

HOTEL
Postgaarden

WELCOME TO HOTEL POSTGAARDEN

Here, we've reimagined the old to create a warm and inviting atmosphere – a space where presence matters, great experiences take center stage, and tradition is met with a modern twist.

Our menu is made with love for Danish ingredients and traditions, with a focus on quality in every single bite.

If you're dining with children or have any allergies, just let your server know – we are happy to help and is here to make your visit comfortable.

We look forward to treating you to great flavours, a cozy atmosphere, and moments you'll want to come back to.

Charme og hygge midt i Rosernes By

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OPENING HOURS

Lunch	12.00-14.30
Coffee & cake	12.00-16.00
Evening menu	17.30-20.00

LUNCH MENU

Served between hours 12.00-14.30

Omelette

Kr. 159,-

Omelette with bacon, onions, and Vesterhavs cheese, served with a salad with herbs and vinaigrette

Tartlet

Tartlet with confit of free-range Danish chicken, mushrooms and onions

Kr. 148,-

Salmon

Hot-smoked salmon with marinated salads, almonds and herbs

Kr. 159,-

Postgaardens Stjernesked

A Classic Danish dish with fried and steamed flatfish, shrimp, and vendace roe, served with Sauce Choron

Kr. 198,-

OPEN-FACED SANDWICH

Served between hours 12.00-14.30

Shrimp and egg Kr. 95,-

Soft boiled egg with hand-peeled shrimp, lemon cream and mayonnaise on toasted white bread

Chicken Salad Kr. 95,-

Chicken salad with bacon and fresh herbs

Herring Kr. 95,-

Traditional matured herring with mustard mayonnaise, cress, apple and kohlrabi

Brisket of veal Kr. 95,-

Cured veal brisket with horseradish and green tomatoes

Crispy Pork Kr. 95,-

Pork breast with mushrooms, onions, and garlic mayonnaise

Old Enough Kr. 95,-

Cheese on white bread with aged cheese, spiced lard, mustard and raw onion

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COFFEE & CAKE

Served between hours 12.00-16.00

Coffee

Filtered coffee (cup)	30,-
Filtered coffee (can)	75,-
Tea (cup)	35,-
Tea (can)	60,-
Double espresso	35,-
Americano	40,-
Cappuccino	45,-
Latte	45,-
Hot chocolate with whipped cream	40,-
Iced coffee with syrup	40,-
Extra espresso shot	20,-

Cake

Choux au craquelin with vanilla cream and compote	45,-
Crispy tart with caramel and pistachio and apple	45,-

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DINNER

Served between hours 17.30-20.00

Food should be experienced as a journey. All our dishes are served in smaller portions, allowing you to freely combine and explore flavors. Create your own unique gastronomic experience.

Choose from:

Cold dishes – DKK 135

Hot dishes – DKK 155

Desserts and cheeses – DKK 125

No dish is defined as a main course – each bite is a small experience of something greater. This gives you the freedom to play with flavors, explore, and follow your cravings.

Let your appetite be your guide you. We recommend 2–4 dishes per person, depending on hunger and mood.

Alternatively, our kitchen can compose a menu of snacks and 3 selected dishes. With the menu changing daily, you can enjoy new flavor combinations on every visit.

Price: DKK 425 per person

We also offer a tailored wine pairing of three carefully selected glasses, designed to complement the menu and enhance the overall dining experience.

