

# A short story

Cozo cocktails per piece DKK 95,-

Ask the waiter

Drinks per piece DKK 95,-

- Filur
- Isbjørn
- Gin Hass
- Gin Tonic
- Tequila Sunrise

Speciel per piece DKK 100,-

- Whiskey Sour
- White Russian
- Black Russian
- Espresso Martini
- Old Fashion

Speciel per piece DKK 125,-

- Aperol Spritz

Speciel per piece DKK 225,-

- Long Island iced tea

Mocktails per piece DKK 95,-

- Fizzy Flower:
- Mango Mojito:
- Gin Orange
- Sparkling Peace
- Virgin Hass
- Blue Lagune

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 og 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, abd most importantly serve them.

There was life and joy at the inn, though occasionally interrupted by hard times during periods of serve 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 coffie, 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 god 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 95.00

Sparkling wine

Peach

Kirr

Kirr Royal

Cocktails per piece DKK 115.00

Astronaut:  
Råstoff Strawberry/Rhubarb & lemon

Filur:  
Råstoff strawberry/ Rhubarb,  
orange & lime

Kæmpe læske:  
Råstoff salted caramel, sprite & lime

Kongfu:  
Råstoff Pure Liquorice, sprite & lime

Københavnerstang:  
Råstoff 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 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



## Stirred with care

Stirred hand-cut steak tartare, egg yolk  
cream, piment espelette mayo, pickle of the  
day, grated cheese from Thise Mejeri  
DKK 158.00

## Little pearl of the Sea

Lime cured scallop served in its own shell  
served with buttermilk sauce separated with  
cress oil, salted cashew nuts, herb marinated  
cucumbers and crispy salad  
DKK 158.00

## Gazpacho visiting

Gazpacho soup served with fresh tomatoes  
and bread croutons  
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, pommes saute, gravy and peas  
DKK 298.00

## Flat - But full of charm

Pan fried flatfish, new Danish white  
potatoes with herbs, summer vegetables,  
grilled lemon and herb sauce  
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

## The grill master's favorite

Grilled bone-in pork chop marinated in miso  
served with coarse French fries, light apple  
fume sauce and fresh summer vegetables of  
the day  
DKK 298.00

## Polenta adventure

Fried polenta with sugar snap peas, fresh  
summer vegetables, pickle, black olive puree  
and herb salad  
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

## Rhubarb dream

Rhubarb consomme with crispy lemon  
merengue, marinated berries and white  
chocolate ice cream  
DKK 148.00

## Tarte Tatin high on plums

Plum tarte tatin filled with port wine  
glace, pickled plums, fresh plums and  
marzipan ice cream  
DKK 148.00

## Red temptations

Marinated summer berries served with  
redcurrants shaken with sugar, sabayonne  
sauce, raspberry sorbet and crisp  
DKK 148.00

Can we tempt you with a glass of  
dessert wine?

Luzon

Dulce

Sauvignon Blanc

DKK 58,- 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

Kl. 17:30 - 21:00