (Germany - organic and biodynamisk) .....	<b>kr. 305,- / gl. kr. 65,-</b>
Passi reali rosso (Italy - organic) .....	<b>kr. 385,- / gl. kr. 85,-</b>
Cotes du Rhone Biographie Jaboulet (France - organic) .....	<b>kr. 385,- / gl. kr. 85,-</b>
Liberty rouge, Costieres de Nimes (France) .....	<b>kr. 305,- / gl. kr. 65,-</b>

## WINE OF THE MONTH

Ask the waiter

## SPARKLING WINE

Brut Premier - Louis Roederer (France) .....	<b>kr. 695,-</b>
Brut Premier - Louis Roederer 37,5 cl (France) .....	<b>kr. 450,-</b>
Cremant de Bourgogne - Sassangy (France - organic) .....	<b>kr. 445,- / gl. kr. 109,-</b>
Cava Medien Rosé (Spain) .....	<b>kr. 335,- / gl. kr. 75,-</b>
Prosecco Torresella (Italy) .....	<b>kr. 365,- / gl. kr. 85,-</b>

# WHITE WINE

Riesling - Reichsgraf von Kesselstatt RK (Tyskland) .....	<b>kr. 435,-</b>
Macon Chaintre Bourgogne - Domaine Martine (Frankrig) .....	<b>kr. 435,-</b>
Pinot Grigio - Fidora (økologisk - Italien) .....	<b>kr. 295,-</b>
Tokaj Furmint Château Dereszla (Hungary) .....	<b>kr. 395,-</b>
Chardonnay Lange-Twins (Californien) .....	<b>kr. 415,-</b>
Sauvignon Blanc - Gravel and Loam (New Zealand) .....	<b>kr. 315,-</b>

# ROSÉ

Tramari Rosé - Feudi di San Marzano (Italien) .....	<b>kr. 295,-</b>
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# RED WINE

Spätburgunder, Shelter Vinery, Baden 2017 (Tyskland) .....	<b>kr. 425,-</b>
Château Haut-Beausejour Cru Bourgeois Bordeaux (Frankrig 2014) .....	<b>kr. 525,-</b>
Gevrey Chambertin 2015 1 cru "Les Combottes" Domaine Amiot (Frankrig) .....	<b>kr. 995,-</b>
Rosso de Toscana IGT Caparzo (Italien) .....	<b>kr. 275,-</b>
Missetti Organico (Italien - økologisk) .....	<b>kr. 275,-</b>
Barolo Tres Ciabot (Italien) .....	<b>kr. 645,-</b>
Crianza Montecillo - Rioja (Spanien) .....	<b>kr. 295,-</b>
Roble Campos Goticos Ribera del Duero (Spanien - økologisk) .....	<b>kr. 355,-</b>
Zinfandel Jacuzzi (Californien) .....	<b>kr. 345,-</b>
Malbec Kaiken (Argentina) .....	<b>kr. 295,-</b>

# DESSERT WINE

Late Harvested Muscat Brown Brothers (Australien) .....	<b>kr. 425,- / gl. kr. 50,-</b>
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# PORT

Tawny Port Ramos Pinto .....	<b>kr. 495,- / gl. kr. 60,-</b>
LBV 2014 Ramos Pinto .....	<b>kr. 575,- / gl. kr. 80,-</b>

# SOFT DRINKS

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

**Lemonade from Adelhardt** (Organic) ..... kr. 40,-  
Choose between: Elderflower, apple, blackcurrant, raspberry, canberry or rhubarb

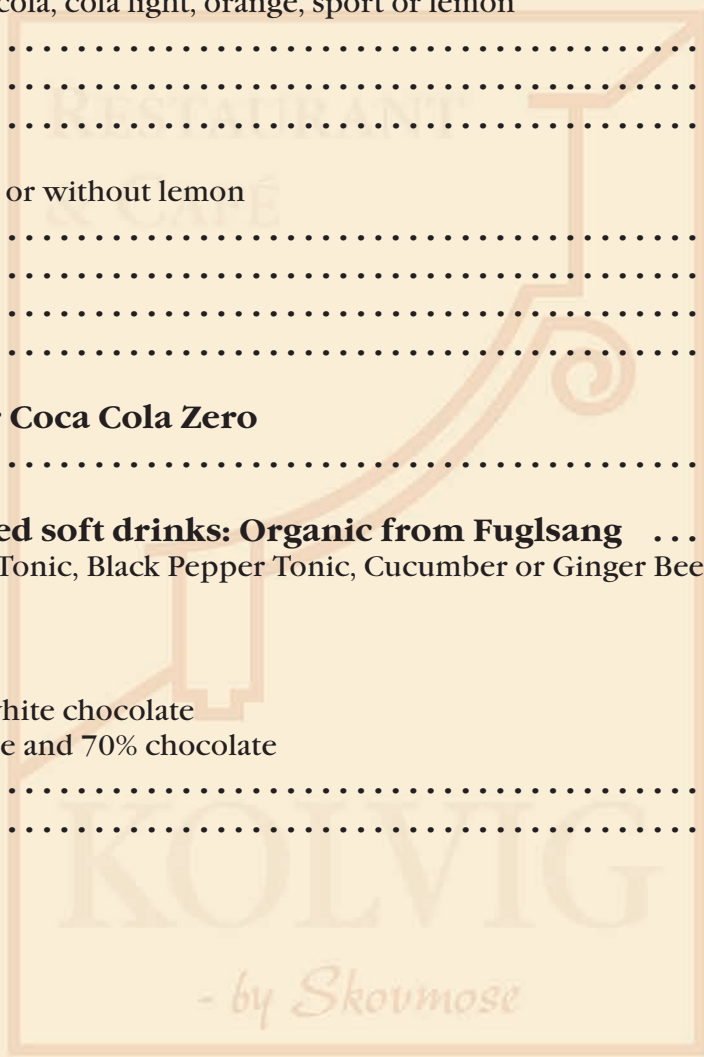
**Soda** Choose between cola, cola light, orange, sport or lemon  
Small ..... kr. 30,-  
Medium ..... kr. 40,-  
Large ..... kr. 48,-

