

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

Peach 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

Shirley Temple
Sprite, grenadine & lemon

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 Christians Ø 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 creamy chicken salad, crispy salad and pickled vegetables (20 min.) DKK 178.00
- Danish asparagus (pickled or fresh) with ramson mayo, crispy bread croutons, herbal marinated shrips and crispy salad DKK 198.00
- Crispy Ceasar salad with Ceasar dressing, croutons, bacon, chicken, parmesan and crispy pommes chips DKK 198.00

Welcome to
Hotel 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
½ l. Thy Ipa DKK 75.00

Starters

They are finally here

Danish asparagus (pickled) with ramson
mayo, crispy bread croutons, herbal marinated
shrimps and crispy salad

DKK 128.00

You can always dream of Italy

Carpaccio, thin slices of beef tenderloin with
roasted pine nuts, crispy parmesan chips,
mushroom/truffle mayo, olive oil, pickle,
fermented carrots and herb salad

DKK 128.00

Crispy, crunchy and vegetarian

Fried polenta with crispy cabbage turnip,
vegetables and herbs of the season

DKK 128.00

All starters are served with
home-baked bread and butter

Choose 2 or 3 courses
from the evening a la carte
(except Steaks)

2 courses DKK 398.00 per person

3 courses DKK 498.00 per person

3 courses from the evening
a la carte
(except Steaks)

Winebar until 9pm
Coffee and sweet

DKK 858.00 per person

Main courses

Blast from the past

Schnitzel, gravy, pommes saute, peas

DKK 298.00

Spareribs when it doesn't get any better

Glazed short-rib of pig, creamy whiskey
sauce, crispy croquettes, crispy and creamy
cabbage salad and vegetables of the season

DKK 298.00

Now it is summer

Fried whole flat fish with creamy parsley
sauce, white potatoes, crispy vegetables
and lemon

DKK 298.00

You know its good

Pinenhus deluxe "Shooting star" with 2
butter fried fish fillet, fresh or pickled
asparagus, hand peeled shrimps, home
smoked pepper salmon, salad and dressing

DKK 298.00

It is now when the fine vegetables are here, that you just must

Passato - served in a creamy sauce -
vegetables of the season and crisp

DKK 298.00

Steaks

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

350g Ribeye steak DKK 418.00

200g Beef tenderloin DKK 438.00

All steaks are served with fresh vegetables

Choose potato:

Baked potato

Farmer fries

Choose sauce:

Pepper sauce

Whiskey sauce

Bearnaise sauce

Desserts

It's a clear winner

Trifle of the season - fresh fruit and berry
compote, white chocolate cream, crispy
marzipan crumble, creamy vanilla ice
cream and berries of the season

DKK 128.00

The taste of Danish summer

Homemade buttermilk soup with a touch
of the season, crunchy Danish biscuits,
salt caramel flakes, fresh berries and
vanilla ice cream

DKK 128.00

Something new never hurts

Pistacie panna cotta with crispy vanilla
tuile, nut crumble, fresh berries and berry
pure

DKK 128.00

Can we tempt you with a glass of dessert
wine?

Luzon

Dulce

Sauvignon Blanc

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

Kl. 17:30 - 21:00