Price: DKK 258 per person

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EVENING

Served between hours 17.30-20.00

Snacks

3 carefully selected snacks and a glass of sparkling cava	Kr. 150,-
3 snacks (without cava)	Kr. 75,-
Add-on: Freshly baked sourdough bread with butter	Kr. 25,-

Cold Dishes

Shrimp cocktail with hand-peeled shrimps, kohlrabi, vendace roe, dill, and horseradish cream

Carpaccio served with beetroot and black garlic

Terrine of pork with pistachio and endive

Marinated salads with baked beets, endive, and dried cheese

Hot Dishes

Tartlet with confit of free-range Danish chicken, mushrooms and onions

Seared scallops served with an onion chutney, white beans and an intense crab bisque

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EVENING

Served between hours 17.30-20.00

Hot Dishes

Seasonal fish served with celery, creamy sauce with herbs and roe

Stuffed morel mushrooms served with a potato purée, spinach and foamy sherry sauce

Veal schnitzel served with browned butter, anchovies, salt-pickled lemons and onions

Glazed pork cheeks served with roasted beets and black kale

Salt-baked celeriac with creamy pearl barley and morels, served with pan-fried spinach and kale

Desserts & Cheese

Citrus dessert with lemon cream, curd, crispy chocolate, and yogurt sorbet

Chocolate dessert with pickled blackcurrants, airy mousse, and vanilla ice cream

Troldhede Ask from Arla Unika with apple, cress, and malt

Charme og hygge midt i Rosernes By

BEVERAGES

Beer & Wine

Soda & Juice

Spirits

Drinks

SPARKLING & CHAMPAGNE

Add-on: still water DKK 25, sparkling water DKK 35

Mont Paral Vintage Cava Sec 2022
Ramon Canals, Catalonia, Spain

Kr. 285,-

Crisp and refreshing Cava with an inviting bouquet of apple, lime and white flowers. Fresh and fruity with delicious bubbles.

Cremant d'Alsace, Brut Organic
Vins Sipp Mack, Alsace, France

Kr. 395,-

The wine has full, soft aromas of ripe apples, lemons and toast. It has fine bubbles with a creamy, elegant structure.

Doyard-Mahé Champagne Vertius Premier Cru
Empreinte Champagne Doyard-Mahé, Champagne, France

Kr. 495,-

Beautiful and elegant Blanc de Blancs champagne with a light golden color and a fresh, well-balanced and soft fruity taste. The aroma is discreet with notes of lemon peel, almonds and nuts and the taste reveals white flowers and light stone fruits.

WHITE WINE

Add-on: still water DKK 25, sparkling water DKK 35

Riesling Trocken – Forster 2022 Kr. 265,- Fl.
Spindler Lindenhof, Pfalz, Germany Kr. 75,- Gl.

Elegant, dry and refreshing Riesling with a nice balance between gentle fruit and refreshing acidity. Clean and mineral with notes of green apples and citrus.

Folium Sauvignon Blanc 2024 Kr. 285,-
Lionel Gosseaume, Loire, France

Light golden and aromatic Sauvignon Blanc with classic notes of elderflower, citrus fruit, peaches and herbs. The wine is dry with nice acidity and attractive freshness.

Clos des Orfeuilles Muscadet Sur Lie 2023 Kr. 295,-
Clos des Orfeuilles – Muscadet Sèvre et Maine, Loire, France

Fresh, mineral wine with good complexity and creamy texture. Lovely aromas of white flowers and citrus fruits are balanced with the taste of fresh light fruit and a slightly salty finish.

Soave Classico DOC Montesei 2023 Kr. 295,-
Az. Agr. Le Battistelle Soave, Italy

A refined and focused wine with pronounced minerality. Aromas of pear, green apples, peach, white flowers and a stony undertone. Fresh taste with pure fruit, crisp acidity and a pleasant finish.

WHITE WINE

Add-on: still water DKK 25, sparkling water DKK 35

Riesling Tradition Organic 2022
Vins Sipp Mack, Alsace, France

Kr. 310,-

Full-bodied and crisp organic Riesling. Well-known Riesling aromas of citrus, yellow apples, white peach, minerality shine through the glass and the taste is fresh with balanced acidity and medium body.

Treixadura 2024
Ramón do Casar, Galicia, Spain

Kr. 340,-

Brilliantly pure white wine with a beautiful balance between juicy fruit, fresh acidity and soft body. Inviting and complex aromas of yellow apples, white flowers, citrus, grass and white pepper. Fruity, elegant and fresh on the palate.

