

MENU



KOLVIG

by SKOVMOSE

At Kolvig - by Skovmose, we prioritize accommodating special requests. If you have any allergies or dietary restrictions, such as being vegetarian, please inform our staff and they will help tailor a menu to meet your needs and preferences. We offer dairy-free, gluten-free, and sugar-free products as well as products without animal ingredients. We prepare everything from scratch and know exactly what goes into our dishes, so don't hesitate to ask.

A Little History of Kolvigs Gaard

Kolvigs Gaard was built around the year 1600 by Mogens Graves and came into the possession of Frederik Kolvig around 1850. He established a merchant's house, Kolvigs Gaard, which traded in building materials and grocery items, among other things. Kolvig also established a chicory factory that produced coffee substitutes from chicory roots imported from Holland. Kolvig, who was the Dutch consul, was a highly respected person in the town and was appointed to represent the town at the funeral of King Frederik VII.

During a storm surge in 1863, one of Kolvig's vessels was shipwrecked in the Wadden Sea, resulting in significant losses. In 1864, Denmark was defeated and had to cede Southern Jutland, marking the beginning of an economically difficult period. In 1867, Frederik Kolvig went bankrupt. In February 1919, the chicory factory burned down and was not rebuilt.

SNACKS

Salted Almonds

1-2 people	kr.	45,-
4-6 people	kr.	78,-

Olives

1-2 people	kr.	40,-
4-6 people	kr.	75,-

Crackers and Crispbread with Tapenade

1-2 people	kr.	45,-
4-6 people	kr.	82,-

Root Chips

1-2 people	kr.	45,-
4-6 people	kr.	82,-

Mix of the above

1-2 people	kr.	165,-
4-6 people	kr.	299,-

APERITIF

Cuba Libre, Aperol Spritz, or Campari Soda	Glass kr.	85,-
French Cider <i>with Pomegranate Flavor · Non-Alcoholic</i>	Glass kr. 59,- / Bottle kr.	289,-

DANISH OYSTERS

*Choose between Neutral with Tomato-Citrus Salsa,
Gratinated with Mussel Sauce and Havgus eller Fried in Beer Batter with Tartar Sauce.*

1 pc.	kr.	59,-
2 pcs.	kr.	109,-
3 pcs.	kr.	149,-

BUBBLES

Brut Premier - Louis Roederer <i>France</i>	kr.	1.025,-
Brut Premier - Louis Roederer 37,5 cl <i>France</i>	kr.	595,-
Cremant d'Alsace Kuentz Bas <i>France · Organic</i>	kr. 645,- / gl.	kr. 165,-
Cava Medien Rosé <i>Spain</i>	kr. 455,- / gl.	kr. 110,-
Le Contesse Spumante Extra Dry <i>Italy</i>	kr. 455,- / gl.	kr. 110,-
Boudry Champagne, Brut Rosé <i>France</i>	kr.	845,-
Mousserende Rosé, Extra Brût Vester Vedsted Vineyard <i>Denmark · Organic</i>	kr.	625,-

Kolvig's platekr. 209,-

A variety of fish, shellfish, charcuterie from Nørre Søby Slagter, Danish cheeses, and sweets.
Served with freshly baked bread and butter.

Onion Soupkr. 125,-

Kolvig's interpretation of the classic onion soup made vegetarian. Served with cheese bread.
Available as a starter for 85,-

Kolvig's Caesar Saladkr. 135,-

Romaine lettuce tossed with Caesar dressing, served with bread croutons, tomato, and grated Havgus.
Available as a starter for 90,-
Add:

Chicken breast from Rokkedahlkr. 65,-

Sandwich

Served with toasted malt bread, pesto, pickled roots, lettuce, and semi-dried tomatoes.
Choose between:

Salmon and Cottage Cheesekr. 159,-

Chicken Breast from Rokkedahl and Devil's Jamkr. 159,-

Danish Cured Ham and Gammel Knaskr. 155,-

Moules friteskr. 209,-

Blue mussels in a creamy sauce of cream and white wine, flavored with ginger, dill, and lemon,
topped with fresh herbs. Served with fried small potatoes, aioli, and bread.
Available as a starter for 135,-

Kolvig's Fish and chipskr. 195,-

Our interpretation of the classic dish, serving coalfish in beer batter,
fried small potatoes, burnt lemon, tartar sauce, and dill mayo.
Add:

Aiolikr. 15,-

Kolvig's Shooting Starkr. 249,-

Served with breaded and steamed fish, home-smoked salmon, shellfish, and asparagus.
With red dressing on butter-fried French bread.

