



BREAKFAST 09-11:00

SOURDOUGH BREAD WITH BUTTER & SEASONAL CHEESE ♦ 39,-

CHOCOLATE-FILLED CROISSANT ♦ 49,-

CAKE OF THE DAY ♦ 55,-

AVOCADO & BURRATA ON SOURDOUGH ♦ 89,-

Sourdough bread · avocado cream · burrata · cherry tomatoes · almonds · balsamic

BELGIAN WAFFLE TOWER ♦ 109,-

Warm Belgian waffles · fresh berries · chocolate sauce · marshmallows

YOGHURT-SMOOTHIE BOWL ♦ 70,-

Berries · fruit · toasted coconut flakes · chocolate pieces · granola



BRUNCH 09-13:00

BRUNCH TOWER ♦ 189,-

Our brunch includes refills of your favorites. Refills are available for 1.5 hours after serving.

Omelette with cheese & spinach · juicy pepper bacon & brunch sausage · seasonal cheese · chicken salad with asparagus · liver pâté · yoghurt with granola · fruit · mini Berliner · hot-smoked salmon mousse · marmalade · butter · sourdough bread · cherry tomatoes. **(120,- per child under 12)**

ALL-YOU-CAN DRINK ♦ +95,-

♦ Tap water · filter coffee · Chaplon tea · organic apple & orange juice from Rynkeby.

THE WHOLE LOT ♦ +125,-

♦ A glass of sparkling wine or a glass of strawberry or mango smoothie.

♦ Unlimited tap water · filter coffee · Chaplon tea · organic apple & orange juice from Rynkeby





LUNCH MENU 09-15:30

DANISH OMELETTE ♦ 179,-

Juicy bacon slices · spinach · cheese · rye bread · chives · mustard · beetroot · cherry tomato

LUNCH STEAK ♦ 279,-

250 g grain-fed beef fillet with fat cap, cooked medium · steak fries · whisky sauce · salad · vinaigrette

PAN-FRIED FISH FILLET ♦ 185,-

2 butter-fried, breaded fish fillets · rye bread · mayonnaise · lemon · hand-peeled shrimp · lettuce · chives

PARISIAN BEEF ♦ 189,-

Danish Himmerland beef patty on bread · pickled beetroot · onion · capers · horseradish · pasteurized egg yolk · pickles

TAPAS PLATTER - Served for two persons ♦ 269,-

Selection of charcuterie and cheeses · salted and pickled accompaniments · freshly baked sourdough bread

MUSHROOM TOAST ♦ 149,-

Butter-toasted bread · creamy mushroom ragout · Parmesan · chives

OPEN-FACED SANDWICHES - PERFECT WITH A SCHNAPPS

HAND-PEELED SHRIMP WITH TROUT ROE ♦ 145,-

Rye bread · herb mayonnaise · crisp lettuce · hand-peeled shrimp · trout roe · lemon · chives

CRISPY COD WITH PEA TARTARE SAUCE ♦ 135,-

Rye bread · crisp lettuce · breaded and fried cod · pea tartare sauce · pickled red onions · lemon · chives

CHICKEN SALAD WITH CRISPY ONION RINGS ♦ 125,-

Rye bread · chicken · cornichons · mustard · herb salad · crispy onion rings

*We recommend 2 pieces of open-faced sandwiches per person



ALL-DAY MENU



LIGHT & DELICIOUS

SALTED & SMOKED ALMONDS & ROOT VEGETABLE CHIPS ♦ 40,-   

GREEN OLIVES WITH STONES, TOSSED IN OIL WITH CHILI, ROSEMARY & LEMON ♦ 40,-   

SLICES OF SMOKED BEEF SIRLOIN · OLIVE OIL · BREAD ♦ 89,-

FRESHLY BAKED BREAD & BUTTER FOR 2 PERSONS ♦ 30,-

CRISPY FAVORITES

CRISPY ONION RINGS WITH SPICED COATING ♦ 45,-   8 pcs. · chili mayonnaise

CHILI CHEESE TOPS ♦ 45,- 5 pcs. · chili mayonnaise

CHICKEN TENDERS ♦ 55,- 3 pcs. · aioli

SNACK BASKET ♦ 95,- 2 pcs. chicken tenders · 4 pcs. chili cheese tops · 6 pcs. onion rings · aioli



CASUAL DINING EVENING MENU ♦ 395,-

3 servings composed by the kitchen, focusing on seasonal ingredients.
The menu changes from month to month.

CASUAL DINING EVENING MENU INCL. WINE PAIRING ♦ 595,-

3 courses with accompanying selected wines.

