

Hotel Dagmar ***

DANMARKS ÆLDSTE HOTEL ANNO *1581*

THE STORY ABOUT HOTEL DAGMAR

”He who has not visited Ribe, slept one night at ”Hotel Dagmar” and heard the quaterbell beats from the Cathedral, does not know Denmark”

Thus, once wrote the famous journalist and writer Andreas Vinding ...
and one can only agree with him!

Hotel Dagmar - with the 900 year old Cathedral as a neighbour, is not only beautiful to see with its red walls and the beautiful tile roof, but also a historical attraction in Denmark’s oldest city



The original house on “Torvet” was destroyed by fire in 1580, but councillor and later mayor Laurids Thøgersen had a new stately farm built in 1581.

After having been in the possession of the prosperous Baggesens family, the house from about 1700 became the residence of Ribe’s founding presidents, a kind of Mayor of the City. The first president of the house was Carsten Worm, grandson of the famous Ole Worm.

On Peter Ussing’s death in 1788, the presidency was abolished, and from about 1800 it became “Gjæstgivergård”. Some remember the former president’s residence referred to as ”Greisens Hotel” or ”Gæstgivergården”.

The name ”Hotel Dagmar” first appeared in 1912 in connection with a major renovation.

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DANMARKS ÆLDSTE HOTEL ANNO *1581*

SNACKS

Opening hours: Lunch from 12-16. Evening from 17-21. Desserts can also be ordered from 16-17.

3 Fried Oysters

Served on a homemade
sauce tatar

149,-

Loaded or Regular Fries

With grated Comté, truffelsalt and
mayo. Regular is served with
ketchup or mayo

79,- / 59,-

French Olives and Salted Marcona Almonds

Served with smoked susages,
bread and butter

109,-

Smoked Charcuterie

With sourdough toast and
truffel mayo

109,-

STARTERS

Signature Salmon

Marinated with whisky/honey,
served with fresh cheese, herbs
and herb oil, bread and butter

169,-

”Bakskuld”

Salted, dried and smoked dab
with ryebread (speciality)

225,-

Mushroom Stew

On sourdough toast with
grated 16 month Comté

159,-

Langoustine Bisque

With panfried langoustine, herb
oil and herbs
Served with bread and butter

169,-

LUXERY ”SHOOTINGSTAR” A LA DAGMAR

Panfried and steamed filet of plaice
with shrimps, salmon, salad,
red dressing, roe, lemon and cucumber
on fried sourdough toast

249,-

MAINS

Fish and Chips

With sauce tatar, lemon and herbs

189,-

Baked Egg Omelet

With smoked bacon, ryebread,
tomato and chives

169,-

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DANMARKS ÆLDSTE HOTEL ANNO *1581*

NIGHT WATCHMEN BASEMENT

Opening hours: Lunch from 12-16. Evening from 17-21. Desserts can also be ordered from 16-17.

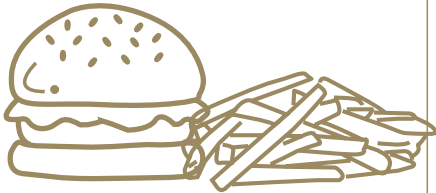
MAINS

Night Watchmen Burger

200g beef with mayo, pickled shallots, cucumber and lettuce.

Served with fries and mayo

169,-



KIDS MENU

Children under the age of 12 can choose any dish not on the kids menu at 50% off

Panfried Filet of Plaice

With fries, ketchup or mayo

99,-

Burger with Beef

With ketchup & fries

Ketchup or mayo

Salad & cucumber on the side

89,-

DESSERTS

Apple Cake

Macarons and whipped cream

89,-

Gateau Marcel

With vanilla ice cream

99,-

"Cheese Board"

A good selection of cheeses

Served with proper garnish

145,-

3-COURSE EVENING MENU FROM 17-21

Night Watchmen 3-course menu

Signatur Salmon - Veal Cuvette - Gateau Marcel

395,-

EVENING MAINS FROM 17-21

Striploin

300g from Sashi with greens, fries and truffel sauce

295,-

Filet of Plaice Dirole

Baked filet of plaice with souffle, vegetables, potato and safran sauce

245,-

Veal Cuvette

Slow cooked veal cuvette with vegetables, potato and thyme sauce

245,-

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BEVERAGES

Opening hours: Lunch from 12-16. Evening from 17-22. Desserts can also be ordered from 16-17.

