



ALKOHOLFRI, 25 CL

Non-Alcoholic, 25 cl

Sodavand 37,- | € 5
Soft Drinks

Most fra Østergaard Frugtplantage 50,- | € 7
Rabarber | Solbær | Appelsin | Hyldeblomst | Æble
Juice from Østergaard Frugtplantage
Rhubarbs | Blackcurrant | Orange | Elder Flower | Apple

MUNKEBJERG-ØL, 50 CL

Munkebjerg Beer, 50 cl

Øl fra Munkebjergs Bryghus, frit valg 89,- | € 12
Local beer from Munkebjerg Brewhouse, Free Choice
Murermesteren, Brown Ale
Skovhuggeren, Belgisk Ale
Jubilæumsbryg, klassisk landøl | Classic Land Beer

Skovtrolden, hvedeøl | Wheat Beer

VINE

Wines

2021 Cassaigne, Côtes de Gascogne
Glas | Glass 90,- | € 13
½ flaske | ½ Bottle 200,- | € 28
Flaske | Bottle 360,- | € 50

2012 Château Treytins, Montagne Saint-Émilion
Glas | Glass 120,- | € 17
Flaske | Bottle 450,- | € 63

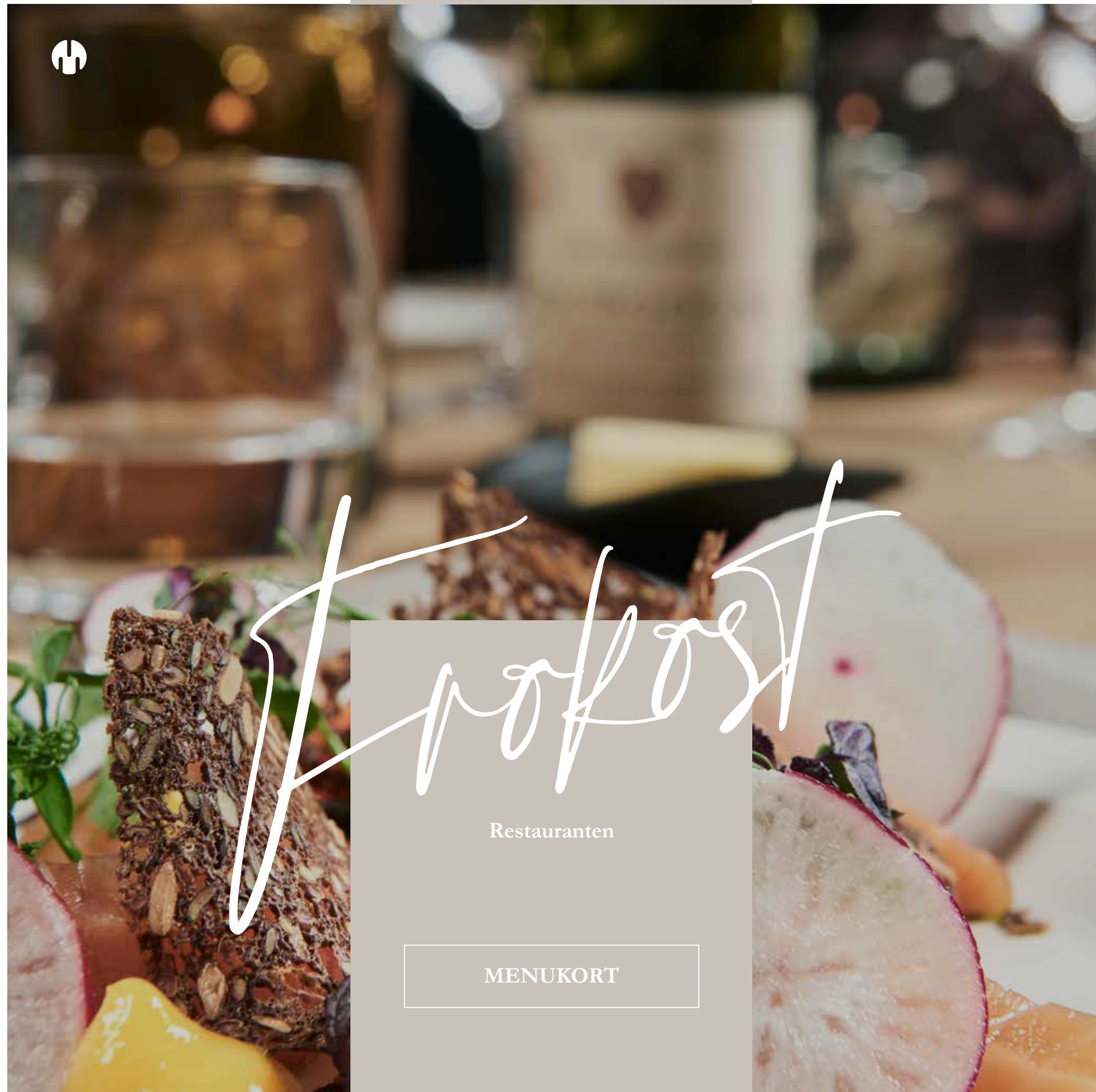
AKVAVIT, 2 CL

Akvavit, 2 cl

Rød Aalborg 45,- | € 6
Harald Jensen 45,- | € 6
Krone 45,- | € 6
Dild Akvavit 45,- | € 6
Brøndums 45,- | € 6
Export Akvavit 45,- | € 6
Porse Akvavit 45,- | € 6
Linie Akvavit 50,- | € 7
Aalborg Ekstra Akvavit 50,- | € 7
Jubilæums Akvavit 50,- | € 7



MUNKEBJERG
HOTEL



Restauranten

MENUKORT

DET HANDLER OM

Kærlighed

Gå ombord i vores klassiske frokostkort med retter lavet af sæsonens friske råvarer. Vores eksperter i bageri, konditori, charcuteri, røgeri og køkken sætter en ære i at tilberede maden helt fra bunden. Derfor er al vores mad hjemmelavet. Det handler om kærlighed til gode råvarer og om smag.

Velbekomme!

IT'S ALL ABOUT

Love

Enjoy our classic lunch menu with dishes made from fresh seasonal ingredients. Our experts in bakery, confectionery, charcuterie, smokehouse, and kitchen take pride in preparing the dishes from scratch. That is why all our dishes are homemade. It's all about love and devotion to first-class ingredients, and about taste.

Bon appetit!

LUNCH MENU

Frokostmenu