Not available on selected days and cannot be combined with other offers or discounts. *Limited availability each day





ALL-DAY MENU



NACHOS ♦ 135,- / 155,- WITH CHICKEN

Tortilla chips · melted cheese · chicken · chunky salsa · avocado cream · crème fraîche · jalapeños

FISH & FRIES ♦ 185,-

Crispy fried cod · lemon · pea tartare sauce · fries · salad · vinaigrette

GRILLED BBQ RIBS ♦ 199,- / 279,- EXTRA RIBS

Slow-cooked BBQ-marinated spare ribs · coleslaw · aioli · fries



POSTHUSETS STJERNESKUD ♦ 239,-

Butter-grilled bread · crispy fried fish fillet · steamed fish · hand-peeled shrimp · hot-smoked salmon mousse · roe · fresh salad · lemon · shellfish dressing

STEAK SANDWICH ♦ 209,-

Slices of grilled beef steak · caramelized onion compote · tomato · pickled red onions · crisp salad · parmesan

BURGERS - IN BRIOCHE BUN – OR WITH GLUTEN-FREE BUN

POSTEN'S SIGNATURE BURGER WITH DANISH HIMMERLAND BEEF ♦ 185,-

Grilled beef patty from Himmerland · aged cheddar & aged cheese mayonnaise · thick-cut pepper bacon · caramelized onion compote · tomato · pickles · crisp salad · brioche bun served with aioli & steak fries

HOT & CRISPY CHICKEN BURGER ♦ 185,-

Crispy breaded chicken · creamy avocado cream · pickled red onions · chili mayonnaise · jalapeños · crisp salad · brioche bun served with aioli & steak fries



GREEN POWER BURGER ♦ 190,-

Crispy potato patty · crispy onion rings · BBQ glaze · pickled red onions · crisp salad · pickles · gluten-free bun served with vegan chili mayonnaise & steak fries

ALL-DAY MENU

PASTA - WITH FRESHLY BAKED BREAD & BUTTER

FETTUCCINE WITH BASIL PESTO ♦ 179,-

Creamy basil pesto · crispy fried chicken · cashew nuts · garlic · Parmesan

SALADS - WITH FRESHLY BAKED BREAD & BUTTER

POSTHUSET'S CAESAR SALAD WITH CRISPY CHICKEN ♦ 179,-

Crispy fried chicken fillet · romaine lettuce & kale · Parmesan · Caesar dressing · butter-grilled bread

SHRIMP SALAD WITH TROUT ROE ♦ 189,-

Lettuce · hand-peeled shrimp · trout roe · cherry tomatoes · pickled red onions · almonds · shellfish dressing

TOMATO SALAD WITH BURRATA ♦ 169,-

Beef tomato · cherry tomatoes · lettuce · burrata · olives · almonds · balsamic

Can be made vegan without burrata. 

CHILDREN'S DISHES - UP TO 12 YEARS

CHILDREN'S BURGER ♦ 120,- Brioche bun · burger dressing · grilled beef patty · cheddar · ketchup · fries

CHILDREN'S FISH FILLET ♦ 110,- Deep-fried, breaded fish fillet · steak fries · ketchup



EVENING FROM 16:30

STARTERS - SERVED WITH FRESHLY BAKED BREAD & BUTTER

TOMATO & BURRATA ♦ 125,-

Beef tomato · burrata · balsamic · almonds · pickled red onions

HOT-SMOKED SALMON ♦ 155,-

Smoked cheese cream · herb oil · dried cranberries · trout roe · lemon

AIR-DRIED BEEF WITH BURRATA ♦ 145,-

Air-dried beef · burrata · olive oil · balsamic · almonds · fresh herbs

THE MAINS

BEEF TENDERLOIN ♦ 339,-

200 g grilled beef tenderloin · potato gratin · caramelised red onion · whisky sauce

CATCH OF THE SEASON ♦ 310,-

Butter-poached cod · lobster bisque · kale salad · almonds · trout roe · herb oil

BRAISED PORK CHEEKS ♦ 279,-

Tender pork cheeks · potato gratin · kale · caramelised red onion · red wine sauce · Parmesan

STEAK & FRIES ♦ 319,-

250 g grain-fed beef sirloin with fat cap · fries · béarnaise sauce

SIDE ORDERS

TOMATO SALAD WITH BURRATA ♦ 79,-

Beef tomato · cherry tomatoes · lettuce · burrata · olives · almonds · balsamic

POSTHUSET CAESAR SALAD ♦ 69,-

Lettuce · Parmesan · Caesar dressing



SWEET DISHES

SEASONAL SORBET ♦ 85,-



Sorbet · berry coulis · crunch

CHOCOLATE MOUSSE ♦ 110,-



Light chocolate mousse · crunchy nut crumble · berry coulis

FLUFFY PANCAKES ♦ 95,-

4 pcs. warm pancakes · chocolate crunch · whipped cream · berries

APPLE TRIFLE ♦ 110,-

Apple compote with cinnamon and vanilla · crispy butter-toasted breadcrumbs · crushed macaroons · whipped cream · berry coulis

SMALL CHOCOLATE CAKE WITH CRUNCH ♦ 40,-

Suitable with coffee

SIDES & EXTRAS

STEAK FRIES · AIOLI ♦ 45,-



STEAK FRIES · AIOLI · CHIPOTLE MAYONNAISE · SALAD MAYONNAISE ♦ 65,-



STEAK, TENDERLOIN 200 G ♦ 140,-



BEEF PATTY · SHRIMP · CHICKEN ♦ 35,-

CHEESE · BACON ♦ 10,-

GLUTEN-FREE BREAD ♦ 15,-



DIPS ♦ 14,- Aioli · salad mayonnaise · chipotle mayonnaise · avocado cream · ketchup · remoulade · crème fraîche

SAUCES ♦ 40,- Red wine sauce · whisky sauce · béarnaise

