

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

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Evening

Create Your Own Menu

Menus are served with bread & local butter

Starters

Cod tenderloin stuffed with scallop muss, chives & beurre blanc sauce, topped with trout roe & chervil

Tomato salad with three variations of locally sourced tomatoes, feta cheese sauce, fresh oregano & basil (V)

Veal terrine served with home-pickled vegetables, tarragon mayo, fresh salad with honey-mustard dressing & hibiscus powder

Main Courses

Pan-fried salmon with fricassee sauce & local summer vegetables

Roasted cabbage in miso glaze served with sesame and carrots sauce (V)

Slow-roasted Danish pork with celery- & apple puree, thyme sauce & local vegetables

All main courses are served with the new Danish potatoes

Desserts & cheese

Lemon fromage with white chocolate crunch & elderflower sirup

Homemade ice cream - please ask a waiter about the flavor

Cheeses from local & Danish dairies, served with crisp bread & homemade jam.

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À la Carte

A Good Start – Selection of salted snacks

DKK 95

Our “Stjernesud”

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

Salmon salad

Home-smoked salmon with dill dressing, fresh fennikel & rye bread chips

DKK 150

Ceasar salad

With chicken, croutons & parmesan cheese

DKK 150

Klitrosens tapas

3 types of ham/sausages, 3 types of cheese, olives, almonds, 3 types of dip & home-smoked salmon (2 glasses of wine included)

DKK 350

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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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