

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 0.50 l DKK 45.00

Still water 0.75 l DKK 55.00

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

Warm, creamy and crispy at the same time

Creamy soup of vegetables of the season with chips and crispy Serrano ham and herbs
(Can be served without ham for a vegetarian option)

DKK 158.00

Crispy shell with the gold of the sea and fresh vegetables

Crispy shortcrust pastry pie with fresh fish and shellfish of the day with a creamy fish velute with roasted vegetables and herbs

DKK 158.00

The duck that gets lots of love

Duck terrine confit with crispy chicken tapioka chips, pickled mustard seeds, cornichons, cranberry jam, creamy apple mayo and herb salad

DKK 158.00

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

Kl. 17:30 - 21:00

Main courses

An old classic

Schnitzel, gravy, pommes saute, peas
DKK 298.00

Chubby pat chicken

Stuffed chicken breast from Hopballe with a creamy chicken fume and crispy chicken skin with creamy polenta and fresh herbs
DKK 298.00

Norways most popular fish

Salmon au four, white potatoes with herbs and safran beau blanc
DKK 298.00

It's always good

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

DKK 298.00

Celery and crisp

Celeriacs confit with celery chips, browned butter with hazelnuts and Croquettes
DKK 298.00

All maincourses are served with fresh vegetables

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

Old classic with a little twist

Porchid pear served with creme anglaise and brownie-/white chocolate ice cream
DKK 148.00

Orange and liquorice got something

Liquorice panna cotta with variation of orange, vanilla ice cream and crispy tuille
DKK 148.00

Delicious local cheese

Hvidkorn blomst, Vesterhavs ost, Ravost Thyboron, Blå Grube with marmalade and home-baked crisp bread
DKK 148.00

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