**Sparkling water** with or without lemon  
Small ..... kr. 28,-  
Medium ..... kr. 38,-  
Large ..... kr. 46,-  
One Pitcher ..... kr. 70,-

**Bottled Coca Cola or Coca Cola Zero**  
25 cl ..... kr. 35,-

**Other sparkling noted soft drinks: Organic from Fuglsang** ..... kr. 45,-  
Choose between Indian Tonic, Black Pepper Tonic, Cucumber or Ginger Beer

**Smoothies**  
Choose between:  
Blueberry, banana and white chocolate  
Forest berries, apple juice and 70% chocolate  
Small ..... kr. 45,-  
Large ..... kr. 60,-





# BEER

## Fuglsang Draught beer, Organic Pilsner or Organic Classic

Small .....	kr. 35,-
Medium .....	kr. 50,-
Large .....	kr. 70,-

## Fuglsang White Bock

Small .....	kr. 40,-
Medium .....	kr. 55,-
Large .....	kr. 75,-

## Ribe Bryghus 0,5 l

.....	kr. 79,-
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Vælg mellem Blond Ale, Brown Ale, Black Ale, Marsk Hvede, Vikingebryg, Vadehavs bryg, Remisen, Langgaard Porter or Luther Øl

## Beer-menu with the 2, 3 or 4 course menu

The waiter will put together a beer-menu based on your chosen dining menu

2 glasses .....	kr. 129,-
3 glasses .....	kr. 179,-
4 glasses .....	kr. 219,-

# NON-ALCOHOLIC BEER

Carlsberg Nordic 0,5% 0,33 cl .....	kr. 45,-
HEINEKEN 0,0% 0,33 cl .....	kr. 45,-
Erdinger Weiß 0,0% 0,5 cl .....	kr. 79,-
San Miguel 0,0% 0,2 cl .....	kr. 45,-



