

## FROKOST LUNCH MENU

<b>Stjernes kud</b>	<b>175,-</b>
Danish classic   Fried filet of plaice, shrimps & bread _____	
<b>Hakkebøf m. bløde løg &amp; rugbrød</b>	<b>105,-</b>
Danish classic   Beef w. carmalized onion & ryebread _____	
<i>Tilkøb   Ekstra hakkebøf - Spejlæg</i>	65,-   15,-
<i>Add on   Extra beef - Fried egg</i> _____	
<b>Pariserbøf</b>	<b>145,-</b>
Danish classic   Beef w. bread & garnish _____	
<i>Tilkøb   Ekstra hakkebøf - Spejlæg</i>	65,-   15,-
<i>Add on   Extra beef - Fried egg</i> _____	
<b>Bøfsandwich a la Hedemarken</b>	<b>155,-</b>
Beef sandwich a la Hedemarken _____	
<i>Tilkøb   Ekstra hakkebøf - Spejlæg</i>	65,-   15,-
<i>Add on   Extra beef - Fried egg</i> _____	
<b>3 stk. uspecificeret klassiske håndmadder</b>	<b>105,-</b>
3 pcs. unspecified classic open faced sandwich _____	
<b>Æggekage m. bacon &amp; rugbrød</b>	<b>105,-</b>
Omelette w. bacon & ryebread _____	
<b>Tilkøb   Fritter &amp; aioli</b>	<b>55,-</b>
<b>Add on   Fries &amp; aioli</b> _____	



# HOTEL HEDEMARKEN

byder jer velkommen

## FADØL | DRAFTBEER

SMALL 0,25 | MEDIUM 0,50 | LARGE 0,75

Carlsberg Pilsner	42,-	68,-	88,-
Tuborg Classic	42,-	68,-	88,-
1664 Blanc		78,-	
Grimbergen Double		78,-	
Sæsonens IPA		78,-	

## FLASKEØL | BOTTLED BEER

Carlsberg Nordic 0,0%	42,-	
Midtfynsk Bryghus   Spørg tjener for varianter		78,-
15,- går til forskning i Sclose		

## SODAVAND | SOFTDRINKS

BOTTLE 0,25

Coca Cola   Pepsi Max		35,-
7 Up zero   Squash   Lemon		

## VAND | WATER

SMALL 0,25 | LARGE 0,75

Alm. Vand   Still water	35,-		55,-
Vand m. brus   Sparkling water	35,-		55,-

## MOSTERI

42,-

- Æble | Apple juice
- Appelsin | Orange juice
- Hyldeblomst | Elderflower
- Citron Lime | Lemon Lime
- Passionsfrugt | Passion fruit
- Solbær | Blackcurrant

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# Menu

## A LA CARTE

FRA | FROM 17.00 - 21.00



Med hensyn til andre allergener beder vi dig om at kontakte en tjener.

Ekstra tillæg på 25,- for allergener

Regarding other allergies, we ask you to contact a waiter.

Extra surcharge of 25,- for allergies

G=glutenfri/gluten free

L=laktosefri/lactose free



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## SNACKS

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<b>Velkomstbobler &amp; køkkenets snacks (G+L)</b> Welcome bubbles & kitchen snacks.....	95,-
<b>Saltede mandler &amp; oliven (G+L)</b> Salted almonds & olives.....	35,-
<b>Ost med hjemmelavet knækbrød (G)</b> Cheese with homemade crispbread.....	55,-
<b>Brød &amp; smør (G+L)</b> Bread & butter.....	15,-

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## FORRET | STARTER

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<b>Sødkartoffel suppe (G)</b> Sweet potato soup..... <i>Serveret med chorizo, chorizo smør, syltede æbler &amp; karse</i> <i>Served with chorizo, chorizo butter, pickled apples &amp; watercress</i>	95,-
<b>Rejecocktail a la Hedemarken (G+L)</b> Scrimp cocktail a la Hedemarken.....	115,-
<b>Ravioli med røget and</b> Ravioli with smoked duck..... <i>Serveret med brunet smør med salvie &amp; ristet solsikke kerner</i> <i>Served with brown butter with sage &amp; roasted sunflower seeds</i>	95,-

**Alle forretter serveres med brød og smør**  
**All starters is served with bread and butter**



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## HOVEDRET | MAIN COUSE

<b>Marineret hvid fisk i basilikum &amp; dild (G+L)</b>	
Marinated white fish in basil & dill.....	255,-
<i>Serveret med hvidkål, østershatte, kartofler, koriander &amp; hollandaise sauce</i>	
<i>Served with white cabbage, oysterhats, potatoes, coriander &amp; hollandaise sauce</i>	
<b>Svinemørbrad i souffle fars (G)</b>	
Pork tenderloin in soufflé stuffing.....	195,-
<i>Serveret med gulerods puré, kartofler, jordskokker, rodfrugt, estragon &amp; senneps sauce</i>	
<i>Served with carrot puree, potatoes, jerusalem artichokes, root, tarragon &amp; mustard sauce</i>	
<b>Flamberet Oksemørbrad (G)</b>	
Flambéed beef tenderloin.....	285,-
<i>Serveret med pure, pastinak, friteret kartoffel, timian og hvidvins sauce</i>	
<i>Served with puree, parsnips, fried potato, thyme and white wine sauce</i>	
<b>Dahl med ris (vegansk) (G+L)</b>	
Dahl with rice (vegan).....	165,-
<b>Bøf sandwich a la Hedemarken (G+L)</b>	
Beef sandwich a la Hedemarken.....	165,-
<i>Tilkøb   Spejlæg - Pommes fritter - Ekstra hakkebøf</i>	
<i>Add on   Fried eggs - French fries - Extra beef</i>	15,-   55,-   65,-
<b>Ugens klassiker   Spørg tjener</b>	
Classic dish of the week   Ask the waiter.....	155,-



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## DESSERT

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**Vanilje pocheret pære (L)**

Vanilla poached pear..... 95,-

*Serveret i crustade med saltkaramel, syltet pære & hvid chokolade*

*Served in crustade with salted caramel pickled pear & white chocolate*

**Brownie med vanilje is (G+L)**

Brownie with vanilla ice cream..... 85,-

*Serveret med råmarineret bær*

*Served with raw marinated berries*

**Oste tallerken (G)**

Cheese plate..... 135,-

*Serveret med natur honning & hjemmelavet knækbrød*

*Served with nature honey & homemade crispbread*



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———— **KAFFE OG TE | COFFEE & TEA** ————

Espresso	32,-
Americano	38,-
Latte	48,-
Cappuccino	48,-
Te   Tea	38,-
Irish Coffee	78,-

———— **AVEC.** ————

Hedens rom   Our own rum	58,-
Hedens rom flaske   Bottle	498,-
Grappa Tommasi	98,-
Gautier XO Cognac	168,-
Braasted Cognac	98,-

———— **COCKTAILS** ————

Husets Cocktails   <i>Spørg tjener for varianter</i>	108,-
Cocktail of the house   <i>Ask the staff for variants</i>	
Sæsonens Cocktail	80,-
Cocktail of the month	