

# 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: DKK 45.00  
Tuborg Classic: DKK 45.00  
½ l. Thy Ipa 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

# 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

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

# 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

## Local cheese in world-class

Variation of These cheeses served with  
apple compote, Benedict Kloster, Røget  
Vesterhavssost, Fyrtårn aged minimum 12  
months, Blåbærblomst 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: 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 45.00

Stamp coffee DKK 45.00

Hot Chocolate DKK 42.00

Kl. 17:30 - 21:00