

LUNCH MENU

Served Monday – Saturday from 12:00 PM - 16:00 PM

OPEN SANDWICHES

Herring plate kr. 125,-

Served with 3 kinds of herring & homemade garnishes

Served with bread, butter & lard

Gluten – Egg – Milk – Sulphur dioxide – Mustard – Fish – Sesame

Blackcurrant Herring kr. 85,-

Served on rye bread with lard, pickled red onions, egg & cress

Gluten – Eggs – Fish – Milk – Mustard

Breaded pan-fried plaice fillet kr. 115,-

Served on rye bread with remoulade & grilled lemon

Gluten – Egg – Sulphur dioxide – Celery – Mustard – Fish – Milk

Breaded pan-fried plaice fillet kr. 125,-

Served on rye bread with shrimp salad & grilled lemon

Gluten – Egg – Fish – Crustaceans – Mustard – Milk

Salmon Rillettes kr. 95,-

Served with pickled fennel & grilled lemon

Gluten – Fish – Egg – Milk

Hotel Kirstine's chicken salad kr. 85,-

Served on butter-toasted sourdough

bread with spring greens & crispy chicken skin

Gluten – Egg – Mustard – Milk

Stewed Autumn Mushrooms kr. 95,-

Served with toasted sourdough bread with pickled mushrooms & Parmesan

Gluten – Milk – Sulphur dioxide

Chef's roast beef (Sirloin) kr. 85,-

Served with fried egg, caramelized onions & cress

Gluten – Milk – Egg

Warm Minced Beef Steak kr. 115,-

Served with soft onions, pickled cucumbers & fried egg

Gluten – Milk – Egg

SALADS

Caesar salad kr. 110,-

Served with hand-torn baby romaine lettuce, crispy bread, Parmesan & Caesar dressing

Gluten – Egg – Fish – Mustard – Milk – Garlic

Caesar salad with crispy chicken kr. 135,-

Served with hand-torn baby romaine lettuce, crispy bread, Parmesan & Caesar dressing

Gluten – Egg – Fish – Mustard – Milk – Garlic

Remember to book your table at
+45 5577 4700 or info@hotelkirstine.dk

Please note that the restaurant is closed on Sundays and public holidays

HOTEL KIRSTINE

ANNO 1745

- A part of Danske Hoteller A/S



LUNCH MENU

Served Monday – Saturday from 12:00 PM - 16:00 PM

WARM COURSES

“Shooting star” Stjernes kud kr. 245,-
Pan-Fried & white wine-steamed plaice fillets
Chili shrimp, smoked salmon, lemon & shellfish
dressing, served on butter-toasted sourdough
bread

*Gluten – Egg – Fish – Crustaceans – Mustard –
Sesame – Sulphur Dioxide*

**Open-Faced Minced
Beef Steak (approx. 250 g.)** kr. 245,-
Served with beetroot, finely chopped red
onions, capers, horseradish, pickles
& raw egg yolk

Gluten – Egg – Sulphur Dioxide

Hotel Kirstine's Sandwich kr. 165,-
With flash-seared sirloin,
mustard-mayonnaise, mixed salad,
pickled red onions, semidried tomatoes
Served with French fries & mayonnaise
Gluten – Egg – Mustard

Steak Tartare (approx. 180g.) kr. 225,-
With fried egg yolks, cornichons,
crisp salad & Parmesan.
Served with French fries & tarragon-
mayonnaise

Egg – Mustard – Milk

CHEESES & SWEETS

”Skipper Skræk” kr. 115,-
Strong Danish cheese from Mammen
Served on rye bread with lard, aspic, onions &
dark rum

Gluten – Milk – Sulphur Dioxide

Måneskær
(Blue cheese from Arla Unika) kr. 85,-
Served on toasted rye bread with
beer-pickled walnuts, red onion & raw egg yolk
Gluten – Milk – Egg – Sulphur Dioxide – Nuts

Traditional Danish Apple Cake kr. 95,-
Gluten – Milk – Nuts

3 Small Sweets kr. 65,-
*Gluten – Egg – Peanuts – Milk –
Nuts – Sulphur Dioxide*

Remember to book your table at
+45 5577 4700 or info@hotelkirstine.dk

Please note that the restaurant is closed on Sundays and public holidays

HOTEL KIRSTINE
ANNO 1745

- A part of Danske Hoteller A/S

