

Welcome

- 100 Aperol Spritz** 80,-
w/ sparkling water & citrus
- 101 Gin Tonic** 80,-
classical

Sparkling wine

- 104 Borgo Imperiale Cuvée Brut**
Vinicola Decordi, Italien
Delicate fruity taste with a multitude of yellows fruits, fresh apples, pears and a touch of flowers. The taste is fresh, lively and velvety.
bottle 295,-
- 105 Crémant d'Alsace Brut**
Lentz, Alsace, Frankrig
Elegant with notes of raspberries and nuts. Persistent taste with a pleasant portion acid that makes the wine fresh and delicate.
bottle 385,-

House wine

- 120 Chardonnay, Rosedale Ridge**
Australien
Scent of exotic flowers and green fruits. Rich and harmonious with notes of ripe fruits and a long persistent aftertaste.
glass 60,-
bottle 295,-
- 121 Shiraz/Merlot, Rosedale Ridge**
Australien
The taste is full-bodied with good hot fruit like raspberries, blackcurrants and blackberries, a little spicy touch and a long balanced aftertaste.
glass 60,-
bottle 295,-

White wine

- 133 Chablis "Carré de Cesar"**
Château Maligny Bourgogne, Frankrig
The scent is delectable with a touch of minerality. Typical Chablis wine. Fresh and dry.
1/2 bottle 240,-
bottle 455,-
- 132 Gavi di Gavi**
Batasiolo, Piemonte, Italien
The taste is refreshingly dry, delicate with delectable fruit and flower in the long aftertaste, completed by fruit-filled bouquet.
bottle 395,-
- 134 Sauvignon Blanc**
Stony Creek, Marlborough, New Zealand
The taste is filled with green berries and fresh exotic fruit and a hint of elderflower. Medium full-bodied, a long aftertaste.
bottle 345,-
- 130 Pinot Blanc**
René Muré, Alsace, Frankrig
Glorious depth of fragrance with notes of melon, peach and freshly cut grass. The taste is soft with notes of flowers and bulb.
bottle 395,-
- 135 Riesling No. 3 "Simply Friuty"**
Weingut Eser, Rheingau, Tyskland
The aroma is characterized by ripe fruit, which goes again in taste. A fresh, crisp and juicy wine in good balance and slight sweetness.
bottle 375,-
- Rosévine**
- 190 Casal Mendes Rosé**
Caves Alianca, Portugal
Intense with aroma from pineapple and banana. Good balance between the fresh fruit and the light sweetness. A little bit of sparkling style.
bottle 295,-
- 191 Mimi en Provence**
Vins Breban, Frankrig
Delicious hints of spring flowers and citrus. The taste surprises with its floral Notes derived from the taste of crushed strawberries, lemon and watermelon.
bottle 385,-

Red wine

163 Fleurie "Vieilles Vignes"
Christien Bernard Beaujolais, Frankrig
Fresh and with notes of strawberries and finally a little flavourings in the form of smoke, and chocolate. A complex wine in the light and elegant style.
bottle 395,-

161 Chatauneuf-du-Pape "La Fagotieres"
Domaine Palestor, Rhone, Frankrig
Here is good style and typical Chateauneuf-du-Pape with heavy fatty fruit and soft texture.
1/2 bottle 265,-
bottle 495,-

160 Ripasso della Valpolicella DOC
Fabiano, Veneto, Italien
The flavor is powerful with a cascade of reds berries, mocha, chocolate and soft tannins and slight sweetness.
bottle 395,-

164 Zinfandel Beyer Ranch
Wente Vineyards, Californien, USA
Glorious ripe red fruit in balance with the spice and an elegant aftertaste. Typical elegant Zinfandel.
bottle 425,-

165 Carmenere Gran Reserva
Vina Tarapaca, Central Valley, Chile
Pepper as well as a touch of vanilla from the barrel storage. A full-bodied, complex wine with good soft tannin.
bottle 385,-

Dessert wine

171 Churchill's LBV Port
Churchill's Port, Douro, Portugal
The aroma is characterized by blueberries, prunes and liquorice. Rich and full-bodied taste and with fresh, long and ripe fruity aftertaste.
glass 75,-
bottle 455,-

170 Muscat
Baron de Farnals, Valencia, Spanien
Dense and straw-colored in the glass with a distinct spicy fresh character of honey and pineapple. The taste is soft with creamy texture and fresh sweetness.
glass 65,-
bottle 335,-

Non-alcoholic wine

196 Jus de Raisin Blanc, Gazéifié
Paul Giraud, Frankrig
Non-alcoholic sparkling grape must on carefully selected grapes from the Cognac district. Elegant and composed with lots of fresh fruit and a nice little sweetness.
glass 70,-
bottle 365,-

195 Chardonnay, La Baume Saint-Paul
Domaine de la Baume, Frankrig
Delicate, yellow color with greenish touches. A scent of peach and fresh, ripe fruits. The taste is round, fresh and fruity.
bottle 325,-

196 Cabernet-Syrah, La Baume Saint-Paul,
Domaine de la Baume, Frankrig
Plump and complex in the nose with red berries and blackberries with spicy notes. Soft and elegant in the mouth with a wonderful abundance of flavors.
bottle 325,-

Lunch

(serve between 11.00 – 14.00)

