

HOLME GAARD VÆRK

Menu

Danish Smørrebrød *(we recommend 2 pieces)*

Herring, potatoe salad, capers, onion	110,-
Shrimps, avocado crème, brioche	125,-
Pan seared flatfish, remoulade, lemon, salad	130,-
Add on: shrimps, capers remoulade, lingonberries	+45,-
Mayo based chicken salad, bacon, pickled cucumbers, mushroom, salads	120,-

Holmegaards lunch *(must be ordered by the entire table)*

Herring– Shrimps - Chicken	295,-
Add on: pan seared flatfish	+40,-
Served sharing style with ryebread and butter	
<i>(The prices is per person)</i>	

Sandwich and salad

Sandwich with beef, bearnaise cream, salads, sprouts, pickle, cheese	165,-
Salad, pointed cabbage, tomato, pickle, roasted seeds, sourdough bread	135,-
Add on: salmon	+25,-

Cheese and sweets

Cheese plate	145,-
Sourdough bread with cheese and jam	45,-
Croissant	38,-
Holmegaards chocolate cake	65,-
Chocolate cookie	35,-

Kids

Chicken skewer, vegetables, sourdough bread, butter	95,-
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Wines by the glas

2023 Sauvignon Blanc, Clément & Florian Berthier, Coteaux du Giennois, Loire	85,-
2023 Riesling Trocken, Emrich Schönleber, Nahe	95,-
2023 Chablis Secret, Domaine Heimbouger, Bourgogne	110,-
2023 Villa Aix Rosé Coteaux d'Aix en Provence	85,-
2023 Signature Pinot Noir, Nicolas Potel, Vin de France	95,-

Draft beer

Small 0,3 L/Large 0,5 L 60,-/75,-

Royal Classic – Fuglsang Pilsner

Dark Mumme – Brewer's special

Non alcoholic beer

0,5L It's Øll or Nothing, Næstved Bryghus 0,5% 75,-

0,5L Hazy IPA, Schøtitz 0,5% 75,-

0,33L Royal Pilsner 0,0% 45,-

Local Beers from Næstved Bryghus

0,5L, Bottle 75,-

Suså - Holmegaard Værk - Havn - Slat –Fest - Brun - I.P.A

Holmegaards snaps

Our homemade snaps 10,- pr. cl.

Snaps

2cl./4cl. Aalborg Taffel Akvavit- Linie Aquavit Port Casks 25,-/45,-

Soda

25 cl. Pepsi - Pepsi Max - Orange – Lemon – Faxe Kondi – Faxe Kondi Zero 38,-

Juice from Rebæl

265 ml. Elderflower – Peach - Rhubarb – Apple – Lemon 40,-

Smoothie from Innocent

30,-

Filtered water ad libitum

25,-

Regular/sparkling

(The price is per person)

Coffee & tea

Cafe Latte, Cappuccino, Double Espresso, Cortado, Americano 40,-

Chai Latte Vanilla, Hot Coco, Iced coffe 45,-

Tea 38,-

Café Holmegaard

A part of Holmegaard Værk

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Bubbles

Champagne

NV Brut Grande Reserve, André Clouet, Champagne	665,-
NV Champagne Grand Cru, Bernard Remy, Champagne	685,-
NV Champagne Grains de Celles Rosé, Pierre Gerbais, Champagne	695,-
NV Champagne Blanc de Noirs, Luc Merat, Champagne	825,-

Other

NV Granatæblecider, Val de France (<i>alkoholfri</i>)	195,-
2023 Perle, Ørnberg, Sjællands Odde	495,-
NV Cava Rosé, Marques de Grinon, Penedés	335,-
2020 Vignoble des 2 Lunes Crémant d'Alsace Organic Comète, Alsace	475,-
NV Cremant de Bourgogne Brut, Henri Champliau, Bourgogne	525,-
NV Valdobbiadene Prosecco Superiore Extra Dry, Ruiol Castel Follador	395,-

White

Denmark, Austria & Deutschland

2023 Jørgen, Ørnberg, Sjællands Odde	495,-
2022 Rös Solaris, Dyrehøj Vingaard, Røsnæs	565,-
2023 Terrassen Grüner Veltliner, Leth, Niederösterreich	355,-
2022 Leindl Grüner Veltliner Langenlois Kamptal	405,-
2022 Riesling Trocken "Vom Schiefer", Sturm, Mittelrhein	495,-
2023 Riesling Trocken, Emrich Schönleber, Nahe	385,-
2023 Riesling Trocken, Korrell, Nahe	425,-
2023 Essence, Riesling Halbtrocken, Prüm, Mosel	375,-
2022 Riesling Bockstein Kabinett, Nik Weis, Mosel	535,-
2022 Schiefer Riesling Magnum, Nik Weis, Mosel	695,-
2023 Riesling, Weingut Goldatzel, Rheingau (<i>alkoholfri</i>)	295,-