Bourgogne Chardonnay 2023
Benoit Girardin, Bourgogne, France

Kr. 425,-

From small fields in the Santenay valley comes this elegant and charming Chardonnay. Delicate, refreshing aromas of white peach, citrus, white flowers and underlying minerality emerge in the nose. The palate is clean, full-bodied and accompanied by a crisp and balanced acidity with a fine mineral finish.

ROSÉ

Add-on: still water DKK 25, sparkling water DKK 35

Arrogant Frog Rosé 2024

Kr. 265,- Fl.

The Humble Winemaker, Languedoc, France

Kr. 75,- Gl.

A gentle and fruity rosé made from Syrah. The nose reveals a complex aroma of cherries and floral aromas and notes of sweet, ripe fruit. In the mouth it is wonderfully well-balanced with beautiful fruit and a pleasant, long finish.

Les Papilles, Côtes de Provence Rosé 2024 -

Kr. 295,-

Vignobles Gueissard, Provence, France

The wine opens with charming fresh aromas of citrus, red strawberries, herbs and crisp minerality. The palate follows up beautifully, with medium-bodied fruit balanced by fresh, crisp acidity.

RED WINE

Add-on: still water DKK 25, sparkling water DKK 35

Monte Antico Toscana IGT 2020

Kr. 265,- Fl.

Neil & Maria Empson, Toscana, Italy

Kr. 75,- Gl.

Classic Sangiovese-based Super Tuscan with elegant notes of cherries, flowers, blueberries and herbs. In the mouth you can feel medium-concentrated, soft fruit accompanied by a fresh acidity and light tannins.

Spindler Spätburgunder 2021

Kr. 295,-

Spindler Lindenhof, Pfalz, Germany

The wine opens with charming fresh aromas of citrus, red strawberries, herbs and crisp minerality. The palate follows up beautifully, with medium-bodied fruit balanced by fresh, crisp acidity.

Beaujolais Villages 2023

Kr. 310,-

Domaine de Colette, Beaujolais, France

Classic, beautiful and easy-flowing Beaujolais on Gamay. Charming, red fruit aromas with notes of cherry, strawberry, raspberry and rose emerge in the glass. The taste is light with a silky texture and a juicy aftertaste with a pleasant, well-integrated acidity.

RED WINE

Add-on: still water DKK 25, sparkling water DKK 35

Côtes du Rhône 2023

Kr. 320,-

**Domaine de la Janasse, Côtes du Rhône,
Rhône, France**

The wine has an inviting aroma of cherries, strawberries, southern French herbs, sweet licorice and black olives. The taste follows up with charming fruit, nice body and juicy acidity accompanied by a well-oiled tannin edge.

Ribera del Duero, Vendimia Seleccionada 2021

Kr. 320,-

**Bodegas Resalte de Penafiel,
Ribera del Duero, Spain**

Juicy, fresh and charming Tempranillo with nuanced aromas of cherries, strawberries, blueberries, red flowers and a hint of tobacco.

Bourgogne Pinot Noir 2023

Kr. 425,-

Benoit Girardin, Bourgogne, France

Exquisite and elegant Pinot Noir, with fine aromas of strawberries, red cherries, licorice, forest floor and flowers. The palate offers feminine and fresh fruit in an easy-flowing style, with incredible purity and refined nuances rather than power.

RED WINE

Add-on: still water DKK 25, sparkling water DKK 35

Gigondas Domaine la Bouïssiere 2022
Gigondas, Rhône, France

Kr. 450,-

The aroma offers classic notes of raspberry, blueberry, olive, sweet licorice, southern French herbs and a light touch of minerality. The taste is carried by rich fruit, juicy acidity and a focused tannin structure that gives the wine both balance and depth.