- 60 “Rooster”’s dish (min. 2 couv.)**
Home fried and white marinated herrings with curry salad and 1/2 eggs with shrimps, Home-smoked salmon with asparagus and scrambled eggs,
Pan-fried fish fillet with remoulade,
Warm liver pate with bacon and mushrooms,
Warm sirloin steak with mushroom and cream, 2 kinds of cheese and fruit salad.
Kr. 320,-
- 61 ”Rooster”’s shooting star**
With white wine steamed plaice fillet and pan-fried plaice fillet garnished with shrimps, fresh asparagus and home-smoked salmon served with homemade mayo and red dressing
Kr. 198,-
- 62 Classic Parisian steak**
With capers, horseradish, raw onions, homemade pickled beets and raw yolk
Kr. 198,-
- 63 Omelettes (min. 20 minutes)**
With smoked bacon and lard, fresh tomatoes, chives and toasted rye bread served with homemade pickled beets and mustard.
(can be made vegetarian, ask the waiter)
Kr. 160,-
- 64 Cold home-smoked salmon**
Served with fresh asparagus, scrambled eggs, stewed spinach and homemade bread
Kr. 198,-
- 65 Pork tenderloin**
With mushrooms a la cream, raw fried potatoes and homemade pickled cucumber salad
Kr. 198,-
- 66 ”Rooster”’s Club sandwich**
With chicken, crispy fried bacon, fried egg, Crispy salad and homemade curry dressing
Kr. 198,-
- 68 Frokosttallerken**
Beef fillet steak with soft onions, air-dried ham with melon, home-smoked salmon with mustard dressing and 1 kind of cheese with sweet and crunch
Kr. 290,-

Open sandwiches

(Serve between 11.00 – 14.00)

- 72 Fish fillet**
Pan-fried plaice fillet, homemade remoulade and shrimps
Kr. 120,-
- 73 Veterinarian's night snack**
Homemade liver pate, salted meat, homemade mayo, onion and cloud
Kr. 85,-
- 74 Eggs & Shrimps**
Eggs, shrimps, homemade mayonnaise, cress, lemon and cucumber
Kr. 85,-
- 75 Roastbeef**
Roustbeef, homemade remoulade, horseradish, roasted onions and homemade pickles
Kr. 85,-
- 76 Potato**
Potatoes, homemade mayo, red onion, tomato and pepperwort
Kr. 75,-

**With the exception of open sandwiches and the “Rooster”’s dish,
All our lunch dishes can be made in a smaller size to the guest with the small appetite, at a discount of kr. 20,-**

For the coffee

- 70 Cake of the Day**
Choose from warm homemade apple pie with Stirred sour cream or homemade brownies with homemade vanilla ice cream
Kr. 75,-
- 71 Homemade ice cream cake**
With choko/mint, strawberry and vanilla ice cream, marzipan, nougat and fragilité therewith fruit coulis
Kr. 85,-

Beer & Water

Albani Breweries

Odense Classic	<i>Draft beer small 30 cl</i>	40,-
Odense Classic	<i>Draft beer com. 40 cl</i>	50,-
Odense Classic	<i>Bottled beer 33 cl</i>	35,-
Odense Alm.	<i>Bottled beer 33 cl</i>	35,-
Odense 1859	<i>Bottled beer 33 cl</i>	40,-

Trolden Microbrewery

Coal Wagon Kolding Brown Ale	<i>50 cl</i>	75,-
Fru Svendsen	<i>50 cl</i>	75,-

Fresh and very seductive lunch-beer at just 3.9%.
With a touch of elderflower and lots of floral aroma-hops (very low bitterness).
Irresistible and already a classic.

Organic Juice

Apple juice	<i>27,5 cl</i>	45,-
Elderflower	<i>27,5 cl</i>	45,-
Orange Juice	<i>27,5 cl</i>	45,-

Cooldrinks

Pepsi, Pepsi Max	<i>25,0 cl</i>	30,-
Mirinda Orange, Lemon	<i>25,0 cl</i>	30,-
Faxe Kondi	<i>25,0 cl</i>	30,-
Egekilde	<i>25,0 cl</i>	30,-
Ice water		25,-

Coffee & The

Black Coffee	38,-
Hot chocolate	45,-
The Earl Grey	38,-
Frugt	
Green or Herbal	



The Golden Rooster is, with its location by the beautiful Geographical Garden, among one of the most beautiful restaurants in Denmark.

The building, which is the original main building for Petersbjerggård, was moved to the Geographical Garden at Kolding's 700th anniversary in 1968. Petersbjerggård is architecturally a valuable half-timbered building, which probably dates to the 1600s. The reconstruction has preserved as far as possible the original character of the building, both exterior and interior. The beautiful half-timbered house, the cozy living rooms, good and plentiful food and the magnificent location are the setting for Restaurant Den Guldhane.

The Golden Rooster sticks to the traditions of the old Danish dishes as well as inspiration from French cuisine. In short, all the elements that characterize Danish inn idyll at its best.

We take great pride in the fact that everything is homemade with fresh ingredients. Among other things, we have extensive experience with our smoke oven, which can both hot and cold smoke. In the kitchen, great emphasis is placed on seasonal goods and quality.

In the summer season we have the opportunity for outdoor dining on our lovely terrace, which is adjacent to the Geographical Garden.

Regardless of the season, there is the possibility of food out of the house as well as being able to book our banquet rooms.

We look forward to welcoming you at

Restaurant "Den Gyldne Hane"

Liselotte & Jan