

# HOTEL SAXKJØBING

## Dinner Menu

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### WHILE WE WAIT - SNACKS

#### CROQUETTES

Mixed with pork & herbs. Served with homemade herb aioli  
kr 65

#### LOLLAND DUCK

Duck liver mousse with homemade compote of seasonal fruit. Served with crispy bread  
kr 85

#### HOUSE HUMMUS

Lolland raisins mixed with herb oil & pickled red onions. Served with freshly baked sourdough bread  
kr 75

#### OLIVES & PEACHES

Marinated organic olives & unripe green peaches  
kr 55

### STARTERS

#### BEEF TARTARE

Beef with pickled beech mushrooms, kimchi aioli, smoked oil & potato chips  
kr 145

#### COD

Baked, shredded cod with dill mayo, pickled mustard seeds, fresh apples & rye bread chips  
kr 135

#### BISQUE

Shore crabs cooked with apple cider, served with croutons, fried cauliflower, scallops & fennel crudité  
kr 145

#### TOMATO SALAD

Tomatoes, semi-dried tomatoes, stracciatella & artichoke hearts  
kr 115

### MAINS

#### ZANDER

Pan-fried zander with cauliflower purée, cavolo nero, squash, pickled onions & trout roe  
kr 345

#### CHICKEN

Chicken thigh stuffed with chanterelles & herbs, roasted corn in browned butter with pickled cauliflower & sauce supreme  
kr 275

#### QUICHE OF THE DAY

Vegetable quiche of the day with fresh salad, tomato, croutons & herb dressing  
kr 235

### CLASSICS

#### STEAK

Onglet with caramelised onion purée, grilled onions, glazed beets & bordelaise sauce with smoked marrow  
kr 295

#### HOUSE SCHNITZEL

Danish Duroc pig, served with fresh peas, garnish, potatoes & gravy  
kr 275

# HOTEL SAXKJØBING

*Coffee, Tea & Dessert*

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## DESSERT

### SELECTION OF CHEESE

Three kinds of Danish cheese, served with butter-toasted rye bread, homemade crisp bread & pickled fruit  
kr 125

### TARTE TATIN

Classic French tart with pear & bay leaf ice cream  
kr 95

### CHOCOLATE MOUSSE

Dark chocolate with seasonal fruit  
kr 95

### APPLE

Caramelized apple compote with vanilla ice cream & shortbread crumble  
kr 95

## COFFEE

Choose between whole or oat milk

### FILTER COFFEE

kr 35

### AMERICANO

kr 45

### FRENCH PRESS

pr. person kr 45

### LATTE

kr 45

### ESPRESSO

kr 35

### CORTADO

kr 40

### FLAT WHITE

kr 40

## TEA

Choose from different organic varieties from Palais des Thés  
Pot kr 40

### BIG BEN

Assam & Yunnan

### SENCHA ARIKE

Delicate, fresh & lively green tea

### GRAND JASMIN

Green tea with jasmine

### LORDS TEA

Earl Grey blend of black tea & bergamot

### L'HERBORISTE

Peppermint, anise & lemon herbal tea

## WARM & COSY

### HOT CHOCOLATE WITH WHIPPED CREAM

kr 50

### IRISH COFFEE

Single or Double  
kr 95 // 135

### FRENCH COFFEE

Single or Double  
kr 95 // 135

# HOTEL SAXKJØBING

## Wine List

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### BUBBLES, WHITE & ROSÉ BY THE GLASS

#### FRANCOIS SECONDE, "LA LOGE", GC BLANC DE NOIR, CHAMPAGNE, FRANCE, NV

Lovely fresh champagne with a good balance between acidity and sweetness as well as good length in taste

kr 179

#### FRANCOIS SECONDE ROSÉ, CHAMPAGNE, FRANCE, NV

Its aroma is rich in berries, and at the same time fresh & mild

kr 169

#### PIOT-SÉVILLIANO, ESSENCE OF TERROIR, DEMI-SEC, CHAMPAGNE, FRANCE, NV

Soft bubbles, nice long taste with notes of orange fruit & notes of gingerbread

kr 169

#### EMENDIS NU ALLONGÉ, CAVA, PENEDES, SPAIN, NV

Nuances of citrus fruit & ripe apples in the aroma, taste of ripe fruit & toasted nuts

kr 95

#### MEYERS BUBBLES, RIESLING, CRÉMANT BRUT, MOSEL, GERMANY, NV

A fresh & crisp Riesling, with a fine minerality and focus on notes of citrus and green apples

