

# Case Study

## Dragsholm Castle – Slotskøkkent

### Denmark

#### Module 4

<https://www.dragsholm-slot.dk/>

**Dragsholm Castle – Slotskøkkenet contributes significantly to sustainable gastronomy and luxury forest tourism in Denmark, serving as a global benchmark for hyper-local, zero-waste fine dining rooted in private forest ecosystems.**

Nestled within the UNESCO Odsherred Geopark, this 13th-century castle estate blends historic grandeur with 800 hectares of private forest, dunes, and fields, supplying 100% of its Michelin-level menu through daily foraging and regenerative farming.

### Location

This vast estate is predominantly covered by ancient broadleaf forest and coastal woodlands, with majestic trees such as oak, beech, ash, and wild apple framing historic follies, hidden glades, and natural springs. The forest edges into biodiverse dunes with sea buckthorn, wild herbs, and mushrooms, while inland groves support truffles, ramsons, and edible fungi — all sustainably harvested to fuel the castle's culinary vision.





## Linking Gastronomy, Heritage, and Ecology for Commercial Partnership

The Dragsholm Estate believes this closed-loop model provides a blueprint for castle hotels and forest estates worldwide, uniting heritage landowners with Michelin chefs, tourism boards, and local producers to drive rural economic vitality while preserving biodiversity and cultural landscapes.

## Activities & Commercial Model

Dragsholm Forest Experiences include local and international partnerships, e.g.,

- Daily Foraging Safaris led by ranger Jørgen Stoltz, harvesting wild garlic, sea buckthorn, mushrooms, and coastal herbs directly into the kitchen.
- A hyper-local 8-course tasting menu where 100% of ingredients come from the 800-ha estate — no external supply chain.
- The Foraging Retreat House for overnight guests (2–3 days, DKK 12,000 pp), combining safaris, cooking classes, and forest dinners.
- A welcome kitchen with open-fire dining, wine cellar, and retail of estate-preserved products.
- Pay-to-play private forest dining for corporate and wedding groups.
- A range of forest recreation activities in the surrounding estate, including guided night walks and truffle hunts.
- Supplies wild ingredients to Noma, Alchemist, and international Michelin kitchens.



## Trees and Plants



## Reducing emissions



## Wellbeing



## Sustainability and Trees



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## Trees and Plants

**Green Friendly Approaches** Trees and Plants To allow the flora and fauna to live and breathe, they leave 60% of the forest unmanaged, creating wildlife corridors and natural regeneration zones. Every harvested tree or shrub is replanted with native stock; fallen wood is chipped into forest mulch or used as smoker fuel, closing the nutrient cycle.

**Energy** They endeavour to be as energy-efficient as possible by using geothermal heating in the castle, solar-assisted kitchen systems, and wood from estate thinnings for open-fire cooking. Electric foraging vehicles and rechargeable tools minimize emissions.

**Waste** They follow the mantra of “Reduce, Reuse, Recycle,” with zero food waste — all trimmings become stocks, ferments, or compost. Packaging for preserved products (jams, vinegars) is glass and reusable; takeaway is banned.

### Wellbeing Promote Healthy and Enjoyable Activities

Their forest activities are designed to be a positive choice for both body and mind. The estate offers Denmark’s most immersive foraging-to-table journey, from exhilarating dawn safaris to thoughtful wild-food dinners under the stars. Whether guests come for an adrenaline-filled mushroom hunt or a meditative herb walk, they leave nourished in body and soul. Dragsholm makes nature, heritage, and wellbeing accessible to all — from local families to global food pilgrims — so everyone can enjoy the transformative benefits of forest-connected cuisine.

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