

# Lunch

Served between 11:30- 16:00



Bluetails per piece DKK 95.00

**Berry Blaze:**  
A classic, fruity and sweet-sour  
bramble interpretation on blackcurrants, cran-  
berries, lime with Gin from Njord

**Gin Fizz:**  
The classic acid Gin Fizz with peach and  
apricot and a herbal touch of salvia

**Mojito Moment:**  
A classic Mojito with an imaginative twist of  
elderflower


**Passion Attraction:**  
A fruity interpretation of a classic Collins  
with an exotic passion fruit and lime. With  
ecological gin distilled by Njord

Mocktails per piece DKK 95.00

**Isbjørn:**  
Sprite & blue curacao

**Fizzy Flower:**  
Lime, strawberry syrup, elderflower and soda  
water

**Mango Mojito:**  
Mango syrup, lime, mint sirup and  
soda water

 Vegetarian dishes are marked  
with this little symbol

- Pinenhus "Shooting star" with fried fish fillet, shrimps, smoked fish, salad, dressing and asparagus DKK 228.00
- Chopped steak on toasted bread with beetroot, onion, capers, horseradish, pickles and egg yolk (20 min.) DKK 228.00
- 3 kinds of herring: Homemade fried herring, 2 kinds of Christiansø herring, lard, curry salad, capers and rye bread DKK 168.00
- Pinenhus burger in a brioche bun, french fries and herb mayo DKK 228.00  
(hamburger, burger dressing, cucumber relish, pickled red onions, bacon and mixed salad)
- Limfjords burger in brioche bun with french fries and herb mayo DKK 228.00  
(panko breaded white fish, cucumber relish, pickled red onions, mixed salad and dressing)
- 2 pieces of unspecified open sandwiches DKK 178.00
- Moule frites, white wine steamed mussels with mixed herbs, french fries and herb mayo DKK 178.00
- Freshly baked Croissant with fresh shrimp salad, crispy salad and pickled vegetables (20 min.) DKK 178.00
- Crispy Ceasar salad with Ceasar dressing, croutons, bacon, chicken, parmesan and crispy pommes alum chips DKK 188.00

## Lunch specials

Select 1 starter & 1 main course

Kr. 258,- pr person

Starter:

½ pcs. rye bread w/egg & shrimps

½ pcs. rye bread w/herring

Main course:

"Shooting star"

Chopped steak



Welcome to  
Hotel Pinenhus





Enjoy a drink before dinner

Welcome drink DKK 78.00

Sparkling wine

Kirr

Kirr Royal

Cocktails per piece DKK 95.00

**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