

LUNCHMENU

Servings from 11.30 am to 3.45 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 "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 rebuilt.

Brunch	kr. 149,-
Served with scrambled eggs, sausage, bacon, fish, cheese and skyr, pickled nuts and charcuterie. Fresh baked bread and butter served on the side	
<i>A Coffee/Tea of your choice and a glass of juice</i>	kr. 50,-
Sandwich	
Served on a grilled flatbread with pesto, pickled roots, salat and baked tomatoes	
<i>Choose between:</i>	
Salmon and cottage cheese	kr. 129,-
Chicken filet from Rokkedahl and Devils jam	kr. 119,-
Danish dried ham and cheese called Gammel Knas	kr. 119,-
Wheat seed salad	kr. 109,-
Marinated with sundried tomatoes. Served with rucola, pumpkin pickled with pepper, and Danish goat cheese	
<i>Acquisition for the salat:</i>	
Home smoked salmon	kr. 45,-
Sweet potato soup	kr. 109,-
Flavored with a mild chili. Including croutons, crispy danish dried ham and sour crème	
Steak Tartare	kr. 155,-
Minced grounded Danish beef, made with capers, pickled onions, egg yolk and the houses secret marinade. Choose between mild and spicy . Included is roasted potatoes, Aioli and crisp rye	
Kolvig - by Brorsonsmindes "Shooting Star"	kr. 179,-
Danish traditional dish - breaded plaice and steamed plaice, smoked salmon, shellfish and asparagus. Served on fried white bread	
Kolvig - by Brorsonsmindes "pariserbeef"	kr. 139,-
200 g minced beef patty fried on white bread with pickled beetroot, horseradish, capers, pickles, onion and egg yolk	
Tapas	kr. 179,-
Including a variation of fish, shellfish, chartuterie, Danish cheeses and something sweet. Furthermore, there will be served fresh baked bread and butter	
Kolvig - by Brorsonsmindes burger	kr. 145,-
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	
<i>Acquisitions for the burger instead of a beef patty:</i>	
Vegetarian beef	kr. 145,-
Ribeye made from Danish Gastro Veal ca. 200 g	kr. 269,-
Ribeye made from Danish Gastro Veal ca. 300 g	kr. 329,-
Chicken filet from Rokkedahl	kr. 160,-
Two beef patties, approximate 400 g in total	kr. 220,-
<i>Further purchase:</i>	
Sauce Bearnaise	kr. 25,-

Ribeye made from Danish Gastro Veal

Steak ca. 200 g kr. 265,-

Steak ca. 300 g kr. 325,-

served with roasted potatoes, braised onion and aioli

Further purchase:

Sauce Bearnaise kr. 25,-

Truffle jus kr. 30,-

Vegan beef kr. 219,-

Served with a bean-ragout, the seasons vegetables and potatoes

Cake

Cake of the day (Ask the waiter) kr. 59,-

Cake of the day included coffee or tea of your choice kr. 89,-

Dessert

Dessert of the day (Ask the waiter)

KIDS MENU

Only for children under the age of thirteen

Main course kr. 75,-

Dessert kr. 55,-

2 course kr. 115,-

MAINS

Spaghetti Bolognese

*

Breaded plaice
with rye bread or potatoes

*

Kids burger (Additional price kr. 20,-)

Served with roasted potatoes

*

Pasta with sausage

DESSERTS

Ice cream with chocolate sauce

*

Pancake with ice cream



APERITIF

Aperitif

Cuba Libre	One Glass kr. 59,- / One Pitcher kr. 199,-
Aperol Spritz	One Glass kr. 59,- / One Pitcher kr. 199,-
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,-

THE HOUSES RECOMMENDS

WHITE

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

ROSÉ

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

RED

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

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

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

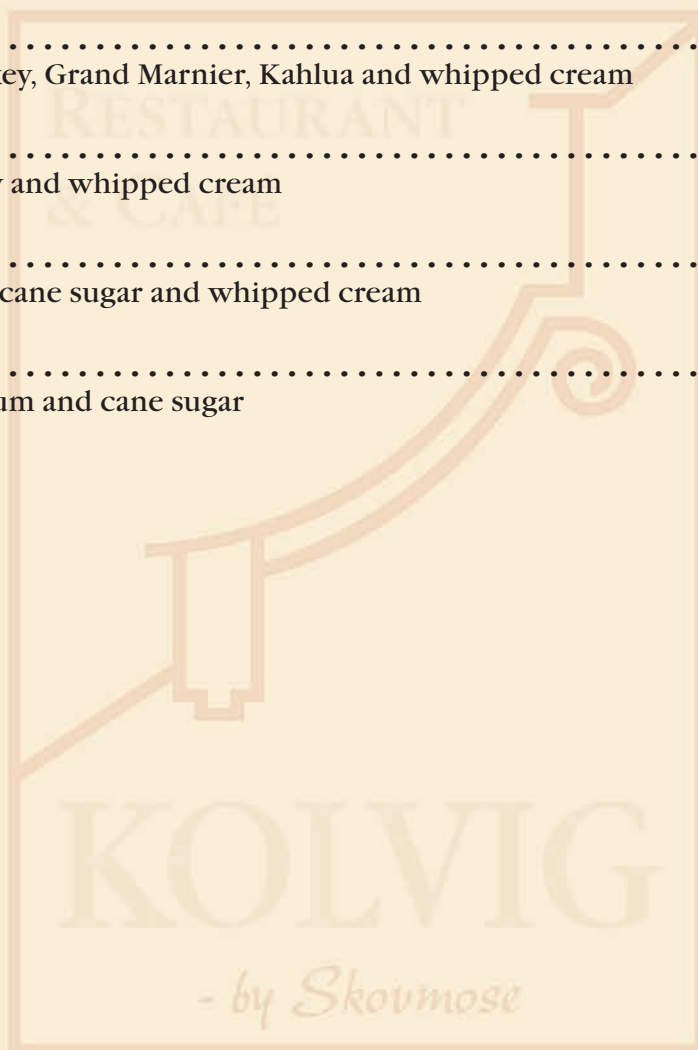
Our Coffee is served with whole milk, if something else is wished, tell the waiter.
We also have low fat milk, almond milk (kr. 10,-) and soymilk (kr. 10,-).

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

HOT BEVERAGES WITH ALCOHOL

Whit minimum 4 cl alcohol

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



LIQUOR

Gin

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

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

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

Rom

El Dorado Rum 12 years 2 cl	kr.	65,-
Ron Zacapa XO 2 cl	kr.	99,-
Rum Diplomatico 2 cl	kr.	69,-

Whisky

Talisker Sky 2 cl	kr.	65,-
Laguvulin 8 years 2 cl	kr.	65,-
Laguvulin 16 years 2 cl	kr.	109,-
Aberlour 12 years 2 cl	kr.	65,-

Cognac

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

Likør

Bailey 2 cl	kr.	45,-
Walcher Orange Liquor 2 cl	kr.	59,-

Akvavit / Snaps

Aalborg Akvavit 2 cl	kr.	40,-
Linie Aquavit 2 cl	kr.	45,-

Bitter

Gammel Dansk 2 cl	kr.	40,-
Enkelt 2 cl	kr.	40,-
Fernet Branca 2 cl	kr.	45,-