

HOTEL SAXKJØBING

Lunch Menu

OPEN FACED SANDWICHES

(SMØRREBRØD)

CHRISTIANSØ

Spiced Christiansø herring with whipped sour cream, capers, pickled red onion & raw egg yolk

kr 105

CURRY HERRING

Herring marinated in curry dressing with apple, soft-boiled egg, cress & red onion

kr 105

PLAICE

Breaded plaice with remoulade of homemade pickles & fresh herbs

kr 125

CHICKEN RUN

Salad of chicken from Dalbakkegaard with pickled scorzoner, tarragon & crispy chicken skin

kr 125

POTATO HEAD

Potato on rye bread with potato crisps, lovage mayonnaise & cress

kr 95

BEEF TARTARE

Tartare of hand-cut local beef, pickled beets & salted egg yolk

kr 125

CHEF'S CHOICE

Two pieces of smørrebrød, chosen by the chef, served with a small Krenkerup draught beer or soft drink

kr 220

SALADS

CAESAR SALAD

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

kr 155

HOT DISHES

PARISIAN STEAK

Steak of minced beef, fried on bread & served with chopped red onions, capers, pickles, horseradish & raw egg yolk

kr 175

DESSERT

SELECTION OF CHEESE

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

kr 125

CHOCOLATE MOUSSE

Dark chocolate with seasonal fruit

kr 95

APPLE

Caramelized apple compote with vanilla ice cream & shortbread crumble

kr 95

CAKE OF THE DAY

kr 40

HOTEL SAXKJØBING

Coffee, Tea & Dessert

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

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 SAUGVIGNON, 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

Cold Drinks

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