kr 95

#### STEININGER, CABERNET SAUVIGNON, ROSÉ, KAMPTAL, AUSTRIA, 2021

Pleasant rosé with flavors of red fruits, apple & citrus

kr 95

#### SAÏNT HILAIRE COTEAUX D'AIX EN PROVENCE, ROSÉ, FRANCE, 2023

Fresh & classic rosé with notes of strawberry & citrus

kr 95

#### MEYERS HVIDVIN, RIESLING, MOSEL, GERMANY, 2020

A fresh & crisp Riesling, fine minerality, citrus notes & green apples

kr 95

### BUBBLES, WHITE & ROSÉ BY THE GLASS

#### BETTONAGE APPLE WINE, OREBY WINERY, 2016

Local apple wine with lots of red fruits, apple & citrus

kr 95

#### LUNGAROTTI AURENTE, CHARDONNAY, UMBRIA, ITALY, 2022

Intense fruit taste, full-bodied, but with just the right amount of acidity that provides structure & balance

kr 95

#### STEININGER, GRÜNER VELTLINER, KAMPTAL, AUSTRIA, 2021

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

kr 135

#### AQVITIANA ALBARINO, RIAS BAIXAS, GALICIA, SPAIN, 2021

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

kr 110

### RED BY THE GLASS

#### MEYERS RED WINE, CÔTES DU RHÔNE, FRANCE, 2020

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

kr 95

#### BARBERA D'ALBA, GIRIBALDI, PIEDMONT, ITALY [BIO], 2018

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

kr 135

#### DOMAINE H CÔTE DE BROUILLY, BEAUJOLAIS, FRANCE, 2019

Good body, a hint of red berries, faint notes of licorice & a hint of minerality

kr 110

#### SOLVEIGS PHYLLIT, PINOT NOIR, RHEINGAU, GERMANY, 2019

Classic with red berries, light acidity & spicy aftertaste

kr 145

# HOTEL SAXKJØBING

## Wine List

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### BUBBLES

**FRANCOIS SECONDÉ “LA LOGE”, GC BLANC DE NOIR, CHAMPAGNE, FRANCE, NV**

Lovely fresh champagne with a good balance between acidity & sweetness  
kr 895

**FRANCOIS SECONDÉ ROSÉ, CHAMPAGNE, FRANCE, NV**

Its aroma is rich in berries, and at the same time fresh & mild  
kr 895

**PIOT-SEVILLIANO “REBELLE”, BLANC DE BLANCS, CHAMPAGNE, FRANCE, NV**

Notes of elderflower, citrus, almonds & brioche  
kr 795

**PIOT-SEVILLIANO, ESSENCE OF TERROIR, DEMI-SEC, CHAMPAGNE, FRANCE, NV**

Soft bubbles, nice long taste with notes of orange fruit & notes of gingerbread  
kr 795

**BOLLINGER, SPECIAL CUVÉE, CHAMPAGNE, FRANCE, NV**

Classic champagne, notes of pears, apples & brioche, spicy aroma & walnut  
kr 995

**PIERSON CUVELIER MILLÉSIME, GC BLANC DE NOIR, CHAMPAGNE, FRANCE, 2013**

Round & mild with a fruity scent & taste of red berries  
kr 795

**EMENDIS NU ALLONGÉ, CAVA, PENEDES, SPAIN, NV**

Nuances of citrus fruit & ripe apples in the aroma & taste of ripe fruit & roasted nuts  
kr 495

**MEYERS BUBBLES, RIESLING, CRÉMANT BRUT, MOSEL, GERMANY, NV**

A fresh & crisp Riesling, with a fine minerality and focus on notes of citrus and green apples  
kr 445

### ROSÉ

**STEININGER, CABERNET SAUVIGNON, ROSÉ, KAMPTAL, AUSTRIA, 2021**

Full-bodied and powerful taste of ripe fruit & vanilla with a long aftertaste  
kr 445

**SAÏNT HILAIRE COTEAUX D’AIX EN PROVENCE, ROSÉ, FRANCE, 2023**

Fresh & classic rosé with notes of strawberries & citrus  
kr 445

**SAÏNT HILAIRE COTEAUX D’AIX EN PROVENCE, ROSÉ, FRANCE, 2023, MAGNUM**

Fresh & classic rosé with notes of strawberries & citrus  
kr 825

**JEAN PAUL PICARD, SANCERRE, LOIRE, FRANCE, 2022**

Intense exotic fruits, dry, fruity & subtle  
kr 595

**SOLVEIGS ROSA VON P., RHEINGAU, GERMANY, 2017**

Great experience of Pinot Noir, almost Burgundy with fresh notes of red berries  
kr 595

