

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 paleo bread, butter & lard
Gluten – Egg – Milk – Sulphur dioxide – Mustard – Fish – Sesame

Elderflower-marinated herring kr. 85,-
Served on rye bread with lard, pickled sea buckthorn, egg & red onion
Gluten – Egg – Fish – Milk – Sulphur dioxide

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

Open-faced shrimp sandwich kr. 125,-
Served on butter-toasted sourdough bread with dill mayonnaise, fried egg yolk & grilled lemon
Gluten – Crustaceans – Egg – Mustard – Milk

Hotel Kirstine's chicken salad kr. 95,-
Served on butter-toasted sourdough bread with spring greens & crispy chicken skin
Gluten – Egg – Mustard – Milk

Herb oil-marinated potatoes kr. 95,-
Served with dill-mayonnaise, potato chips & Parmesan
Gluten – Egg – Mustard

Chef's roast beef (Sirloin) kr. 85,-
Served with fried egg, caramelized onions & cress
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](tel:+4555774700) 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” Stjernesked kr. 205,-
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. 205,-
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

Club sandwich kr. 165,-
With crispy chicken, bacon,
fresh greens & curry dressing
Served with French fries & mayonnaise
Egg – Garlic – Gluten – Milk

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,-
Served on rye bread with lard, aspic, onions &
dark rum
Gluten – Milk – Sulphur Dioxide

**Måneskær
(Blue cheese from Arla Unika)** kr. 95,-
Served on toasted rye bread with
beer-pickled walnuts, red onion & raw egg yolk
Gluten – Milk – Egg – Sulphur Dioxide – Nuts

Hotel Kirstine’s strawberry tart kr. 95,-
Gluten – Milk – Nuts

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

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