



Lunch menu

Served until 5 pm

Brunch

Minimum 2 people. Served until 1 pm

Smoked salmon with smoked cream cheese. Burrata and pickled fennel. Bresaola from the Fanø butcher. Shrimps with lemon mayo. Scrambled eggs, bacon and brunch-sausage. Cheese with compote of the season.
Sourdough bread with butter.

215,- pr. person

Add: Homemade waffle with pickled blackcurrants. . . **29,-**

Eggs and shrimps **145,-**
With lemon mayonnaise on toasted bread.

Herring with curry salad **129,-**
Served with onions, capers and rye bread.

Chicken coop **155,-**
Served with mushrooms, bacon and rye bread.

Salmon **175,-**
Served with salads, sauce and rye bread crumble.

Cold smoked salmon **165,-**
Served with avocado, mayonnaise and horseradish on toasted sourdough bread.

Oysters 3 or 6 pc...... **130,- / 225,-**
French "Fine de Claire" oysters, served with vinaigrette.

One or two pan-fried fish fillets **135,- / 185,-**
with homemade remoulade, lemon and dill.
Served with rye bread.

Dabs **215,-**
With homemade remoulade, lemon and dill.
Served with rye bread.

Potato leek soup **125,-**
Served with creme fraiche, watercress and bread croutons.

Omelet made with eggs from Kathrinelund **149,-**
Served with spinach, salad and rye bread.


Add: Fanø ham **45,-**

Burrata **145,-**
Creamy cheese served with pickled fennel, sourdough crumble, salads and herbs.

Add: Fanø ham **45,-**

Classic stjernesked **255,-**
With one panfried and steamed fish fillet, smoked Faroese salmon, shrimps, red dressing, mayo and lemon.
Served on butterfried french toast..

Burger **205,-**
Med organic burgerpaddy fra Varde Ådal.
Truffle mayonnaise, caramelized onion, cheddar, pickles, bacon and Heart salad.
Served with french fries and aioli.

Veggieburger  **185,-**
With veggiesteak, truffle mayonnaise, caramelized onion, cheddar, pickles and Heart salad.
Served with french fries and aioli.

Beef steak tartar, 160 g. **199,-**
With potato chips, herbs tossed in vinaigrette and homemade sourdough bread.

Add: French fries with herb salt **55,-**



All courses marked with this symbol are vegetarian.
In case of allergies please consult your waiter



SHIP·INN

Desserts

Served til 9.30 pm

Rice pudding	89,-
With cranberry sauce.	
Lemon cake	110,-
With homemade vanilla ice cream, white chocolate and mango.	
3 kinds of danish cheese	135,-
With homemade crispbread, seasonal compote, olives and pickled walnuts.	

Coffee & hot drinks

Americano	35,-
French press coffee pr. person	45,-
Espresso	29,-
Double espresso	39,-
Cappuccino	45,-
Café latte	45,-
Cortado	39,-
Badehotellets Iced Latte with sirup	55,-

Homemade classic gløgg	65,-
Badehotellets appletoddy	65,-
Hot chocolate with whipped cream	45,-

Unlimited tea pr. person	40,-
<i>Choose from: Our own proprietary blend, Hole In One, Green Tea, Black Cream Tea, Earl Grey or Peppermint Tea</i>	
Chai latte	42,-
<i>Choose from: Tiger Spice, Green Te eller Orca Sukkerfri</i>	
Irish Coffee (2 cl.)	69,-
Irish Coffee (4 cl.)	89,-

CHILDRENS MENU

All kids menus are served with crudités. Maximum age 12 years.

Pan-fried fish fillet	119,-
With french fries and homemade remoulade.	
Hamburger	99,-
With french fries and homemade remoulade.	
Spaghetti Bolognese	89,-
Ice cream	55,-
Our homemade tri-coloured ice cream.	

Our Pastry cakes

Every day our fantastic pastry chef makes sure that our displays are filled with exciting, homemade pastries and chocolate.

Find the selection at the bar

Take away

You are more than welcome to take this menu home with you

Vi laver alle vores retter som take away.
Ring og bestil på 75 11 50 08.