Parisian Steakkr. 175,-

Served with a steak of approx. 200 g of home-ground Danish beef,
beetroot, horseradish, capers, pickles, onions, and egg yolk.

Steak Tartarekr. 195,-

*Choose between **mild** or **spicy**.*

Minced Danish beef, mixed with capers, pickled onions, egg yolks, and house secret marinade.
Served with fried small potatoes, aioli, and crispy rye bread.
Available as a starter for 125,-
Add:

Flavored with cognackr. 45,-

Kolvig's burger kr. 185,-

Homemade burger bun, patty of approx. 200 g of home-ground Danish beef, aged cheese, dried Danish cured ham, pickled red onions, cucumber, tomato, lettuce, and dressing.
Served with fried small potatoes with aioli.

Options for burger instead of beef patty:

Vegetarian patty *Served without cheese and ham unless otherwise requested.* kr. 195,-

Chicken breast from Rokkedahl kr. 205,-

Two patties, approx. 400 g in total kr. 279,-

Ribeye of Danish Gastro Veal approx. 200 g kr. 339,-

Ribeye of Danish Gastro Veal approx. 300 g kr. 399,-

Add:

Sauce Bearnaise kr. 40,-

Ribeye of Danish Gastro Veal

Served with fried small potatoes, braised onions, and aioli.

Steak of approx. 200 g kr. 325,-

Steak of approx. 300 g kr. 385,-

Add:

Bearnaise sauce kr. 40,-

Truffle jus kr. 40,-

Small green salad kr. 55,-

Fried vegetables kr. 55,-

Gastro Veal Tenderloin kr. 419,-

Served with pickled mushrooms, burnt onions, truffle sauce, and fried small potatoes.

KOLVIG'S SURPRISE MENU

Menu selected by the chef. At the front of our menu, there is a bit more information to awaken your taste buds.

If you want to know more about the surprise, ask the staff.

Our surprise menu is also available in a vegan version; see the back of the menu.

Starters and intermediates kr. 125,-

Main Course *Choose between **meat** or **seasonal fish*** kr. 339,-

Dessert kr. 125,-

2 courses kr. 439,-

2 courses including 2 glasses of selected beverages kr. 625,-

3 courses kr. 539,-

3 courses including 3 glasses of selected beverages kr. 809,-

4 courses kr. 619,-

4 courses including 4 glasses of selected beverages kr. 975,-

5 courses kr. 699,-

5 courses including 5 glasses of selected beverages kr. 1095,-

Add:

2 cheeses with a glass of rum or port kr. 175,-

CAKE/DESSERT

Crème Brûléekr. 119,-
Served with sorbet

Cake of the Day *ask the staff*kr. 60,-

Cake of the Day including choice of coffee/teakr. 95,-
Add:

Homemade vanilla ice creamkr. 30,-

Danish Arla Unika Cheeses

Served with preserves, crisps, and compote.

3 different cheeseskr. 109,-

4 different cheeseskr. 139,-

5 different cheeseskr. 179,-

CHILDREN'S MENU

Only served to children under 13 years

Main coursekr. 109,-

Dessertkr. 75,-

2 courseskr. 175,-

MAIN COURSES

Pasta with Meat Sauce

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Fish Fillet with Remoulade

Served with potatoes or rye bread

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Children's Burger (add kr. 30,-)

Served with fried potatoes

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Children's Fish and Chips (add kr. 30,-)

Served with remoulade

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Sausages with Pasta

DESSERTS

Also available for adults for kr. 95,-

Ice Cream and Chocolate Sauce

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Pancakes with Ice Cream

APERITIF

Cuba Libre	Glass kr.	85,-
Aperol Spritz	Glass kr.	85,-
Campari Soda	Glass kr.	85,-
French Cider <i>with Pomegranate Flavor · Non-Alcoholic</i>	Glass kr. 59,- / Bottle kr.	289,-

