

# 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. 75,-  
Bottle 295,- Dkr.

French Cider  
with pomegranate (Non-alcoholic)  
One Glass Dkr. 45,-  
Bottle 225,- Dkr.



### *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's 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 11.30 am to 3.45 pm

- Brunch** ..... **Dkr. 149,-**  
Served with scrambled eggs, sausage, bacon, fish, cheese and skyr, pickled nuts and charcuterie. Fresh baked bread and butter served on the side.  
*A Coffee/Tea of your choice and a glass of juice* ..... **Dkr. 50,-**
- Sandwich with chicken from Rokkedal** ..... **Dkr. 119,-**  
Served with toasted malt loaf, Devil's Jam, Pesto, pickled root crop and baked tomatoes.
- Kolvig - by Brorsonsmindes "Shooting Star"** ..... **Dkr. 179,-**  
Danish traditional dish - breaded plaice and steamed plaice, smoked salmon, shellfish and asparagus. Served on fried 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,-**

KOLVIG

- by Brorsonsminde



# ALL DAY MENU

Servings from 11.30 am to 3.45 pm and from 5 pm to 9 pm (sunday 8.30 pm)

**Tapas** ..... Dkr. 179,-  
Including a variation of fish, shellfish, charcuterie, Danish cheeses and something sweet.  
Furthermore, there will be served fresh baked bread and butter.

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

Optional for the burger instead of minced beef patty

Vegetarian beef ..... Dkr. 145,-  
Ribeye 200 g ..... Dkr. 269,-  
Ribeye 300 g ..... Dkr. 329,-

**Salat with wheat grain** ..... Dkr. 109,-  
Including wheat grain marinated in balsamic, Honey-pickled mini beetroot, salad,  
croutons and goat cheese. Also included fresh baked bread and butter.

Side order to the salat:

Home smoked Salmon ..... Dkr. 45,-

**Sweet potato soup** ..... Dkr. 109,-  
Flavored with a mild chili. Including croutons, Marskland ham and sour crème.

**Vegan beef** ..... Dkr. 199,-  
Made with lentil and chickpea. Served with bean ragout,  
the seasons vegetables and potatoes.

## **Ribeye steak**

Steak ca. 200 g ..... Dkr. 254,-  
Steak ca. 300 g ..... Dkr. 314,-  
served with roasted potatoes, braised onion and aioli.

Side order to the Ribeye:

Sauce Bearnaise ..... Dkr. 20,-  
Truffle jus ..... Dkr. 25,-

# EVENING MENU

Servings from 5 to 9 pm (sunday 8.30 pm)

## STARTERS

- Apple glazed Pork Jowls** ..... Dkr. 99,-  
Served with a carrot- and parsnip purée, Safran onions and crisp.
- Cod terrine** ..... Dkr. 89,-  
Served with a dill-mayo, herb salat and crisp .
- Cured beef** ..... Dkr. 109,-  
Served with crispy Havgus, truffle oil, pickled red onions and salted almonds.

## MAIN

- Chicken from Rokkedal marinated in red wine** ..... Dkr. 229,-  
Served with lemon-mushrooms, purée and the vegetables of the season.  
Also included Pommes Anna and a tarragon sauce.
- Braised Danish Veal jowls** ..... Dkr. 219,-  
Served with glazed beetroot, purée and the vegetables of the season.  
Also included crushed potatoes and horseradish jus.
- Pollack** ..... Dkr. 229,-  
Served with salt crusted celeriac, purée and the vegetables of the season.  
Also included, roasted barleyotto and a clam vin blanc.

# EVENING MENU

Servings from 5 to 9 pm (sunday 8.30 pm)

## DESSERTS

<b>Creme brûlé</b> .....	<b>Dkr. 95,-</b>
Served with sea-buckthorn sorbet.	
<b>Gateau Marcel</b> .....	<b>Dkr. 105,-</b>
Served with a variation of apple.	
<b>Danish Cheese</b>	
served with pickled, crisp and stewed fruit.	
3 Cheeses .....	<b>Dkr. 79,-</b>
4 Cheeses .....	<b>Dkr. 99,-</b>
5 Cheeses .....	<b>Dkr. 119,-</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 beverages selected by the waiter .....	<b>Dkr. 465,-</b>
3 course .....	<b>Dkr. 379,-</b>
3 course served with three glasses of beverages selected by the waiter .....	<b>Dkr. 599,-</b>
4 course .....	<b>Dkr. 425,-</b>
4 course served with four glasses of beverages selected by the waiter .....	<b>Dkr. 699,-</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

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

Pasta with sausage

**DESSERTS**

Ice cream with chocolate sauce

Pancake with ice cream

KOLVIG  
- by Brorsonsminde



# DRINKS

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**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. 75,- / Bottle Dkr. 295,-

**French cider** with pomegranate (non-alcoholic) ... One Glass Dkr. 45,- / Bottle Dkr. 225,-

## 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. 250,- / gl. 65,-

### 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. 445,- / gl. 109,-

Cava Medien Rosé ..... Dkr. 295,- / gl. 75,-

Prosecco Torresella ..... Dkr. 325,- / gl. 85,-

## WHITE WINE

Lust auf Weiss - Rieger (Germany) ..... Dkr. 295,- / gl. 70,-

Riesling - Reichsgraf von Kesselstatt RK (Germany) ..... Dkr. 385,- / gl. 95,-

Macon Chaintre Bourgogne - Domaine Martine (France) ..... Dkr. 435,-

Pinot Gris Mosaik Kuentz Bas Alsace (France) ..... Dkr. 435,-

Pinot Grigio - Fidora (Organic - Italy) ..... Dkr. 295,-

Verdejo Montecillo Rueda (Spain) ..... Dkr. 295,-

Chardonnay Lange-Twins (California) ..... Dkr. 415,-

Sauvignon Blanc - Gravel and Loam (New Zealand) ..... Dkr. 315,-

# ROSÉ

Languedoc New Star, Oliver Coste (France) .....	<b>Dkr. 355,- / gl. 85,-</b>
Tramari Rosé - Feudi di San Marzano (Italy) .....	<b>Dkr. 295,-</b>