SOFTDRINKS & JUICE

Soda - 0,3/0,5

Pepsi, Max, Faxe Kondi,
Mirinda Lemon..... 45,-/55,-

FREM from Ribe - 0,25

Sparkling water with or without lemon..... 30,-

FREM from Ribe, Soda - 0,25

Orange, Apricot, Raspberry, Green/Blue sport 30,-

Organic Juice Brd. Adelhart

Apple, Rhubarb, Elderflower, Blackcurrant 40,-

Aqua D'or Peach Ice Tea - 0,5 45,-

Filtered water by Royal - 0,7

Filtered water, still or sparkling 35,-

DRAFT BEER

Odense Pilsner - 0,3/0,5

Pilsner from Odense 45,-/60,-

Odense Classic - 0,3/0,5

Classic from Odense 45,-/60,-

Schiøtz Dark Mumme - 0,3/0,5

Strong dark and malted beer
from the late middle ages 55,-/70,-

Schiøtz Golden IPA - 0,3/0,5

Strong and fruity hops, with a touch of
malt and caramel..... 55,-/70,-

Royal Blanche - 0,3/0,5

Light weissbeer with a hint of lemon 55,-/70,-

* BOTTLED SPECIALITY BEERS & CIDER

Anarkist Brown Ale - 0,5

Full bodied with a good hoppy bitterness..... 79,-

Nørrebro Brewhouse Cider - 0,3

Apple Cider made from 100% organic
danish apples 60,-

Anarkist Hazy IPA 0,5% - 0,5

Light beer with lemon, brewed on wheat
and oats 79,-

Anarkist Bloody Weizen - 0,5

Weissbeer with a hint of blood orange..... 79,-

Royal 0,0 alcoholfree bottle - 0,3..... 40,-

RIBE BREWHOUSE - 0,5

Viking Brew

A strong red bock with cascadehops

Black Ale

A dark ale inspired by Irish stout with
a powerfull taste and soft foam

Marsh Weiss

Light and easygoing weiss with a hint of lemon
brewed on cascadehops

Waddensea Brew

A fresh pilsner spiced with flowers and berries
from the Waddensea area

Blonde Ale

A golden ale with a hint of citrus

79,-

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HOT DRINKS

Opening hours: Lunch from 12-16. Evening from 17-22. Desserts can also be ordered from 16-17.

HOT DRINKS

Illy Caffè Latte Single/double	45,-/50,-
Illy Cappuccino Single/double.....	45,-/50,-
Illy Cortado	45,-
Illy Espresso Single/double	35,-/40,-
Illy Americano	40,-
Filter Coffee/refill (only at the terrace)	35,-/15,-
A.C. Perchs The Earl grey, Breakfast, White Temple, Darjeeling, Green Jasmin, Green Rhubarb, Sweet Apple and Lemon, Cool Herbal	45,-
Hot Chocolate with Whipped Cream	45,-
With Cognac 4 cl.	85,-
Irish Coffee with 4 cl. Whisky	85,-
Bailey for the Coffee	45,-



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DRINKS

Opening hours: From 12-22.

DRINKS

Aperol Spritz	85,-
Gin Hass	85,-
Rum, Vodka, Jack Daniels, Morgan 3 cl. with soda.....	85,-
Plymouth Sloe Gin With lemon soda.....	95,-
Cocktails from Draft Espresso Martini, Pink lady, Strawberry Daiquiri, Passion fruit.....	99,-



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TROLDEN GIN & FEVER-TREE TONIC

Copperpot DNA

We recommend Fever-Tree Indian tonic water

Organic/Sustain

We recommend Fever-Tree
Mediterranean tonic water

Sea Buckthorn

We recommend Fever-Tree Indian tonic water

Cocky Barrista

We recommend it with ice and no tonic water
If you wish a tonic, then choose Fever-Tree
Indian tonic water

Navy

We recommend Fever-Tree
Indian tonic water

Groovy Currant

We recommend Fever-Tree aromatic tonic water

Gin & Tonic
95,-

Fever-Tree Tonic variants

Indian, Mediterranean, Elderflower, Aromatic

45,-

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DANMARKS ÆLDSTE HOTEL ANNO *1581*

VINKORT / WINES

STATEMENT

På Hotel Dagmar har vi ikke husets vin. Til gengæld har vi et lækkert udvalg af vine på glas. Vin er smag og oplevelser, det går vi meget op i.

We don't have a "house wine" at Hotel Dagmar. But we do have an amazing selection of wines by the glass. Wine is about taste and great experiences, something we value highly.