WINE LIST

WHITE

Chardonnay Gocce <i>Italy · Sicily · Organic</i>	kr. 295,- / 1/2 bottle kr. 175,- / gl. kr.	75,-
Tokaj Furmint - Château Dereszla <i>Hungary</i>	kr. 435,- / 1/2 bottle kr. 255,- / gl. kr.	105,-
Passi Reali Bianco <i>Italy · Organic</i>	kr. 475,- / 1/2 bottle kr. 280,- / gl. kr.	115,-
Riesling keine Nur behändigkeit, Pfalz <i>Germany · Organic</i>	kr. 475,- / 1/2 bottle kr. 280,- / gl. kr.	115,-
Pinot Grigio - Fidora <i>Italy · Organic</i>	kr. 475,- / 1/2 bottle kr. 280,- / gl. kr.	115,-
Sauvignon Blanc West Coast Neil Ellis <i>South Africa</i>	kr. 510,- / 1/2 bottle kr. 315,- / gl. kr.	130,-
Solaris, Vester Vedsted Vingård <i>Denmark · Organic</i>	kr. 495,- / 1/2 bottle kr. 305,- / gl. kr.	125,-
Macon Lugny – Lupe Cholet <i>France</i>	kr.	655,-
Sancerre les Grandmontains Domaine Laporte <i>France · Organic</i>	kr.	725,-

ROSÉ

House rosé	kr. 295,- / 1/2 bottle kr. 175,- / gl. kr.	75,-
Tramari Rosé - Feudi di San Marzano <i>Italy</i>	kr. 415,- / 1/2 bottle kr. 240,- / gl. kr.	100,-
Esprit Gassier, Chateau Gassier <i>France · Organic</i>	kr. 495,- / 1/2 bottle kr. 305,- / gl. kr.	125,-
Cabernet Cortis, Vester Vedsted Vingård <i>Denmark · Organic</i>	kr. 495,- / 1/2 bottle kr. 305,- / gl. kr.	125,-

RED

Nero d'Avola Gocce <i>Italy · Sicily · Organic</i>	kr. 295,- / 1/2 bottle kr. 175,- / gl. kr.	75,-
Ancient Vines Zinfandel Cline <i>California</i>	kr. 565,- / 1/2 bottle kr. 335,- / gl. kr.	155,-
Passi Reali Rosso <i>Italy · Organic</i>	kr. 475,- / 1/2 bottle kr. 280,- / gl. kr.	115,-
Cotes du Rhone Maison Pierrond <i>France</i>	kr. 435,- / 1/2 bottle kr. 255,- / gl. kr.	105,-
Pinot Noir Maison Villette <i>France</i>	kr. 475,- / 1/2 bottle kr. 280,- / gl. kr.	115,-
Ripasso Costa Regale Lenotti <i>Italy</i>	kr. 545,- / 1/2 bottle kr. 325,- / gl. kr.	145,-
Spätburgunder - Shelter Vinery, Baden <i>Germany</i>	kr.	625,-
Barolo Tres Ciabot <i>Italy</i>	kr.	835,-
Cabernet Cantor Vester Vedsted Vineyard <i>Denmark · Organic</i>	kr. 545,- / 1/2 bottle kr. 325,- / gl. kr.	145,-
Rondo Vester Vedsted Vineyard <i>Denmark · Organic</i>	kr.	525,-

SPARKLING WINES

Brut Premier - Louis Roederer <i>France</i>	kr. 1025,-
Brut Premier - Louis Roederer 37,5 cl <i>France</i>	kr. 595,-
Cremant d'Alsace Kuentz Bas <i>France · Organic</i>	kr. 645,- / gl. kr. 165,-
Cava Medien Rosé <i>Spain</i>	kr. 455,- / gl. kr. 110,-
Le Contesse Spumante Extra Dry <i>Italy</i>	kr. 455,- / gl. kr. 110,-
Boudry Champagne, Brut Rosé <i>France</i>	kr. 845,-
Mousserende Rosé, Extra Brût Vester Vedsted Vineyard <i>Denmark · Organic</i>	kr. 625,-
Mousserende Muscaris Extra Brût Vester Vedsted Vineyard <i>Denmark · Organic</i>	kr. 625,-
Mousserende Solaris , Extra Brût Vester Vedsted Vineyard <i>Denmark · Organic</i>	kr. 625,-

DESSERT WINES

Dourthe Sauternes Dourthe, Bordeaux <i>France</i>	kr. 675,- / gl. kr. 105,-
Monbazillac 1982 <i>France</i>	kr. 1.125,- / gl. kr. 135,-

PORT WINES

Tawny Port Ramos Pinto	kr. 595,- / gl. kr. 95,-
LBV 2014 Ramos Pinto	kr. 755,- / gl. kr. 115,-
Adriano White Reserve Ramos Pinto	kr. 675,- / gl. kr. 105,-

GIN

Espresso Martini, made with 4 cl Wadden Sea Coffee Gin Liqueur and 2 cl Vodka	kr. 155,-
Choice of Njord gin 4 cl with Organic water	kr 149,-
<i>Ask the staff for variants</i>	
Bombay gin 4 cl with Organic water	kr. 115,-
Hendricks gin 4 cl with Organic water	kr. 119,-
Rødgrød Vadehavs Gin 4 cl with Organic water	kr. 129,-
Vadehavs Gin 4 cl with Organic water	kr. 129,-
Vadehavs Brombasse 4 cl with Organic water	kr. 129,-

Our gin is always served with ice and a choice of organic water from Fuglsang.

