

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, 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:
Tuborg Classic:
½ l. Thy Ipa
DKK 45.00
DKK 45.00
DKK 75.00

Starters

Fresh fish and crisp

Marble of rimmed haddock served with fresh lemon pure, pickle, ryebread chips and herb salad

DKK 158.00

Creamy duck in fresh nest

Crispy ball filled with duck rilette, lingonberry compote and marinated herb salad

DKK 158.00

Variation of beets

Beet carpaccio served with roasted hazelnuts, pickled beetroot, herb mayo, herb salad and leek dust

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

Main courses

An old classic

Schnitzel, gravy, pommes saute, peas
DKK 298.00

Wild hog in the cabbage field

Neck of wild hog served with port wine glace filled with roasted hazelnuts, lingonberry and herbs. A variation of cabbage and seasonal vegetables, pickled lingonberry and herb baked petit potatoes
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

Vegetable pasta in creamy sauce

Vegetable pasta served in creamy piment espelet sauce and fresh potatoes and vegetables of the season
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

Local cheese in world-class

Variation of These cheeses served with apple compote, Benedict Kloster, Røget Vesterhavost, Fyrtårn aged minimum 12 months, Blåkornblomst and home baked crisp bread,
DKK 148.00

Warm chocolate and cold orange

Creamy chocolate fondant served with fresh orange compote, crispy tuile, orange sorbet and crystallised white chocolate
DKK 148.00

Trip to the apple garden

Warm apple cake served with pickled apples, crispy caramelized nuts, creamy lemon curd and fluffy vanilla ice cream
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:

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 45.00

Stamp coffee

DKK 45.00

Hot Chocolate

DKK 42.00