

Evening

Here by the North Sea, we take the time for the simple and the good. In our kitchen, we work as much as possible with seasonal ingredients and dishes made from scratch – with respect for both flavour and the nature around us.

As a Green Key-certified hotel, we take care to run the hotel with thoughtfulness for the environment.

We hope you enjoy your lunch and the calm atmosphere – and feel inspired to visit us again.

Enjoy your meal.



Make your evening truly special

The perfect start to the evening

Snacks – today's kitchen magic DKK 95

Perfect pairing:

Klitrosen Sea Buckthorn Spritz DKK 65

Create your own menu

Choose freely on the next page from starters, main courses, and desserts.

3 courses (starter – main – dessert): DKK 425 per person

4 courses (2 starters – main – dessert): DKK 525 per person

5 courses (2 starters – main – cheese – sweet dessert): DKK 625 per person

Make it an exceptional evening and finish with:

Homemade Petit Fours – a truly fantastic way to end the evening DKK 90

Perfect pairing:

Espresso (or other coffee/tea) DKK 40

and/or:

A lovely glass of port wine DKK 95

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Create Your Own Menu

Menus are served with bread & local butter

Starters

Beef Tartare with mayonnaise on caramelised shallots,
crispy Jerusalem artichoke & homemade pickles

Lightly Home-Smoked White Fish with horseradish sauce,
fresh cucumber & german turnip (kohlraabi) salad

Beet-Marinated Salmon with dill emulsion, homemade pickles & rye bread chips

Klitrosen Veal a la Vitello Tonnato with fried capers & parmesan

Hokkaido Panna Cotta with coconut milk, chili & pickled coriander (V)

Roasted Bell Pepper Hummus on crispy crackers with tomato & basil sauce (V)

Main Courses

Stuffed Guinea Fowl Breast, crispy confit duck leg, creamy mushroom polenta,
poultry sauce with thyme & cherries

Slow-Roasted Danish Beef with celery purée, crispy potato cake
& black garlic mayonnaise

Fresh North Sea Fish with beurre blanc, roe & chives, served with
creamy, crispy, and roasted Jerusalem artichoke

Pan-Seared Salmon with caramelised leeks & carrots,
lobster sauce & cauliflower purée

Truffle Risotto with sautéed mushrooms & local cheese (V)

Desserts & cheese

Hazelnut & Caramel Tart with whipped crème fraîche

Chocolate Fondant with homemade vanilla ice cream & cherries

Classic Danish Apple Cake with a Klitrosen twist

Cheeses from Local & Danish Dairies with crispy bread & homemade jam

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À la Carte

A Good Start – Selection of Savoury Snacks
DKK 95

Our “Stjernesked”

Crispy breaded fish fillets with hand-peeled shrimp, home-smoked salmon, trout roe, lemon & dressing, served with grilled bread
DKK 245

North Sea Plaice

With pickled cranberries, capers, parsley sauce, grilled lemon & potatoes
DKK 325

Galloway Steak from Slettestrand

Served with today's potatoes, crispy vegetables & pepper cream sauce
DKK 345

Klitrosen Beef Burger

Grilled beef, cheddar, house-made mayonnaise, onions & salad, served with French fries
DKK 225



Desserts & Cheese

Cheeses from Local & Danish Dairies

Served with crunchy, salty & sweet accompaniments
DKK 125

Klitrosen Apple Cake & Vanilla Ice Cream

DKK 105

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