# HOTEL SAXKJØBING

## Wine List

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### THE LOCALS

#### LILLEØ WINE

**WILD CIDER, VIGMOSEGAARD, 2020**  
kr 295

**ARWEN, RIESLING, SOLARIS, PINOT GRIS  
OR SAUVIGNON BLANC, 2020**  
kr 395

**DEN GRØNNE, GRÜNER VELTLINER /  
GRÜNER SILVANER, 2020**  
kr 345

**SAUVIGNON BLANC, 2020**  
kr 345

**PINOT GRIS, 2021**  
kr 395

**CHENIN BLANC, 2020**  
kr 395

#### LILLEØ SPARKLING

**SKUM, 100 % RIESLING, 2019**  
kr 445

**EMMY, 100 % GRÜNER SILVANER, 2021**  
kr 445

**SPARKLING RIESLING, NV**  
kr 345

#### LILLEØ DESSERT WINE

**ELVIRA, SOLARIS 50 CL, 2021**  
kr 495

#### FEJØ CIDER

**BRUT OR DEMI-SEC**  
kr 325

### HVIDVIN

**MEYERS HVIDVIN, RIESLING, MOSEL,  
TYSKLAND, 2020**

A fresh & crisp Riesling, fine minerality, citrus notes & green apples  
kr 445

**BERNARD HASS, RIESLING RESERVA, ALSACE,  
FRANKRIG, 2021**

Mineral with a suitable acidity. Great mineral fragrance with flowers, honey & citrus  
kr 495

**JEAN PAUL PICARD, SANCERRE, LOIRE,  
FRANKRIG, 2021**

Dry, mineral, rich & balanced with a bright, crisp finish  
kr 595

**SEGUINOT-DORDET, FOURCHAUME, 1. CRU,  
CHABLIS, FRANKRIG, 2021**

Mineral, lively yet round & soft with flavors of ripe apples & melon, with a long aftertaste  
kr 695

**ALBERT SOUNIT, BLANC DE LA ROCHE,  
BOURGOGNE, FRANKRIG, 2019**

Notes of white flowers with a hint of citrus & apricot, with a clean & dry aftertaste  
kr 645

**MONTAGNY 1. CRU LE CLOUX, ANDRÉ GOICHOT,  
BOURGOGNE, FRANKRIG, 2022**

Butter & acidity, which is met by a lot of sweetness. Overall, it tastes like white chocolate with hazelnuts  
kr 945

**LA GOUJONNE, CHASSAGNE MONTRACHET,  
P. GIRAED, BOURGOGNE, FRANKRIG, 2022**

Beautiful golden color, with slightly pale-yellow shades. Acacia, honeysuckle & honey, with notes of honey & toasted nuts  
kr 1.245

# HOTEL SAXKJØBING

## Wine List

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### WHITE WINE

**TIEFENBRÜNNER SAUVIGNON BLANC MERUS,  
ALTO ALDIGE, ITALIEN, 2022**

Dry & aromatic white wine with aromas of nettles, elderflower, sage & mint  
kr 495

**LUNGAROTTI IL POMETO, PINOT GRIGIO,  
UMBRIA, ITALY, 2022**

Dry wine with a refreshing acidity & texture. Floral scent of flowers, with a hint of acacia honey  
kr 445

**LUNGAROTTI AURENTE, CHARDONNAY,  
UMBRIA, ITALY, 2022**

Intense fruit taste and lots of body, but with just the right acidity that gives structure & balance  
kr 645

**AQVITIANA ALBARINO, RIAS BAIXAS,  
GALICIEN, SPANIEN, 2021**

An elegant wine, with aromas of ripe green apples, quinces & a hint of tropical fruits  
kr 495

**WEINGUT HILLABRAND, BACCHUS  
HALBTROCKEN, FRANKEN, TYSKLAND, 2021**

Halvtør med diskret sødme på eftersmagen.  
Nuancer af modne frugter & hint af kandiseret citrus  
kr 445

**STEINNINGER GRÜNER VELTLINER,  
KAMPTAL, ØSTRIG**

Semi-dry with subtle sweetness on the aftertaste.  
Shades of ripe fruits & hints of candied citrus  
kr 495

