

FROKOST LUNCH MENU

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



HOTEL HEDEMARKEN

byder jer velkommen

FADØL | DRAFTBEER

SMALL 0,25 | MEDIUM 0,50

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

SODAVAND | SOFTDRINKS

BOTTLE 0,25

Coca Cola Coca Cola Zero	35,-
Fanta Sprite Zero Schweppes Lemon	

VAND | WATER

BOTTLE 0,25

Alm. Vand Still water	35,-
Vand m. brus Sparkling water	
<i>med eller uden citrus</i>	
<i>with or without citrus</i>	

JUICE

BOTTLE 0,27

Æble Apple juice	42,-
Appelsin Orange juice	

LEMONADE

BOTTLE 0,33

Hyldeblomst Elderflower	42,-
Citron Lime Lemon Lime	
Passionsfrugt Passion fruit	
Rarbarber Rhubarb	
Hindbær Raspberry	

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Menu

A LA CARTE

FRA | FROM 17.00 - 21.00



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

Ekstra tillæg på 25,- for allergener

Regarding allergies, we ask you to contact a waiter.

Extra surcharge of 25,- for allergies

Kan laves / Can be

L= Laktosefri / Lactose Free

G = Glutenfri / Gluten Free



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SNACKS

Velkomstbobler & køkkenets snacks

Welcome bubbles & kitchen snacks _____ 95,-

Saltede mandler & oliven (G+L)

Salted almonds & olives _____ 35,-

Ost med hjemmelavet knækbrød

Cheese with homemade crispbread _____ 55,-

Brød & smør

Bread & butter _____ 15,-

FORRET | STARTER

Rørt tartar med sojamayo & sprødt (100g.) (G+L)

Mixed tartare with soy mayo & crispy garnish _____ 125,-

Moules Marinière (250g.) (G+L)

Moules Marinière _____ 125,-

Cæsarsalat med pocheret æg (G+L)

Caesar salad with poached egg _____ 90,-

Tilkøb | Kylling 65,-

Add on | Chicken

Svampe ragout med cremet hvedekerner (L+vegetar)

Mushroom ragout with creamy wheat kernels _____ 95,-

Alle forretter kan også serveres som hovedret, hvor det er dobbelt portion
inkl. pommes frites (dobbelt pris)

*All starters can also be made as a main course where its a double portion incl.
french fries (double the price)*



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HOVEDRET | MAIN COUSE

BBQ marineret spareribs (600g.) (G+L)

BBQ marinated spareribs _____ 245,-

Serveret med coleslaw, pommes friter & aioli

Served with coleslaw, french fries & aioli

Crispy kyllingeburger

Crispy chicken burger _____ 165,-

Tilkøb | Pommes fritter 55,-

Add on | French fries

Bøf sandwich a la Hedemarken (G+L)

Beef sandwich a la Hedemarken _____ 165,-

Tilkøb | Spejlæg - Pommes fritter 15,- | 55,-

Add on | Fried eggs - French fries

Selleribøf (vegansk) (G+L)

Celeriac patty (vegan) _____ 175,-

Serveret med grillet squash, saute på kikærter & grønt

Served with grilled squash, sautéed chickpeas & vegetables



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DESSERT

Rød grød med fløde (G)

Danish classic: Red berry compot with cream_____ 95,-

3 varianter af is (G+L)

3 varieties of icecream_____ 95,-

Serveret med krystalliseret hvid chokolade & marengskys

Served with crystallized white chocolate & meringue kisses

Oste tallerken (G)

Cheese plate_____ 155,-

Serveret med dip & hjemmelavet knækbrød

Served with dip & homemade crispbread