DESSERT WINE

Add-on: still water DKK 25, sparkling water DKK 35

Moscato d'Asti, Maggiorina Organic 2023
Massimo Rivetti, Asti, Piemonte, Italy

Kr. 295,-

Inspiring and rewarding aroma of citrus, flowers, yellow apples and sweet spices. The taste is concentrated with sweet fruit which is balanced with precision by a straight and pronounced acidity. Slightly sparkling and incredibly crisp Moscato.

Corteaux du Layon Rochefort 2022
Domaine de la Motte, Loire, France

Kr. 350,- Fl.

Kr. 58,- Gl.

Sweet and delicious dessert wine made from Chenin Blanc with delicious notes of apricots, pineapple, honey, saffron and baked apples. The taste is sweet, but with a nice and well-integrated acidity. A delicate and aromatic wine with a long aftertaste.

Colheita 2015 Portvin
Conde de Monsul, Porto, Portugal

Kr. 279,- Fl.

Kr. 58,- Gl.

Colheita is a type of port wine within the Tawny style, but where all the grapes come from the same vintage. The wine spends a minimum of 7 years in large barrels before being bottled. The nose is dominated by raisins, figs, nuts, coffee and toffee, and the taste follows up beautifully with a balanced sweetness and a long, pleasant aftertaste.

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BEER

Thisted, Øko Pilsner small	(Draft beer)	0,25 l.	Kr. 40,-
Thisted, Øko Pilsner large	(Draft beer)	0,40 l.	Kr. 65,-
Thisted, Øko Classic small	(Draft beer)	0,25 l.	Kr. 40,-
Thisted, Øko Classic large	(Draft beer)	0,40 l.	Kr. 65,-
Thisted Porse	(Bottle)	0,33 l.	Kr. 45,-
Thisted Limfjordsporter	(Bottle)	0,33 l.	Kr. 45,-

LOCAL & NON-ALCOHOLIC BEER

Hohøj Gylden lagerøl	(Bottle)	0,33 l.	Kr. 55,-
Mariager IPA	(Bottle)	0,33 l.	Kr. 55,-
Stygge Krumpens Brown Ale	(Bottle)	0,33 l.	Kr. 55,-
Postgaardens stout med lakrids	(Bottle)	0,33 l.	Kr. 55,-

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LOCAL & NON-ALCOHOLIC BEER

Easy Rider Bulldog IPA	(Non-alcoholic)	0,33 l.	Kr. 45,-
Rothaus Pilsner	(Non-alcoholic)	0,33 l.	Kr. 45,-

SODA & JUICE

Lemonade	0,33 l.	Kr. 45,-
<i>Two flavors – please ask your server</i>		
Coca Cola	0,25 l.	Kr. 38,-
Pepsi or Pepsi Max	0,25 l.	Kr. 38,-
Ecologic juice from Bies Bryghus	0,25 l.	Kr. 38,-
Choose between: Elderflower, Rhubarb, Raspberry or Currant		
Thisted Eco soda	0,25 l.	Kr. 38,-
Choose between: Elderflower, Lemon, Orange or Rhubarb		
Still water	(Bottle)	Kr. 25,-
Sparkling water	(Bottle)	Kr. 35,-

SPIRITS

A.H. Riise Rum	Kr. 75,-
Cold Hand Masculinum	Kr. 75,-
Cold Hand Feminam	Kr. 75,-
Arctic Blue Gin	Kr. 75,-
Chartreuse	Kr. 75,-
Stauning Whiskey - Heather May 2019	Kr. 75,-
Schnapps	Kr. 45,-
Choose between: Rød Aalborg, Linje Akvavit or O.P. Anderson	

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DRINKS

Aperol Spritz	Kr. 85,-
Dark N' Stormy	Kr. 85,-
Gin Hass	Kr. 85,-
Gin & Tonic/Lemon	Kr. 85,-
Irish Coffee	Kr. 85,-