**CARNEROS CREEK, CHARDONNAY,  
CALIFORNIEN, USA, 2019**

Full-bodied with notes of ripe fruit, citrus & vanilla  
kr 595

### RED WINE

**MEYERS RØDVIN, CÔTES DU RHÔNE, FRANCE**

Classic Rhône with notes of red berries and a good balance of acidity & power  
kr 445

**CHÂTEAUNEUF-DU-PAPE, ANDRÉ MATHIEU,  
RHÔNE, FRANCE, 2018 / 2019**

Elegantly structured with tannins, accompanied by red fruits & licorice  
kr 695 // 1.295

**CÔTES DU RHÔNE, ROCCA MAURA, RHÔNE,  
FRANCE, 2020 [ØKO]**

Dry, fine & round wine, with notes of raspberry & light tannin in the aftertaste  
kr 495

**BERNARD HASS, PINOT NOIR, ALSACE, FRANCE,  
2021**

Light & lovely with its red ripe berries.  
Firm tannin with a long & smooth finish  
kr 495

**SN AMIRAL BLAYE, CÔTES DE BORDEAUX,  
FRANCE, 2015**

Classic burgundy with a restrained cask taste  
kr 595

**ALBERT SOUNIT, BOURGOGNE, VIEILLES  
VIGNES, FRANCE, 2021**

Deep & intense fragrance, characterized by dark berries & pepper  
kr 695

**POMMARD LA COMBOTTE, P. GIRAED,  
BOURGOGNE, FRANCE, 2019**

Soft red wine that offers concentrated aromas of red berries, accompanied by floral nuances  
kr 995

**DOMAINE H. CÔTE DE BROUILLY, BEAUJOLAIS,  
FRANCE, 2019**

Good body, a hint of red berries, faint notes of licorice & a hint of minerality  
kr 495

# HOTEL SAXKJØBING

## *Wine List*

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### RED WINE

**CHIANTI 345, SANGIOVESE, MONTE CHIARO, TUSCANY, ITALY, 2021**

Aroma of violets & cherries for a harmonious & dry wine  
kr 495

**BRUNELLO DI MONTALCINO, TERRASOLE, TUSCANY, ITALY, 2016**

Plum, black cherries, tar & warm spice flavors  
kr 1.095

**BARBERA D'ALBA, GIRIBALDI, PIEDMONT, ITALY, 2018 [BIO]**

This wine is smooth & complex, with notes of black fruit, tobacco & spices  
kr 595

**BARBERESCO, TEO COSTA, PIEDMONT, ITALY, 2020**

Taste of ripe cherries, strawberries & plums, lots of structure with both acidity & tannin  
kr 795

**BRICCO MANZONI, BAROLO, FRATELLI FERRERO, PIEDMONT, ITALY, 2013**

Scent of tar, roses, cherries & spices. Strong wine with lots of tannin  
kr 995

**LUNGAROTTI SAN GIORGIO ROSSO, UMBRIA, ITALY, 2016**

A "super-Umbrian" that does not fit the local requirements, and is therefore not an IGT type  
kr 695

**RIPASSO DOMINI, VENETI, VENETO, ITALIEN, 2015**

Dry & spicy with good acidity, lively tannins with an aftertaste of dried fruit & toasted nuts  
kr 695

**AMARONE DOMINI, VENETI, VENETO, ITALY, 2015**

Dry with lots of structure on both acidity and tannin with notes of sun-ripened fruit  
kr 895

### RED WINE

**ARROYO RESERVA, RIBERA DEL DUERO, SPAIN, 2015**

A powerful & spicy wine with soft tannins & taste of ripe fruit  
kr 695

**SOLVEIGS PHYLLIT, PINOT NOIR, RHEINGAU, GERMANY, 2019**

Dry, fine & round wine, with notes of raspberry & light tannin in the aftertaste  
kr 695

**SOLVEIGS STEIL, PINOT NOIR, RHEINGAU, GERMANY, 2019**

Clear Pinot character, with an appealing & very harmonious feel  
kr 795

**STEININGER, ZWEIGELT, KAMPTAL, AUSTRIA, 2020**

Sourish cherry, nougat & chocolate  
kr 495

**THE JACK, CABERNET SAUVIGNON, COLUMBIA VALLEY, USA, 2019**

Scent of black cherry, raspberry, roasted coffee & herbs. The taste is strong, but soft & round  
kr 595

