

MENU

11:30-17:00

LUNCH

- Pan-fried plaice filets** 109,-
From Ringkøbing Fjord with pickle sauce and rye bread
- Shooting star** 159,-
Fried and steamed plaice filets from Ringkøbing Fjord, toast, prawns, salmon from Hvide Sande and pickled asparagus
- Fish & chips** 159,-
North Sea fish in beer batter, chips and sauce tatar
- Caesar salad** 129,-
Chicken, croutons, bacon, eggs, cheese and dressing
- Pasta dish**..... 119,-
Fresh pasta, chicken, seasonal vegetables, sauce and bread
- Vegetarian Pasta dish** 99,-
Fresh pasta, seasonal vegetables, mild sauce & bread
- Barley risotto (vegetar)** 159,-
Forrest mushrooms, parmesan
- The burger** 169,-
Organic minced beef from Skjern Meadows, brioche, bacon Unika cheese, pickled green tomatoes, tapenade, fries, truffle & mushroom mayo

CHRISTMAS TAPAS

- * Pickled herring, fried capers, curry mayo
- Hot smoked salmon, lemon vinaigrette, crisp
- * Chicken salad, bacon
- Smoked duck breast, berry relish
- * Organic Christmas sausage from Skjern, mustard
- Beer braised pork jaw, cranberries
- * Wild boar spiced sausage with port wine, sour and crisp
- * Arla Unika Kry, rosehip, crispbread
- * Bread & whipped butter

*5 pcs. / 159,- or 8 pcs. / 229,-

BRUNCH

Brunch plate / 149,-
Organic sausages, scrambled eggs, bacon, yogurt with muesli, smoked salmon from Hvide Sande, chicken salad, charcuteri, hot pie, cheese, homemade jam and cake.
Order before 14:00

SWEETS & SNACKS

Snack plate / 89,-
5 different kinds with dip

French fries / 45,-
With aioli

Bar snacks / 25,-
Olives, almonds or crisps

Cake of the day / 55,-
Coffee & cake / 85,-
Cookies / 30,-
Coffee and cookies / 55,-

Mulled wine & waffles / 85,
From 29/11 to 30/12

Today's desserts
See the dinner menus

2 kinds of Ice cream / 60,-

Please contact the staff for questions regarding allergens



@hotelskjern