

HOTEL SAXKJØBING

Dinner Menu



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

HOKKAIDO

Salad with baked Hokkaido pumpkin, feta cheese, creme fraiche & dukkah
kr 110

BISQUE

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

CHRISTMAS SALMON

Gravad salmon with confit fennel, salted lemon & mustard/dill sauce
kr 110

MAINS

THE PIG

Braised Duroc pig with caramelised cauliflower purée, beer & miso glaze. Served with pickled red cabbage, pommes fondant & toasted almonds
kr 295

HOUSE TENDERLOIN

Beef tenderloin with celery purée, fried mushrooms, spinach, sauce bordelaise & pommes Anna
kr 395

QUICHE OF THE DAY

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

SQUID

Stuffed squids with salt-baked celery, sautéed palm cabbage, black garlic & fish sauce
kr 315

CLASSICS

DISH OF THE MONTH

Fried duck breast and confit thigh, red cabbage, apples, prunes, caramelised & boiled potatoes, served with gravy
kr 295

HOUSE SCHNITZEL

Fried duck breast and confit thigh, red cabbage, apples, prunes, caramelised & boiled potatoes, served with gravy
kr 275

MENU OF THE MONTH (MONDAY - SATURDAY)

Starter: Gravad salmon with confit fennel, salted lemon & mustard/dill dressing

Main: Duck: Fried breast & confit thigh, red cabbage, boiled & caramelised potatoes & duck sauce

Dessert: Cheesecake with cherries

kr 295

Are you Young under 16 or Senior turned 67:

kr 225

HOTEL SAXKJØBING



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



BUBBLES, WHITE & ROSÉ BY THE GLASS

FRANCOIS SECONDÉ, "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 SECONDÉ 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

Wine List



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



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

WHITE WINE

**MEYERS HVIDVIN, RIESLING, MOSEL,
GERMANY, 2020**

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

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

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

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

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

**SEGUINOT-DORDET, FOURCHAUME, 1. CRU,
CHABLIS, FRANCE, 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, FRANCE, 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,
BURGUNDY, FRANCE, 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, BURGUNDY, FRANCE, 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



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



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



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



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 Dobbelt 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