

A LA CARTE

Week 29 – 30 – 31

Lunch: Thursday – Saturday, 12:00 – 3:30 pm

Dinner: Friday & Saturday, 5:15 – 10:30 pm

Starters

Stir-fried Bison

w/ soya, cucumber, radishes and chervil, 78 DKK

Smoked Bison Bottom Round

w/ Pickled white asparagus, browned butter and nuts, 78 DKK

Tatar af bison

w/ Piquillos, herbs, chili oil and mayo, as well as potato crisps, 78,-

All starters are served with homemade bread and butter.

Main courses

Bison Steak

w/ dried tomato, spring onion, glace and new potatoes, 285 DKK

Corned Bison

w/ vegetables, horseradish and new potatoes, 195 DKK

Ditlevsdal Bison Burger

w/ chopped steak, tomato, lettuce, cucumber, red onion, guacamole, salsa, cheese and bison bacon, 148 DKK

Light Dishes (Lunch only)

Sandwich of the day – see the blackboard or ask your waiter, 79 DKK

Salat of the day – see the blackboard or ask your waiter, 79 DKK

Fried Bison Sausage

w/ homemade bread, ketchup, mustard and Danish remoulade, 38 DKK

Desserts

Rhubarb Consommé

w/ vanilla ice, 72 DKK

Strawberry Pie

w/ custard and fresh strawberries, 72 DKK

Cheese Plate

3 kind of cheese with accessories and butter-fried rye bread, 72 DKK

Cake of Day – see the blackboard or ask your waiter, 35 DKK

Coffee/tea with the cake of the day, 50 DKK

For the little Indians (u. 10 years)

Thursday - Saturday, 12:00 – 3:30 pm

Friday & Saturday, 5:15 – 10.30 pm

Spaghetti bolognese à la bison, 78 DKK

Children's Bison Burger

w/ chopped steak, cucumber, lettuce and tomato, 78 DKK

Chief's Ice

– Colourful ice dessert with feathers, 48 DKK

*Choose 3 dishes and get
your starter and dessert
for only 120 DKK
gathered.*

Kitchen closes all days at 9:00 pm

Ditlevsdal
BISON FARM 



Bison BBQ-Bufferet - 3-course barbecue-buffet

**Wednesday and Thursday evening in the weeks 29 – 30 -31
at 5:30 and 6:30 pm.**

Starter:

Carpaccio of Smoked Bison Bottom Round
w/ Basil pesto, rucicola and pine nuts. Served with homemade bread and
butter (dish-served)

Main Course Buffet:

Our famous Bison spareribs w/ homemade marinade, Bison roast beef,
grilled bison sausages, wok of vegetables, grilled corncobs, chili con carne
w/ creme fraiche and jalapenos, roasted potatoes, 2 kinds of salad, sauce, &
homemade bread and butter.

Dessert:

Trifle and stirred vanilla ice cream w/ compotes.

Price: 315 DKK

Children 3 - 10 years, 165 DKK

Kitchen closes all days at 9:00 pm

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BISON FARM 