

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

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 marinated chanterelles, smoked egg yolk and caramelised shallot mayonnaise

Langoustine bisque with roasted pumpkin purée and tomatoes, marinated zucchini and mussels

Oyster mushroom "scallops" with ricotta and herb mousse and mushroom foam (V)

Main Courses

Local beef and venison steak on potato purée with marinated beets and sautéed mushrooms with shallots and bacon in a demi-glace sauce

North Sea fish with chanterelle butter sauce, green beans and potato croquettes

Roasted pumpkin salad with grilled peppers, zucchini and pumpkin seed pesto (V)

Desserts

Blackberry, mascarpone and white chocolate mousse with forest berry sorbet and blackcurrant jelly

Almond tart with caramelised pears and crème pâtissière

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À la Carte

A Good Start – Selection of Savoury Snacks
DKK 95

Our “Stjernesrud”

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

Veal Fillet

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

Klitrosen Beef Burger

House-smoked salmon with dill dressing, fresh fennel & rye bread crisps
DKK 225

Salmon Salad

Grilled beef, cheddar, house-made mayonnaise, onions & salad, served with French fries
DKK 150

Caesar Salad

With chicken, croutons & Parmesan
DKK 150

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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