*Choose between **Indian Tonic**, **Mediterranean Tonic**, or **Ginger Beer**.*

COLD DRINKS

Iced water per person *free with another beverage purchase* kr. 25,-

Soft Drinks

Choose between Pepsi, Pepsi Max, Orange, Lemon or Faxe Kondi Free

Small kr. 42,-

Medium kr. 54,-

Large kr. 65,-

Sparkling water with or without citrus

Small kr. 40,-

Medium kr. 49,-

Large kr. 59,-

Pitcher kr. 105,-

Coca Cola or Coca Cola Zero

Bottle 25 cl kr. 55,-

Tonics og Juices

Organic tonics from Fuglsang kr. 55,-

Choose between Indian Tonic, Mediterranean Tonic or Ginger Beer

Adelhardt Juice *Organic* kr. 55,-

Choose between elderflower, apple, blackcurrant, raspberry, cranberry, or rhubarb

Smoothies

Blueberry, banana, apple juice, and white chocolate kr. 69,-

Forest berries, banana, apple juice, and 70% chocolate kr. 69,-

BEER

Draught Beer from Fuglsang

Choose between Organic Pilsner or Organic Classic

Small	kr.	49,-
Medium	kr.	69,-
Large	kr.	95,-

Special Draught Beer

Choose between Anarkist Bloody Weizen, Anarkist New England IPA, or Affligem Double

Small	kr.	69,-
Medium	kr.	89,-

Ribe Bryghus 0,5 l

kr.	95,-
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Choose between Blond Ale, Brown Ale, Black Ale, Forårs Ale, Marsk Hvede, Vikingebryg, Vadehavs Bryg, Remisen, Langgaard Porter, or RIPA

By Skovmose 0,5 l

kr.	95,-
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Brewed by Ribe Bryghus in collaboration with Kolvig by Skovmose

NON-ALCOHOLIC BEER

Royal Pilsner 0,0% 0,33 l

kr.	55,-
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Royal Classic 0,0% 0,33 l

kr.	55,-
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Heineken 0,0% 0,33 l

kr.	55,-
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Erdinger Weiss 0,5% 0,5 l

kr.	89,-
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San Miguel 0,0% 0,2 l

kr.	55,-
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Anarkist Hazy Ipa 0,5% 0,5l

kr.	89,-
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Anarkist Mighty Mild 0,5% 0,44l

kr.	89,-
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HOT DRINKS

*All our coffee is served with whole milk. If you prefer a different type of milk, it can be ordered.
We offer skim milk, almond milk (kr. 10,-), soy milk (kr. 10,-), and oat milk (kr. 10,-).*

Regular coffee

1 cup	kr.	35,-
Small pitcher 3 cups	kr.	95,-
Pitcher 6 cups	kr.	165,-

Coffee - French press

Small pitcher 4 cups	kr.	125,-
Large pitcher 6 cups	kr.	175,-

Cappuccino

Single shot	kr.	45,-
Double shot	kr.	55,-

Café au lait

Single shot	kr.	45,-
Double shot	kr.	55,-

Espresso

Singleshot	kr.	42,-
Double shot	kr.	52,-

Cafe latte

Single shot	kr.	45,-
Double shot	kr.	55,-

Cafe cortado

Single shot	kr.	45,-
Double shot	kr.	55,-

Americano

Single shot	kr.	42,-
Double shot	kr.	52,-

Chai latte

Choose between Tiger Spice or Orca Spice (sugar free)

Regular Chai Latte	kr.	48,-
Chai latte with espresso	kr.	58,-
Double shot	kr.	68,-

Hot chocolate with whipped cream	kr.	49,-
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Tea per bag	kr.	39,-
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See our selection at the bar.