# 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 (kr. 10,-) and soymilk (kr. 10,-).

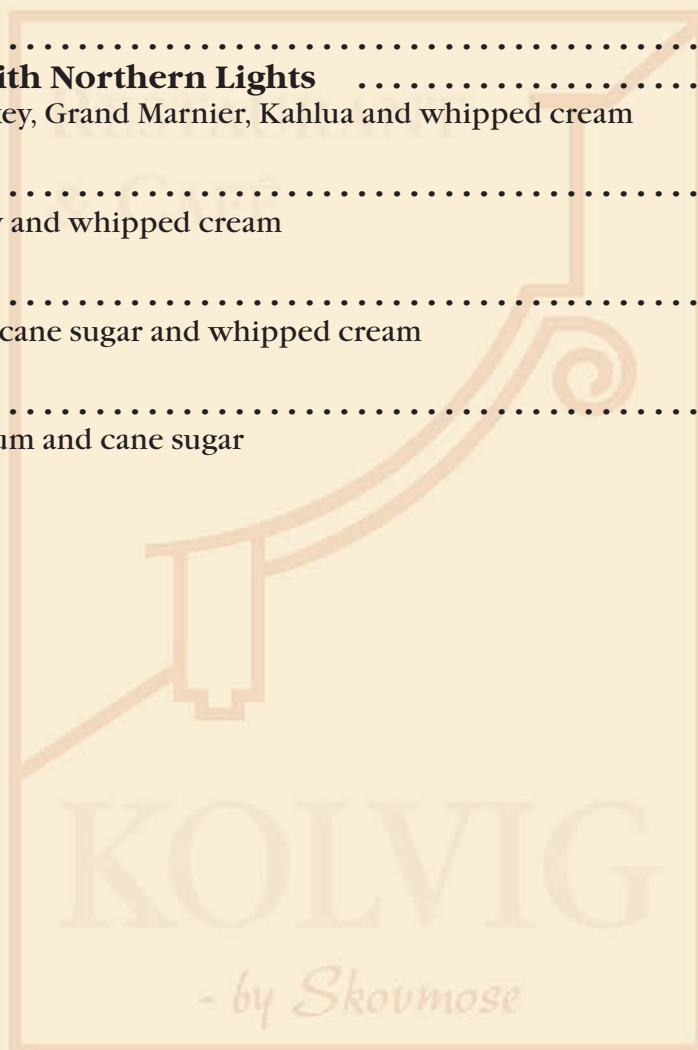
<b>Coffee</b> .....	<b>kr.</b>	<b>30,-</b>
Pot of coffee (6 cups) .....	<b>kr.</b>	<b>120,-</b>
<b>Coffee: a french press</b>		
Small pot (4 cups) .....	<b>kr.</b>	<b>99,-</b>
A large pot (6 cups) .....	<b>kr.</b>	<b>139,-</b>
<b>Cappuccino</b> .....	<b>kr.</b>	<b>35,-</b>
Double shot .....	<b>kr.</b>	<b>42,-</b>
<b>Cafe au lait</b> .....	<b>kr.</b>	<b>35,-</b>
Double shot .....	<b>kr.</b>	<b>42,-</b>
<b>Espresso</b> .....	<b>kr.</b>	<b>32,-</b>
Double shot .....	<b>kr.</b>	<b>39,-</b>
<b>Cafe latte</b> .....	<b>kr.</b>	<b>35,-</b>
Double shot .....	<b>kr.</b>	<b>42,-</b>
<b>Cafe cortado</b> .....	<b>kr.</b>	<b>35,-</b>
Double shot .....	<b>kr.</b>	<b>42,-</b>
<b>Americano</b> .....	<b>kr.</b>	<b>32,-</b>
Double shot .....	<b>kr.</b>	<b>39,-</b>
<b>Chai latte</b> .....	<b>kr.</b>	<b>38,-</b>
Choose between Tiger spice or Chai Orca Spice sugarless		
<b>Chai latte with espresso</b> .....	<b>kr.</b>	<b>50,-</b>
Double shot .....	<b>kr.</b>	<b>57,-</b>
<b>Hot Chocolate with whipped cream</b> .....	<b>kr.</b>	<b>40,-</b>
<b>Pickwick slow TEA</b> .....	<b>kr.</b>	<b>35,-</b>
Choose between Velvet Green, Ginger Green Paradise, Rose Berry Blues, Golden Oolong, Royal English, Mooth Grey, Rooibos Dreams or Camilla Sunday		
<b>Cake</b>		
<b>Cake of the day</b> (Ask the waiter) .....	<b>kr.</b>	<b>59,-</b>
<b>Cake of the day</b> included coffee or tea of your choice .....	<b>kr.</b>	<b>89,-</b>



# HOT BEVERAGES WITH ALCOHOL

Whit minimum 4 cl alcohol

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



# LIQUOR

## Gin

<b>Bombay gin</b> 4 cl with organic water .....	<b>kr.</b>	<b>95,-</b>
<b>Hendriks gin</b> 4 cl with organic water .....	<b>kr.</b>	<b>109,-</b>
<b>Gin Mare</b> 4 cl with organic water .....	<b>kr.</b>	<b>119,-</b>
<b>Øko Herba Flora gin</b> 4 cl with organic water .....	<b>kr.</b>	<b>115,-</b>

*Our gin will always be served with ice and a Organic tonic of your choice.*

*Choose between: Indian Tonic, Black Pepper Tonic or Cucumber Tonic or Ginger Beer*

## Rum

<b>El Dorado Rom</b> 12 Years 2 cl .....	<b>kr.</b>	<b>65,-</b>
<b>Ron Zacapa XO</b> 2 cl .....	<b>kr.</b>	<b>99,-</b>
<b>Rom Diplomatico</b> 2 cl .....	<b>kr.</b>	<b>69,-</b>

## Whisky

<b>Talisker Sky</b> 2 cl .....	<b>kr.</b>	<b>65,-</b>
<b>Laguvulin 8 Years</b> 2 cl .....	<b>kr.</b>	<b>65,-</b>
<b>Laguvulin 16 Years</b> 2 cl .....	<b>kr.</b>	<b>109,-</b>
<b>Aberlour 12 Years</b> 2 cl .....	<b>kr.</b>	<b>65,-</b>

## Cognac

<b>Cognac VS Francois Voyer</b> 2 cl .....	<b>kr.</b>	<b>65,-</b>
<b>Cognac XO Chateau Fontpinot Frapin</b> 2 cl .....	<b>kr.</b>	<b>99,-</b>

## Likør

<b>Bailey</b> 2 cl .....	<b>kr.</b>	<b>45,-</b>
<b>Walcher Orange Liquor</b> 2 cl .....	<b>kr.</b>	<b>59,-</b>

## Akvavit / Snaps

<b>Aalborg Akvavit</b> 2 cl .....	<b>kr.</b>	<b>40,-</b>
<b>Linie Aquavit</b> 2 cl .....	<b>kr.</b>	<b>45,-</b>

## Bitter

<b>Gammel Dansk</b> 2 cl .....	<b>kr.</b>	<b>40,-</b>
<b>Enkelt</b> 2 cl .....	<b>kr.</b>	<b>40,-</b>
<b>Fernet Branca</b> 2 cl .....	<b>kr.</b>	<b>45,-</b>