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Italy, Spain, Portugal & Slovenia

2023 Villa Mottura Fiano, Salento	365,-
2023 Roero Arneis, Giuseppe Bordone, Piemonte	385,-
2023 Scalunera Bianco Etna, Torre Mora, Sicilien	425,-
2023 Pinot Grigio, Cantina Puiatti, Friuli-Venezia Giulia	405,-
2022 Sauvignon Blanc, Laderas de Romeo, Murcia	345,-
2023 Albarino, Immortalis, Rias Baixas	415,-
2019 Alvarinho, Milagres by Quinta da Pedra, Minho, Vinho Verde	585,-
2022 Furmint, Verus Vineyards, Ormoz	395,-
2023 Sauvignon Blanc, Verus Vineyards, Ormoz	395,-

France

2018 Riesling Roche Granitique, Domaine Kirrenbourg, Alsace	485,-
2021 Pouilly-Fumé, Fines Caillottes, Jean Pabiot, Loire	520,-
2023 Sancerre, Cedrick Bardin, Loire	495,-
2023 Sauvignon Blanc, Clément & Florian Berthier, Coteaux du Giennois, Loire	375,-
2023 Signature Chardonnay, Nicolas Potel, VDF	365,-
2023 Mâcon-Village Blanc, Nicolas Potel, Bourgogne	425,-
2022 Bourgogne Blanc, Domaine Sylvain Bzikot, Bourgogne	435,-
2022 Bourgogne Blanc Chardonnay, Faiveley, Bourgogne	510,-
2023 Chablis Secret, Domaine Heimbourger, Bourgogne	525,-
2020 Savigny les Beaune Les Goudelettes, Domaine Rion, Bourgogne	625,-
2022 Pouilly Fuisse Pierres a Canards, Pierre Vessigaud, Bourgogne	785,-
2022 Saint Aubin, Charles Vienot, Bourgogne	815,-
2022 Pernand Vergelesses Blanc, Domaine Michel, Bourgogne	955,-
2022 Chassagne-Montrachet, Domaine Faiveley, Bourgogne	1295,-
2018 Meursault Premier Cru "Les Genevrières", Vincent Girardin, Bourgogne	1535,-

Rosé

France

2022 Fil d'Ariane Rosé, Domaine Des Peirecédés, Côtes du Provence	415,-
2023 Villa Aix Rosé Coteaux d'Aix en Provence	395,-
2023 Grenache Noir, Porcelaine Rosé, Pays d'Oc	365,-
2023 Grenache Rosé, Cevennes Wines, Rhône	345,-
2022 Sancerre Rosé, Domaine Guilleraut Fargette, Loire	445,-

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Red

Slovenia, Spain, New Zealand & USA

2017 Pinot Noir, Verus Vineyards, Ormoz	495,-
2021 Hacienda Monasterio, Ribera del Duero	775,-
2020 Annabella Pinot Noir, Michael Pozzan Winery, Russian River Valley	510,-
2021 Zinfandel Reserve, Backwoods, Lodi, Californien	385,-
2022 Pinot Noir, Hunter's, Marlborough	575,-

Italy

2021 Zero Puro Mineraliae, Montepulciano d'Abruzzo	325,-
2023 Sangiovese/Primitivo, Maestro, Apulien	325,-
2023 Villa Mottura Primitivo, Salento	375,-
2019 Berardenga Chianti Classico, Fèlsina, Sangiovese, Toscana	575,-
2017 Brunello di Montalcino, Caparzo, Sangiovese, Toscana	755,-
2023 Barbera Appassimento Rinaldi Piemonte	445,-
2020 Barolo, Giacomo Grimaldi, Piemonte	665,-
2019 Barberesco, Cantina del Pino, Piemonte	695,-

France

2020 Domaine Le Clos Des Lumieres Cotes du Rhône	325,-
2022 Cairanne Les Travers, Domaine Brusset, Rhone	365,-
2023 Signature Pinot Noir, Nicholas Potel, VDF	385,-
2022 Bourgogne Rouge Pinot Noir, Faiveley, Bourgogne	525,-
2020 Bourgogne du Chateau Rouge Ch. De Marsannay, Bourgogne	545,-
2019 Chateau de Beaucastel Rouge, Châteauneuf-du-Pape (37,5 cl.)	645,-
2020 Côte Rotie, Domaine Gerard, Côte Rotie	995,-

Sweet

2023 Blue Moscatel, Cosecheros & Criadores, Vino de la Tierra de Castilla	355,-
2013 Colheita Otima Port, Warre's	585,-
NV Porto Tawny Reserva, Quinta Fonte Nova, Portugal	875,-
2023 Expression, Mas Lavail, Maury	415,-