WINE BY THE GLASS - HVIDVIN / WHITE

La Cour des Dames Vin de France, Languedoc-Roussillon	75,-
Sieur D'arques Chardonnay, Languedoc, Frankrig/France	80,-
SOHO Sauvignon Blanc, Marlborough, New Zealand.....	85,-
Thanisch Riesling 1648, Trocken, Mosel, Tyskland/Germany	90,-
Thanisch Riesling Kabinet Feinherb, Mosel, Tyskland/Germany	95,-
Louis Moreau Chablis, Chardonnay, Bourgogne, Frankrig/France.....	135,-

WINE BY THE GLASS - RØDVIN / RED

La Cour des Dames Vin de France, Languedoc-Roussillon	75,-
Uma Collection Malbec, Telteca, Mendoza, Argentina	80,-
Magondeau Merlot, Fronsac, Bordeaux, Frankrig/France.....	85,-
Il Nespoli Sangiovese, Emilia Romagna, Italien/Italy	95,-
Vaquos Tempranillo, Ribera Del Duero Spanien/Spain.....	95,-
Alexander Valley Pinot Noir, Russian River Valley, Californien/California	135,-
Damilano Liste Barolo Nebbiolo, Piemonte, Italien/Italy	155,-

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VINKORT / WINES

WINE BY THE GLASS - ROSÉ

Coreto Pinot Noir/Castelao Shiraz, Lisboa, Portugal..... 80,-

Chateau Roubine Premium Syrah/Grenache/Mouvedre/Carignan/Cinsault
Cotes de Provence, Frankrig/France 95,-

WINE BY THE GLASS - MOUSSERENDE / SPARKLING

Sovrano Spumante Brut, Montelliana, Veneto, Italien/Italy 85,-

Cava Bodegas Pinord, Dibon Cava de Reserva, Demi Sec, Penedes, Spanien/Spain..... 85,-

WINE BY THE GLASS - DESSERT / SWEET

Château Jean Fonthenille Loupiac Semillon, Bordeaux, Frankrig/France 95,-

Bradamante Albana/Chardonnay/Sau. B., Poderia Dal Nespoli, Emilia Romagna, Italien/Italy..... 95,-

Banyuls Madeloc Grenache, Catalnien, Frankrig/France..... 105,-



WINE BY THE GLASS - PORTVIN

Quinta de la Rosa Tawny
Touriga Nacional, Touriga Franca, Sousao, Douro Valley, Portugal 95,-

Quinta de la Rosa Late Bottle Vintage
Touriga Nacional, Touriga Franca, Sousao, Tinta Roriz, Douro Valley, Portugal
Aged between 4 and 6 years in large casks..... 99,-

Quinta de la Rosa 20 års
Touriga Nacional, Tinta Roriz, Douro Valley, Portugal
Aged in average for 20 years in oak casks 99,-

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VINKORT / WINES

HVIDVIN / WHITE - FRANKRIG / FRANCE

La Cour des Dames Vin de France, Languedoc/Roussilon.....	325,-
Villa Mansay Chardonnay/Colombard, Languedoc/Roussilon.....	375,-
Chanson Vire-Clessé Domaine Chanson, Chardonnay, Viré-Clessé.....	475,-
Chanson Montagny Domaine Chanson, Premier Cru Montagny	595,-
Chanson Clos des Mouches Domaine Chanson, Premier Cru Chardonnay	1.495,-
D'ardhuy Corton Charlemange Domaine D'Ardhuy, Chardonnay, Corton Charlemange	995,-
Fontaine-Audon Sancerre Château Fontaine-Audon, Sauvignon Blanc, Loire	495,-
Louis Moureau Chablis Domaine Louis Morea, Chardonnay, Bourgogne.....	525,-
Louis Moreau Chablis 1st Cru Vau Ligneau Domaine Louis Morea, Chardonnay, Bourgogne	855,-
Sieur D'arques Chardonnay, Languedoc.....	375,-

ROSÈ - FRANKRIG / FRANCE

Roubine Château Roubine Cru Classé Premium, Côtes De Provence..... 475,-

ROSÈ - PORTUGAL

Coreto DFJ Vinhos, Pinot Noir/Castelão/Shiraz, Lisboa..... 395,-

HVIDVIN / WHITE - TYSKLAND / GERMANY

Thanisch Riesling Kabinet Feinherb Mosel.....	425,-
Thanisch Riesling 1648 Trocken, Mosel	395,-

HVIDVIN - WHITE - ØSTRIG / AUSTRIA

Herman Moser "Per Due" Grüner Veltliner - Kremstal.....	455,-
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All prices are in DKK incl. VAT

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DANMARKS ÆLDSTE HOTEL ANNO *1581*

VINKORT / WINES

HVIDVIN / WHITE - ITALIEN / ITALY

Nespolino Tribbiano/Chardonnay, Emilia Romagna.....	355,-
Da Maggio IGT, Chardonnay, Poderia Dal Nespoli, Emilia Romagna	395,-
Kellerie Kurtatsch Pinot Grigio, Alto Adige	425,-
Damilano Chardonnay Langhe, Piemonte.....	595,-

HVIDVIN / WHITE - CALIFORNIEN / CALIFORNIA

Alexander Valley Chardonnay, Sonom. Russian River	495,-
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HVIDVIN / WHITE - SYDAFRIKA / SOUTH AFRICA

