

# Lunch

Served between 11:30- 16:00



Bluetails per piece DKK 95.00

### Blackberry Smash:

An exciting smash with the sweet and aromatic taste of blackberries and cucumber and ginger with vodka

### Gin Fizz:

The classic acid Gin Fizz with peach and apricot and a herbal touch of salvia

### Mojito Moment:

A classic Mojito with an imaginative twist of elderflower

### Passion Attraction:

A fruity interpretation of a classic Collins with an exotic passion fruit and lime. With ecological gin distilled by Njord

Mocktails per piece DKK 95.00

### Isbjørn:

Sprite & blue curacao

### Fizzy Flower:

Lime, strawberry syrup, elderflower and soda water

### Mango Mojito:

Mango syrup, lime, mint sirup and soda water



Vegetarian dishes are marked with this little symbol

- Pinenhus "Shooting star" with fried fish fillet, shrimps, smoked fish, salad, dressing and asparagus DKK 228.00
- Chopped steak on toasted bread with beetroot, onion, capers, horseradish, pickles and egg yolk (20 min.) DKK 228.00
- 3 kinds of herring: Homemade fried herring, 2 kinds of Christiansø herring, lard, curry salad, capers and rye bread DKK 168.00
- Pinenhus burger in a brioche bun, french fries and herb mayo DKK 228.00 (hamburger, burger dressing, cucumber relish, pickled red onions, bacon and mixed salad)
- Limfjords burger in brioche bun with french fries and herb mayo DKK 228.00 (panko breaded white fish, cucumber relish, pickled red onions, mixed salad and dressing)
- Moule frites, white wine steamed mussels with mixed herbs, french fries and herb mayo DKK 178.00
- Freshly baked Croissant with fresh shrimp salad, crispy salad and pickled vegetables (20 min.) DKK 178.00
- Crispy Ceasar salad with Ceasar dressing, croutons, bacon, chicken, parmesan and crispy pommes alum chips DKK 188.00

## Lunch specials

Select 1 starter & 1 main course

Kr. 258,- pr person

Starter:

½ pcs. rye bread w/egg & shrimps

½ pcs. rye bread w/herring

Main course:

"Shooting star"

Chopped steak



Welcome to

Hotel Pinenhus

# PINENHUS



Enjoy a drink before dinner

Welcome drink DKK 78.00

Sparkling wine

Kirr

Kirr Royal

Cocktails per piece DKK 95.00

### Astronaut:

Råstoff Strawberry/Rhubarb & lemon

### Filur:

Råstoff strawberry/ Rhubarb, orange & lime

### Kæmpe læske:

Råstoff salted caramel, sprite & lime

### Kongfu:

Råstoff Pure Liquorice, sprite & lime

### Københavnerstang:

Råstoff Pineapple- Vanilla, Sprite & whipped cream



## Cold drinks

Soft drink:  
Coca Cola, Cola Zero, Fanta, Sprite,  
Lemon, Mineral water w/wo citrus

Small: DKK 45.00

Large: DKK 55.00

Hancock Sports Cola (bottle): DKK 50.00

Still water: DKK 40.00

Beer:  
Hancock Brewery, Hancock Black, Tuborg,  
Tuborg Classic

Small: DKK 50.00

Large: DKK 65.00

Special beer:  
Jacobsen Yakima Ipa, Kronenbourg  
1664 blanc, Grimbergen Double,  
Thy classic & Porse Guld

Small: DKK 60.00

Large: DKK 80.00

Non-alcoholic beer:  
Carlsberg Nordic: DKK 45.00  
Tuborg Classic: DKK 45.00  
Kronenbourg 1664: DKK 60.00  
½ l. Thy Ipa DKK 75.00

## Starters

**The classic that is never wrong**  
Cold smoked salmon carved at the table, sauce  
verte, herb salad, dill dressing and apple  
compote DKK 128.00

**Variation of chicken, fluffy, crispy and  
creamy**  
Chicken ballotine, chicken glaze, roasted  
hazelnuts, crispy marinated root vegetable  
crudite, chicken skin and fresh herbs  
DKK 128.00

**Get warmed up with a creamy soup**  
Creamy soup of the day with crisp and herbs  
DKK 118.00

For all starters are served home-baked bread  
and butter

## Main courses

**Blast from the past**  
Schnitzel, gravy, pommes saute, peas  
DKK 318.00

**The show is included  
(Who doesn't like a good show)**  
Pepper steak of 250 gram sirloin steak  
flambéed at the table, homemade fries,  
pepper sauce and vegetables of the day  
(min. 2 persons) per person DKK 448.00

**Creamy, crispy, delicious**  
Crispy fried fish on bread, stew of potatoes,  
leeks, mixed vegetables, greaves, crisp and  
fresh herbs DKK 358.00

**But it always tastes good**  
Beef stroganoff of beef, mashed potatoes,  
paprika sauce with mushrooms and bacon,  
creamy mashed potatoes DKK 328.00

**Tasty vegetarian dish**  
Variation of beets, mustard honey vine-  
grette, browned potato mayo, roasted  
walnuts, crispy herb salad and crispy  
coarse fries DKK 338.00

## Steaks

250g steak of fillet DKK 388.00  
with an edge of fat

350g Ribeye steak DKK 418.00

200g Beef tenderloin DKK 438.00

All steaks are served with fresh vegetables  
Choose potato:  
Homemade rustic fries  
Baked potato  
Farmer fries

Choose sauce:  
Pepper sauce  
Whiskey sauce  
Bearnaise sauce

## Barrel wine:

Make a good purchase  
Free choice  
DKK 488.00 per bottle

Kl. 17:30 – 21:00

## Desserts

**You never go wrong with flames,  
ice cream and meringue**  
Omelet surprise, orange and brownie par-  
fait, meringue flambéed at the table  
DKK 138.00

**Bleeding, creamy but still fresh**  
Chocolate fondant, blackcurrant sorbet,  
berry coulis and crispy tuiles  
DKK 128.00

**One of those you must not miss**  
Baked apple with cinnamon mazarin,  
mazarin/nougat ice cream and caramel  
tuiles DKK 118.00

Can we tempt you with a glass of dessert  
wine?  
Kranskop  
Viognier Noble Late Harvest  
kr 48,- per glass

## Coffee/Tea

Speciality coffee: DKK 45.00  
Café au Lait  
Cappuccino  
Espresso  
Espresso Macchiato  
Latte Macchiato

Irish coffee w/2cl whiskey DKK 75.00  
Irish coffee w/4cl whiskey DKK 95.00

Coffee- Tea DKK 40.00

Stamp coffee DKK 45.00

Hot Chocolate DKK 42.00