# RED WINE

Lust auf Rot - Rieger Baden (Germany - Organic) .....	<b>Dkr. 295,- / gl. 70,-</b>
Spätburgunder, Shelter Vinery, Baden 2017 (Germany) .....	<b>Dkr. 425,-</b>
Château Haut-Beausejour Cru Bourgeois Bordeaux (France 2014) .....	<b>Dkr. 525,-</b>
Gevrey Chambertin 2015 1 cru "Les Combottes" Domaine Amiot (France) .....	<b>Dkr. 995,-</b>
Rosso de Toscana IGT Caparzo (Italy) .....	<b>Dkr. 275,-</b>
Misetti Organico (Italy - Organic) .....	<b>Dkr. 275,-</b>
Barolo Tres Ciabot (Italy) .....	<b>Dkr. 645,-</b>
Crianza Montecillo - Rioja (Spain) .....	<b>Dkr. 295,-</b>
Roble Campos Goticos Ribera del Duero -(Spain - Organic) .....	<b>Dkr. 355,-</b>
Zinfandel Jacuzzi (California) .....	<b>Dkr. 345,-</b>
Malbec Kaiken (Argentina) .....	<b>Dkr. 295,-</b>

# DESSERT WINE

Late Harvested Muscat Brown Brothers .....	<b>Gl. Dkr. 50,-</b>
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# PORT

Tawny Port Ramos Pinto .....	<b>Gl. Kr. 60,-</b>
LBV 2014 Ramos Pinto .....	<b>Gl. Kr. 80,-</b>

# SOFT DRINKS

<b>Icewater</b> Pr. Person .....	<b>Dkr. 20,-</b>
(Free if ordered with another soft drink)	

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

**Soda** Choose between cola, cola light, orange, sport and lemon

Small .....	<b>Dkr. 30,-</b>
Medium .....	<b>Dkr. 40,-</b>
Large .....	<b>Dkr. 48,-</b>



# SOFT DRINKS

## Sparkling water with and without lemon

Small .....	Dkr. 28,-
Medium .....	Dkr. 38,-
Large .....	Dkr. 46,-
One Pitcher .....	Dkr. 70,-

## Bottled Coca Cola or Coca Cola Zero

25 cl .....	Dkr. 32,-
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## Other sparkling noted soft drinks: Organic from Fuglsang .....

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. 60,-

# BEER

## Fuglsang Draught beer, Organic Pilsner or Organic Classic

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

## Fuglsang White Bock

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

## Bottled beer from Brygmesterens Taffel Øl fra Fuglsang .....

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 .....

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,-
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(Gift Box with three types of beers Dkr. 145,-)

## 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).

<b>Coffee</b> .....	<b>Dkr. 30,-</b>
Pot of coffee (6 cups) .....	<b>Dkr. 90,-</b>
<b>Coffee: a french press</b>	
Small pot (4 cups) .....	<b>Dkr. 89,-</b>
A large pot (6 cups) .....	<b>Dkr. 109,-</b>
<b>Cappuccino</b> .....	<b>Dkr. 35,-</b>
Double shot .....	<b>Dkr. 42,-</b>
<b>Cafe au lait</b> .....	<b>Dkr. 35,-</b>
Double shot .....	<b>Dkr. 42,-</b>
<b>Espresso</b> .....	<b>Dkr. 30,-</b>
Double shot .....	<b>Dkr. 37,-</b>
<b>Cafe latte</b> .....	<b>Dkr. 35,-</b>
Double shot .....	<b>Dkr. 42,-</b>
<b>Cafe cortado</b> .....	<b>Dkr. 35,-</b>
Double shot .....	<b>Dkr. 42,-</b>
<b>Americano</b> .....	<b>Dkr. 32,-</b>
Double shot .....	<b>Dkr. 39,-</b>
<b>Chai latte</b> .....	<b>Dkr. 38,-</b>
Choose between Tiger spice og Chai Orca Spice sugarless	
<b>Chai latte with espresso</b> .....	<b>Dkr. 50,-</b>
Double shot .....	<b>Dkr. 57,-</b>
<b>Hot Chocolate with whipped cream</b> .....	<b>Dkr. 40,-</b>
<b>Pickwick slow TEA</b> .....	<b>Dkr. 35,-</b>
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>
<b>Bailey</b> 2 cl .....	<b>Dkr. 45,-</b>
<b>Aalborg Akvavit</b> 2 cl .....	<b>Dkr. 40,-</b>
<b>Linie Aquavit</b> 2 cl .....	<b>Dkr. 45,-</b>
<b>Gammel Dansk</b> 2 cl .....	<b>Dkr. 40,-</b>
<b>Enkelt</b> 2 cl .....	<b>Dkr. 40,-</b>
<b>Fernet Branca</b> 2 cl .....	<b>Dkr. 45,-</b>