

HOTEL SAXKJØBING

MENU

BREAKFAST

All days from 8:00

FRESHLY BAKED SOURDOUGH BUN

With organic butter / cheese

kr 28 // 45

FRESHLY BAKED RYE BREAD

With organic butter / cheese

kr 28 // 45

SOFT BOILED EGG

With salt & pepper

kr 25

SIMPLE MORNING

Soft boiled egg, rye bread & organic butter

kr 45

BREAKFAST PLATTER

Sourdough bread, organic butter, cheese, soft boiled egg & your choice of coffee or tea

kr 98

CHIA PUDDING

Homemade chia pudding with seasonal berries

kr 45

BIRCHER MÜESLI

With hazelnuts & raisins

kr 45

YOGHURT

With homemade granola & fruit compote

kr 45

SIDES

Gooseberry or strawberry jam

kr 8

Air-dried ham from Troldgaarden, aged salami with wild garlic from Butcher Søndergaard, lamb sausage from Lammehavegaard, Pheasant sausage from LF Vildt or house rilette of smoked salmon

kr 22

ALL DAY DINING

All days from 12:00 - 17:00

FRENCH FRIES

With homemade herb mayo

kr 55

CROQUETTES

Today's catch, mixed with potato & olive oil served with aioli

kr 65

HUMMUS

"Raisins" from Lolland, mixed with herb oil & pickled red onions. Served with sourdough bread

kr 75

RAINBOW TOAST

Hot-smoked salmon on sour dough with cashew/ basil creme, trout roe & dill

kr 125

HAM SANDWICH

Air-dried ham on sour dough with cheese, pesto, leaf stick mayo, salad & sundried tomatoes

kr 89

SALMON SANDWICH

Smoked salmon on sour dough with cream cheese, pesto, & salad

kr 89

PHEASANT SANDWICH

Pheasant salami on sour dough with cheese, pesto, leaf stick mayo & salad

kr 89

CAESAR SALAD

Confit chicken from Dalbakkegaard, romaine lettuce, sourdough croutons, smoked almonds & Arla Unika cheese - tossed with Caesar dressing

kr 155

HOTEL SAX BURGER

Beef burger, pickled cucumber & red onions, cheddar cheese, lettuce & tomato, served in a brioche bun spread with ketchup & mustard mayo

kr 185

HOTEL SAXKJØBING

COFFEE & TEA

COFFEE

Choose between whole or oat milk

FILTER COFFEE

kr 35

AMERICANO

kr 40

CAPPUCCINO

kr 45

LATTE

kr 45

ESPRESSO

kr 35

Double kr 45

CORTADO

kr 40

FLAT WHITE

kr 40

ICED LATTE WITH VANILLA SYRUP

kr 50

ICED LATTE WITH BAILEYS

kr 50

ICED AMERICANO WITH VANILLA SYRUP

kr 45

AFFOGATO WITH HANSEN ICE CREAM

kr 55

TEA

Organic tea from Palais des Thés

Pot kr 40

BIG BEN

Mix of Assam & Yunnan

SENGHA ARIKE

Delicate, fresh & lively green tea

GRAND JASMIN

Green tea with Jasmine.

LORDS TEA

Earl Grey mix of black tea & bergamotte

L'HERBORISTE

Mint, anise & lemon herbal tea

MINT TEA

Fresh mint tea

kr 35

GRANNYS ICED TEA

Cold brew with peach syrup

kr 45

HOTEL SAXKJØBING

DRINKS MENU

SWEETS

CARROT CAKE

Our favorite with lots of spices & topped with mascarpone creme
kr 35

CARDAMOM SWIRLS

A new local favorite with lots of fresh cardamom
kr 28

CAKE OF THE DAY

Depends on the Baker's mood & temperament.
Ask your waiter
kr 40

COLD DRINKS

APPLE JUICE

Our own production from Lilleø
kr 35

MØN CORDIAL

Elderflower, rhubarb or blackcurrant
kr 40

SODA

Coca Cola or Coca Cola Zero

LEMONADE

Homemade with lots of lemon
kr 45

GRANNYS ICED TEA

Homemade cold brew with peach syrup
kr 45

WATER

Still or Sparkling
kr 30

LOCAL BEER FROM KRENKERUP

DRAFT BEER

Choose between Classic or Pilsner, 20 / 40 cl
kr 35 / 55

BOTTLED BEER

Choose between Classic or IPA, 50 cl
kr 65

FALSTER DESTILLERI & BRYGHUS

Choose between Humleridder, Organic IPA, Slotsbryg or Brown Belgian Ale, 33 cl
kr 50

HOTEL SAXKJØBING

MENU

WHITE WINE BY THE GLASS

MEYERS BUBBLES, RIESLING CREMANT BRÜT, MOSEL, GERMANY

Notes of distinct green apples, crisp & acidic with good balance

kr 95

MONT D'HORTES CUVÉE 4 SAISONS, ROSÉ, SOUTHERN FRANCE

Fresh & pleasant rosé with flavors of red fruits, apples & citrus

kr 75

SAÏNT HILAIRE COTEAUX D'AIX EN PROVENCE, ROSÉ, FRANCE

Fresh & classic rosé with notes of strawberries & citrus

kr 95

MEYERS WHITE WINE, RIESLING, MOSEL, GERMANY

A crisp & vibrant Riesling with delicate minerality, citrus notes, and green apples

kr 95

LILLEØ WINE, SAUVIGNON BLANC, LOLLAND

Based on a blend of Sauvignon Blanc, Riesling, Pinot Gris, and Solaris grapes, this wine offers a unique combination of flavors and characteristics.

kr 75

STEINNINGER GRÜNER VELTLINER, KAMPTAL, AUSTRIA

Named one of Austria's best wines from the Austrians' local grape

kr 110

AQVITANIA ALBARINO, RIAS BAIXAS, GALISIEN, SPAIN

An elegant wine with aromas of ripe green apples, quinces & tropical fruits

kr 110

RED WINE BY THE GLASS

MAISON CASTEL PINOT NOIR GRANDE RÉSERVE, FRANCE

Full and powerful taste of ripe fruit & vanilla with a long aftertaste

kr 75

MEYERS RED WINE, CÔTES DU RHÔNE, FRANCE

Classic Rhône with notes of red berries & good balance between acidity & power

kr 95

BARBERA D'ALBA, GIRIBALDI, PIEDMONT, ITALY [ORGANIC]

A smooth and complex wine with notes of dark fruits, tobacco & spices

kr 135

DOMAINE H CÔTE DE BROUILLY, BEAUJOLAIS, FRANCE

Good body, a touch of red berries, notes of licorice & a touch of minerality

kr 110

LILLEØ APPLE ICE WINE

Nice balance between sweetness and acidity. Taste and aroma are characterized by apricots & honey

kr 95