ICED COFFEE

Stirred with ice cubes, syrup, and milk

Single shot	kr.	59,-
Double shot	kr.	69,-

Blended with vanilla ice cream, syrup, and milk

Single shot	kr.	89,-
Double shot	kr.	99,-

CAKE

Cake of the Day <i>ask our staff</i>	kr.	60,-
Cake of the Day including any coffee/tea	kr.	95,-
<i>Add-ons:</i>		
Homemade vanilla ice cream	kr.	30,-

FANØ CHOCOLATE

Handmade chocolate pieces, crafted with a passion for quality, good taste, and aesthetics. Assorteret Fanø Chokolade

Assorted Fanø Chocolate

1 pc	kr.	29,-
2 pcs	kr.	55,-
3 pcs	kr.	75,-
Additional pieces per piece	kr.	20,-

HOT DRINKS WITH ALCOHOL

All with a minimum of 4 cl alcohol

Irish Coffee	kr.	109,-
Coffee with whiskey, brown sugar, and whipped cream		
Mexican Coffee	kr.	109,-
Coffee with tequila, Kahlua, cane sugar, and whipped cream		
Greenlandic Coffee	kr.	109,-
Greenlandic Coffee with Northern Lights	kr.	139,-
Consists of coffee with whiskey, Grand Marnier, Kahlua, and whipped cream		
Bailey Coffee	kr.	109,-
Coffee with Baileys and whipped cream		
Pharisee	kr.	109,-
Coffee with rum, cane sugar, and whipped cream		
Rum Toddy	kr.	109,-
Tea, lemon, rum, and cane sugar		

SPIRITS

Rum

El Dorado Rom 12 years	kr.	70,-
Ron Zacapa XO	kr.	119,-
Rum Diplomatico	kr.	79,-

Whisky

Talisker Sky	kr.	75,-
Lagavulin 8 year	kr.	75,-
Lagavulin 16 year	kr.	139,-
Aberlour 12 year	kr.	75,-

Cognac

Cognac VS Francois Voyer	kr.	75,-
Cognac XO Chateau Fontpinot Frapin	kr.	119,-

Liqueur

Baileys	kr.	65,-
Walcher orange liqueur	kr.	75,-
Coffee liqueur from Vadehavsgin	kr.	75,-

Aquavit / Snaps

Aalborg Aquavit	kr.	40,-
Linie Aquavit	kr.	45,-

Bitters

Gammel Dansk	kr.	45,-
1 - Enkelt	kr.	45,-
Fernet Branca	kr.	55,-

BUFFET OFFER 2024

Offer valid from January 2nd to November 1st, 2024

Social Dinner at Kolvig per person *Pre-booking required* **kr. 399,-**

Minimum 2 persons and must be pre-ordered at least 24 hours before.

Children under 12: kr. 249,-

Takeaway per person **kr. 289,-**

Minimum 10 persons, otherwise a fee of kr. 250,- per order applies

Children under 12: kr. 199,-

If the menu is desired outside of the offer period, the price is kr. 309,-

In your own venue per person **kr. 394,-**

Minimum 35 persons, otherwise venue rental applies

Children under 12: kr. 249,-

STARTERS

Choose between (same dish for the entire party)

Two tartlets with chicken and asparagus

•

Home-smoked salmon with herb mix, shrimp, and herb dressing

Served with homemade bread

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Dried country ham served with mozzarella, tomato, pesto, and herb mix

Served with homemade bread

MAIN COURSE BUFFET

Veal rump with thyme and garlic

Glazed pork neck

Thyme-baked roots

Broccoli salad with bacon and mild chili dressing

Heart lettuce with wheat grains, pickled roots, and artichokes

Cauliflower flan on rocket with salted almonds and semi-dried tomatoes

Small herb-baked potatoes

Herb cream sauce

DESSERTS

Choose between (same dish for the entire party)

Brownie

Served with homemade ice parfait and forest berry compote (additional kr. 15,-)

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Apple trifle with mascarpone cream

•

Chocolate mousse with honey-roasted nuts with berry sauce

TO ORDER

Order online at www.kolvig.dk, call +45 41 82 37 27, or email info@kolvig.dk

BOOK YOUR STAY, MEETINGS, AND EVENTS IN RIBE

BRORSONSMINDE

Celebrate your party or meet at the cozy Brorsonsminde with „all you can eat“.

Prices from kr. 699,-

For events from 3 to 120 people, conferences, courses, and meetings in fantastic surroundings in Denmark's oldest city, Ribe. We offer beautiful, larger, and smaller rooms in the center of Ribe and take care of the menu, bookings, AV equipment, and everything else needed for a successful event.

THE OLD ARREST

Experience a captivating stay at The Old Arrest.

Prices from kr. 1599,- (depending on the season)

Stay in a former prison cell or in the large room of the prison warden. Our beautiful old prison is located on Domkirketorvet in the heart of Ribe.