Kan bestilles kl. 12.00-17.00. | Can be ordered from 12 Noon to 5 p.m.

Klassisk stjernes kud – stegt, dampet, kogt, røget fisk – skaldyr – dressinger – citron
Classic Shooting Star – Fried, Steamed, Boiled, Smoked Fish – Shellfish – Dressings – Lemon
255,- | € 35

Pariserbøf – pickles – kapers – løg – rødbede – æggeblomme
Fried Beef Tartare – Pickles – Capers – Onion – Beetroot – Egg Yolk
245,- | € 34

Munkebjerg baconcheeseburger – syltede rødløg – sennepsmayonnaise – salat – pommes frites
Munkebjerg Bacon Cheese Burger – Pickled Red Onions – Mustard Mayonnaise – Lettuce – French Fries
245,- | € 34

Grillstegt Sashi-bøf – bearnaisesauce – håndskårne pommes frites – salat à part
Grilled Sashi Steak – Bearnaise Sauce – Hand-Cut French Fries – Salad à Part
300 g Sashi-bøf 478,- | € 66
150 g Sashi-bøf 248,- | € 34

5 Arla Unika-oste – økologiske oliven – syltede nødder – hybenkompot – knækbrød
5 Arla Unika Cheeses – Organic Olives – Pickled Nuts – Rosehip Compote – Crispbread
178,- | € 25

Dagens kage
Cake Of The Day
85,- | € 12

Munkebjerg islagkage – chokoladesauce – æblekompot
Munkebjerg Ice Cream Cake – Chocolate Sauce – Apple Compote
145,- | € 20

SMØRREBRØD

Open Sandwiches
Vi anbefaler 2-3 stk. | We recommend 2-3 pcs.

“Hønsesalat” – kylling fra Hopballe Mølle – syltede bøgehatte – tørsaltet bacon
“Chicken Salad” – Hopballe Mølle Chicken – Pickled Beech Mushrooms – Dry Salted Bacon
135,- | € 19

Æg – rejesalat – grillet citron – ørredrogn – urter
Egg – Shrimp Salad – Grilled Lemon – Trout Roe – Herbs
135,- | € 19

Friteret pastinak – hjertesalat – tatarsauce – syltede pastinak – urtesalat
Fried Parsnip – Cos Lettuce – Sauce Tatar – Pickled Parsnips Herb Salad
125,- | € 17

Christiansøpigens Sild – æg – dildcreme – friterede kapers – rødløg – urter
Christiansøpigens Herring – Egg – Dill Cream – Fried Capers – Red Onions – Herbs
145,- | € 20