**CARNEROS CREEK, PINOT NOIR, CALIFORNIEN, USA, 2019**

Wine with notes of pomegranate, cherry & soft tannins  
kr 645

**BAUS FAMILY, ZINFANDEL, SONOMA VALLEY, USA, 2018**

Aroma of ripe blackcurrants, & good long aftertaste with notes of barrel  
kr 595

**ZITTA BERNADO, SHIRAZ, BAROSSA VALLEY, AUSTRALIA, 2009**

Bold wine with relatively much tannin, with lots of ripe fruit, dark berries & plums  
kr 595

# HOTEL SAXKJØBING

## *Dessert Wine & Beer*

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### DESSERT WINE

**QUINTA DA AGUA ALTA, FINE RUBY PORT,  
DUORO, PORTUGAL, NV**

Nice structure & a fine balance with lots of fresh ripe  
fruit & good sweetness

Glass kr 65 // Bottle kr 395

**QUINTA DA AGUA ALTA 10, TAWNY PORT,  
DUORO, PORTUGAL, NV**

Nuts, dried fruit & ripe plums

Glass kr 110 // Bottle kr 795

**QUINTA DA AGUA ALTA, FINE WHITE PORT,  
DUORO, PORTUGAL, NV**

Fresh, light & sweet style which is refreshing  
yet appetizing

Glass kr 65 // Bottle kr 395

**BRACHETTO D'ACQUI, TRE SECOLI,  
PIEDMONT, ITALY, 2019**

Strawberries, raspberries & grapes dominate in  
a fine bubbly balance

kr 495

**LILLEØ APPLE ICE WINE**

Gender balance between sweetness and acidity.

Taste is characterized by apricots & honey

Glass kr 95 // Bottle kr 395

### BEER

**KRENKERUP DRAFT BEER**

1367 Pilsner or Classic

20 cl kr 30 // 40 cl kr 55

**KRENKERUP BOTTLE**

1367 Pilsner, Weissbier, IPA, Brown Ale or Classic

50 cl kr 65

**KRENKERUP SEASONAL BEER**

Bottled beer of the season. Ask your server

50 cl kr 65

**KRENKERUP BOTTLED BEER**

Gold, Stout or Doppel Bock

50 cl kr 75



# HOTEL SAXKJØBING

*Non Alcoholic*

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## COLD DRINKS

### FILTERED WATER, STILL OR SPARKLING

pr. person kr 30

### ORGANIC WHOLE MILK

Glass kr 30

### APPLE JUICE

Our own apple just from Lilleø

Glass kr 35 // Jug kr 80

### MØN JUICES

Elderflower, rhubarb or blackcurrant

Bottle kr 45

### SODA

Coca Cola or Coca Cola Zero

Bottle kr 35

### LEMONADE

Homemade with plenty of lemon

Glass kr 45 // Jug kr 95

### GINGER BEER

Bottle kr 40

## BEER

### KRENKERUP DRAFT BEER

1367 Pilsner or Classic

20 cl kr 30 // 40 cl kr 55

### KRENKERUP BOTTLE

1367 Pilsner, Weissbier, IPA, Brown Ale or Classic

50 cl kr 65

### KRENKERUP SÆSON

Bottled beer of the season. Ask your server

50 cl kr 65

### KRENKERUP BOTTLE

Gold, Stout or Dobbel Bock

50 cl kr 75

## NON ALCOHOLIC

### MØN BREWERY MAGLEBY CLASSIC

33 cl [0.5 %]

kr 65

### TUBORG CLASSIC

33 cl [0.0 %]

kr 45

### ÆRØ PALE ALE

50 cl [0.5 %]

kr 65

### KLOSTERBRYGGERIET

33 cl [0.0 %]

kr 45

### TEEDAWN, RADLER, LEMON WEISSBIER

33 cl [0.0 %]

kr 45

### COPENHAGEN SPARKLING TEA

Blue / Green, 75 cl [0.0 %]

kr 145

### LEITZ ROSÉ WINE

Glass kr 85 // Bottle kr 375

### LEITZ WHITE WINE

Glass kr 85 // Bottle kr 375

### GUSTAVSHOF BIO GRAPE JUICE

Glass kr 95 // Bottle kr 445

### RÆBEL JUICE

Three variations - Ask your server

Glass kr 95 // Bottle kr 300

### WILD QUINCE, OBSTHOF RETTER, AUSTRIA

Glass kr 120 // Bottle kr 595