

Food for thought.

A little something to keep you going

Room Service Menu

Room Service Charge – DKK 60
Available during the following hours 12:00 until 22:00

BITES & SNACKS



SWEET AND SPICY CHICKEN WINGS (6 PCS) *from Hopballe Mølle*

GARLIC BREAD *served with lime aioli*

BARK “DANISH” CHARCUTERIE BOARD

STARTERS

89,-



CHEF’S SEASONAL VEGETABLE SOUP *please ask your waiter*

95,-

45,-

HOME-SMOKED BAKED SALMON *cauliflower and crisps*

105,-

95,-

BEEF TARTARE *capers, mustard, butter-fried croutons and smoked mayo*

98,-

MELTED BRIE WITH GRILLED SOURDOUGH BREAD *– for 2 persons*

155,-

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SALAD

 **CAESAR SALAD** *Chicken from Hopballe Mølle, bacon, parmesan cheese and croutons*
125,-

MAIN COURSES

DANISH GRILLED RIBYE (250g) *Ribeye from Grambogård, served with roasted potatoes, red wine sauce and onions* 265,-

GRILLED PORK CHOP (250g) *Served with cabbage, rustic mash potatoes with garlic and herbs* 195,-

 **ROASTED CHICKEN THIGH** *Chicken from Hopballe Mølle served with sautéed pearl barley and chicken butter sauce* 175,-

 **TAGLIATELLE** *tomato pesto, basil and freshly grated parmesan cheese* 165,-

FISH OF THE SEASON *please ask your waiter* 185,-

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BURGERS

Our burgers are cooked over an open fire in our charcoal grill.

The burger is served in a toasted brioche bun with Frillice lettuce, pickles, smoked mayo, and oven baked French fries.

BACON *crispy bacon, "mustchup", bacon, chutney & Gouda cheese* 175,-

SPICY *homemade fermented chili sauce, jalapeño mayo and Pepper Jack cheese* 170,-

CHEESE *served with truffle mayo – served with your choice of cheese: blue cheese, "Vesterhavstost" or cheddar* 170,-

PORTOBELLO *Grilled portobello and pickled red cabbage* 165,-

CHICKEN *Grilled chicken, ramsons mayo and chunky tomato salsa* 165,-

SIDE ORDERS

SIDES - 30,-

FRENCH FRIES

BOILED POTATOES

VEGGIES - 25,-

GREEN SALAD

SAUTÉED VEGETABLES

DRESSING / SAUCE - 15,-

SMOKED MAYO

JALAPEÑO MAYO

RED WINE SAUCE

HOME-MADE BÉARNAISE SAUCE



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DESSERT/CHEESE

RHUBARB <i>Served with vanilla skyr, crumble and roasted hazelnuts</i>	85,-
CHEWY CHOCOLATE CAKE <i>served with rosemary-caramel sauce, vanilla ice cream and smoked meringue</i>	95,-
SANDWICH ICECREAM <i>served with strawberry sauce</i>	75,-
SELECTION OF UNIKA CHEESES <i>served with pumpkin and apple marmalade and crispy bread</i>	95,-



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Late Night Room Service Menu

Room Service Charge DKK 60

Available during the following hours 23:00 until 06:30

CHICKEN PANINI <i>with fresh mozzarella, rucola and pesto</i>	105,-
VENTRICINA (SALAMI) PANINI <i>with "Gammel Knas" cheese and red onion</i>	95,-
BOEUF BOURGUIGNON <i>served with crushed potatoes</i>	135,-
LEEK PIE <i>served with tomato salad and vinaigrette</i>	85,-
WHITE BROWNIE <i>with whipped cream and berries</i>	95,-
JAKOB & JACOB VANILLA ICE CREAM <i>Locally produced ice cream</i>	25,-

Dear guest, if you have any food allergies or special dietary needs, please do not hesitate to contact our staff.

All prices are including tax and in Danish kroner.