Journey's End Chardonnay, Journey's End, Stellenbosch	455,-
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HVIDVIN / WHITE - NEW ZEALAND

Soho Sauvignon Blanc, Marlborough	425,-
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MOUSSERENDE / SPARKLING

Sovrano Spumante Brut, Montelliana, Veneto, Italien/Italy	375,-
Cava Bodegas Pinord, Dibon, Cava de Reserva, Demi Sec, Penedes, Spanien/Spain	375,-
Malvasia Castelnuovo del Bosco, Malvasia Piemonte, Italien/Italy.....	375,-
Metodo Classico Brut Damilano, Chardonnay, Pinot Noir, Piemonte, Italien/Italy	595,-
Michel Gonet Champagne Chardonnay, Frankrig/France	695,-

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VINKORT / WINES

RØDVIN / RED - FRANKRIG / FRANCE

La Cour des Dames Vin De France, Languedoc/Roussillon	325,-
Maison Tardieu-Laurent Syrah/Granache, Côtes du Rhône.....	375,-
Chanson Santenay-Beauregard Domaine Chanson, Pinot Noir, Santenay	795,-
D'ardhuy Côte de Nuit Village Domaine D'ardhuy, Pinot Noir, Côte De Nuits.....	495,-
Morgon Domaine Bulliat, Gamay, Beaujolais	475,-
Chanson Pernand-Vergelesses Domaine Chanson, Premier Cru Monopol, Beaun	855,-
Chanson Clos des Mouches Domaine Chanson 1. Cru, Pinot Noir, Beaune	1.495,-
Chanson Clos des Féves Domaine Chanson, Premier Cru, Monopol, Beaune.....	1.295,-
Chanson Gevrey-Chambertin Domaine Chanson, Premier Cru La Perrière, Côte De Nuits	1.595,-
Chanson Charmes-Chambertin Domaine Chanson, Grand Cru, Côte De Nuits.....	2.495,-
Chanson Chambolle-Musigny Domaine Chanson, Premier Cru Les Combottes, Côte De Nuits	1.995,-
Châteauneuf du Pape Bosquet Des Papes, Grenache/Syrah/Mouvedre, Rhône.....	699,-
Lion & Dragon Château Roubine, Syrah/CabernetSauvignon, Cru Classe, Côtes De Provence	525,-
Magondeau Château Magondeau, Merlot Fronsac, Bordeaux.....	395,-
Beausejour Château Beausejour Pomerol, Bordeaux	595,-
Cantemerle Château Cantemerle, Cabernet Sauvignon, Grand Cru Classé Haut-médoc	655,-

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VINKORT / WINES

RØDVIN / RED - ITALIEN / ITALY

Ma Roat Ripasso Tezza, Corvina/Rondinella, Ripasso Superiore, Valpolicella.....	455,-
Amarone Tezza - Corvina/Rondinella, D.O.C.G., Valpolicella	549,-
Prugneto Poderia Dal Nespoli, Superiore Sangiovese, Emilia Romagna	395,-
Nespolino Poderia Dal Nespoli, Sangiovese/Merlot Emilia Romagna	355,-
Il Nespoli Poderia Dal Nespoli, Superiore Riserva Sangiovese, Emilia Romagna	425,-
Borgo Dei Guidi Poderia Dal Nespoli, Sangiovese/Merlot, Emilia Romagna	495,-
Langhe Nebbiolo Damilano, Nebbiolo, Langhe	455,-
Barolo Damilano, Liste, Nebbiolo, Piemonte	995,-

RØDVIN / RED - SPANIEN / SPAIN

Vaquos Bodegas Pinord, Tempranillo, Ribera Del Duero.....	425,-
Clos del Mas Bodegas Pinord, Cabernet Sauvignon/Carinena/Garnacha, Priorat.....	575,-

RØDVIN / RED - SYDAFRIKA / SOUTH AFRICA

Journey's end Cabernet Franc Cab. Franc, Stellenbosch.....	425,-
Journey's end Shiraz Shiraz, Stellenbosch	425,-

RØDVIN / RED - CALIFORNIEN / CALIFORNIA

Maxville Maxville Winery, Cabernet Sauvignon, Napa Valley.....	1.195,-
Alexander Valley Alexander Valley Vineyards, Pinot Noir, Sonoma	495,-

RØDVIN / RED - ARGENTINA / CHILE

Uma Colección Telteca, Malbec, Mendoza Argentina	345,-
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DANMARKS ÆLDSTE HOTEL ANNO *1581*

SEE YOU AGAIN

THANK YOU FOR
YOUR VISIT



”We strive ourself to do the very best for our guests. If our food and service do not meet your expectations, please let us know”.

Allan Jakobsen
General Manager



”We cook with our heart and with the best produce. If our food does not live up to our standards, please notify a waiter”.

Claus Lauridsen
Executive Chef