

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

 Vegetarian dishes are marked
with this little symbol

Starters



The Spanish shrimp visits

Giant prawns served in hot olive oil filled
with garlic, chili and herbs DKK 158.00

Happy pig under half roof

Confit pork chest served with
horseradish cream, tapioka chips and crispy
crudités DKK 158.00

Summer is coming

Creamy buratta with marinated grilled
tomatoes, basil cream, pickled apples, rye
bread crisps and crispy herbs 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

Tuna from Asia meets Jutland

Flash-fried tuna served with soy/dashi
glace filled with sesame, kimchi, creamy
pearl barley with fresh vegetables and herbs
of the season 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

Spring lamb is best now

Rack of lamb in herbs panade served with
vegetables of the season, pommes Anna and
creamy sauce Choron DKK 298.00

Fresh pasta with fresh vegetables of the season and delicious herbs

Creamy herbal pesto with fresh pasta, fried
mushrooms, fresh vegetables of the season
and crispy tapioka chips DKK 298.00

All maincourses are served with fresh vegetables

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

French fries

Choose sauce:

Pepper sauce

Whiskey sauce

Bearnaise sauce

Desserts

Creamy and delicious with a twist of Danish summer

Cheesecake with crispy biscuit base,
creamy middle and fresh rhubarb jelly on
top served with crispy crumble and fresh
rhubarb/citrus sorbet DKK 148.00

Rich, ary French chocolate cake

Gateau Marcel served with crispy
meringue, forest berry coulis and creamy
vanilla ice cream DKK 148.00

Fresh, creamy and just delicious

Citrus trifle filled with lemon curd,
burned meringue, crispy marzipan
crumble, pieces of citrus, fresh berries and
creamy 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

Cortado

Wiener Melange

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