

A short story

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 Mango :

A fresh and fruity reinterpretation of the classic Gin Fizz, where the familiar tart character gets a tropical twist with the flavor of sun-ripened mango

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*

Once upon a time, there was a place with many names. Go Awten - Sundhuset - Lunhuus - Salling Gjæstgivergaard - Pinen Kro - and Hotel Pinenhus. These are the names that have defined Pinen 3 is known, all the way back to the late 1660s, when the place was first mentioned.

Back then, it was a novleman, weary of the bad weather, who was in need of shelter while waiting for the weather to clear so he could sail across to the island of Mors. So the story of Hotel Pinenhus began.

In 1726, it became a royally privileged inn, which meant that it was now allowed to brew beer, distill spirits, and most importantly serve them.

There was life and joy at the inn, though occasionally interrupted by hard times during periods of severe poverty. Still, the inn survived thanks to the farm attached to the property and the support of the local community.

As a result, for the next 150 years or so, a small and cozy inn with a few rooms was in operation. However, it was difficult to maintain steady income, as many of the guests were poor fishermen who often wanted to buy on credit.

A fisherman told in 1905:

"When the catch was good, the men had to spend most of the night sorting the fish, and if it was cold, we would warm ourselves with 'half a cup' from Stine, the innkeeper at Pinen. On such occasions, she would stay up all night to serve us coffee, and of course, it needed a little something in it. The drink cost 10 cents when she made it herself. If we paid 15 cents, the bottle came along too".

In 1972, the temperance movement was gaining momentum throughout Vestjylland, including Salling. After 186 years as a royally privileged inn, it became prohibited to brew beer, distill spirits, and sell them. Additionally, the closing time was changed to 9:00 PM.

However, the clever innkeeper tried to circumvent this by selling coffee punch. Word got around, and he was reported, resulting in a letter from the chairman of the parish council. After a few years of correspondence back and forth, he had to give in and stopped serving alcohol in 1915.

The prohibition on spirits lasted until 1964.

In 1940, the dairy workers union bought the property, owning it until 1984 when they merged with NNF. They primarily used the place as a course location, but of course, there was also a restaurant and regular hotel operations as known today.

Hotel Pinenhus has since had new owners.

On May 28th, 1978 the Sallingsund Bridge was inaugurated. Its 1,730 meters marked the end of a legendary ferry crossing that had existed since the Middle Ages. With the Bridge came another period of decline for the inn, and alternative solutions had to be considered.

The hotel was expanded and renovated several times, and today Hotel Pinenhus stands beautifully restored and modern.

On July 12th, the inn was renamed Hotel Pinenhus... and it will probably keep that name for some time to come...

From the book "A beloved child - many names".

Welcome to

Hotel Pinenhus

PINENHUS



Enjoy a drink before dinner

Welcome drink DKK 78.00

Sparkling wine

Kirr

Kirr Royal

Aperol Spritz DKK 125.00

Cocktails per piece DKK 95.00

Astronaut:

Råstøff Strawberry/Rhubarb & lemon

Filur:

Råstøff strawberry/Rhubarb, orange & lime

Kæmpe læske:

Råstøff salted caramel, sprite & lime

Kongfu:

Råstøff Pure Liquorice, sprite & lime

Københavnerstang:

Råstøff 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

Crispy, creamy and Italian

Arancini fried risotto served with
butter-sautéed mushrooms, truffle mayo, 10
month-aged serrano ham, and
marinated herbs
(Can be served without ham for a vegetarian
option)

DKK 128.00

Scallop served in its own shell

Pan-fried scallop served in its own shell
with citrus-/hazelnut cream, served with
kimchi fermented carrot, crudités and a fresh
herb salad

DKK 128.00

Veal shank in Grandmas garden

Braised veal shank served warm with fresh
herbs, heart salad marinated in classic
grandma dressing, crispy chips and potatoes
and herb salad

DKK 128.00

Starter only with purchase of main course

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

Kl. 17:30 - 21:00

Main courses

An old classic

Schnitzel, gravy, pommes saute, peas
DKK 298.00

Crispy fish with potato duet

Pan-fried fish with crispy skin served in a
creamy sauce with new potatoes, smoked
potatoes and fried potatoes accompanied by
browned butter with hazelnuts and today's
fresh vegetables from the local market
DKK 298.00

Tender meets malt

Beer-braised pork cheeks served with a
carrot and potato compote, sauce jus with
fresh apples and sautéed vegetables from
the local market
DKK 298.00

It's always good

Pinenhus deluxe "Shooting star" with
butter fried fish fillet, pickled asparagus,
hand peeled shrimps, home smoked pepper
salmon, salad and dressing
DKK 298.00

Potato - potato - potato

Variation of potatoes, new potatoes,
smoked potatoes and fried potatoes served
in a creamy sauce with today's fresh
vegetables from the local market
DKK 298.00

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:

Baked potato

Farmer fries

Choose sauce:

Pepper sauce

Whiskey sauce

Bearnaise sauce

Desserts

A symphony of purple

Blackcurrant panna cotta with
sugar-marinated blackcurrants,
blackcurrant parfait, vabena snow and
crisp
DKK 128.00

Plum trouble in madeira

Variation of plums, freshly baked and
caramelized, in madeira, fresh plums,
served with chocolate ice cream and crisp
DKK 128.00

Cheese in deep water (in the fryer)

Fried camembert served with grilled
bread, blackcurrants, honey-roasted
walnuts and mixed berries
DKK 128.00

Dessert only with purchase of main course

Can we tempt you with a glass of
dessert wine?

Luzon
Dulce

Sauvignon Blanc
DKK 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