

Welcome to the restaurant at Hotel Friheden

Sustainability, ecology and local produce, in the hands of skilled and experienced chefs.

That is the foundation of the restaurant at Hotel Friheden.

Combined with the beautiful surroundings, as well as the panoramic view of the Baltic Sea, all the conditions for a good experience are thus present.

We obey all advice and recommendations of the authorities regarding the Covid-19 virus.

Welcome



Drinks & Cocktails

Champagne

Charles Mignon 1. cru champagne

Aperol with Cava

Italian Orangedrink with Spanisk Sekt

Classic Gin & Tonic

4 cl. The O.D.D. Gin, tonic, lemon

Cucumber Gin & Tonic

4 cl. Radius, tonic, cucumber



Gin & Tonic

Organic gin & tonic, lemon



Dark & Nordic

Organic version of Dark 'n' stormy, lime



Passionfruit & Licourice

Organic passion fruit cocktail with a twist of sweet licorice



Starters

Vegetables in crispy batter (vegetarian)

Broccoli, cauliflower, falafel, avocado

DKK 89,-

Cold-smoked salmon

Spinach, cream, shrimp

DKK 99,-

Beef Carpaccio

Truffle oil, beech mushroom, onion, sea gus

DKK 99,-

Fish soup

Cod, shrimp, mussels, herbs

DKK 99,-

Tiger prawns

Garlic, parsley, tomato, toasted bread

DKK 99,-

Shrimps

Frisbee salad, asparagus, onion

DKK 99,-

Salat Buffet

DKK 79,-

All starters are served with homemade bread

Main courses


Cauliflower (vegetarian) Hazelnut, parsley, ratatouille	DKK 199,-
Veal brisket Horseradish, pearl onion, vegetable saute	DKK 209,-
Guinea fowl Madagascar pepper, gooseberries, crispy vegetables	DKK 209,-
Beef tenderloin Tournedos, red wine glace, semidried tomato	DKK 239,-
American Beef (Roast) Bearnaise sauce, fries	DKK 209,-
Pork Chest, jaw, red onion, red wine sauce	DKK 209,-
Zander Spinach, green tomatoes, cream	DKK 219,-
Herbal baked salmon Pasta, sea buckthorn, saffron	DKK 219,-
Fish soup Cod, shrimp, mussels, herbs	DKK 195,-

Salad buffet is included with all main courses

Desserts

Walnut ice cream Nougat, marzipan, pickled nuts	DKK 89,-
White chocolate cake Almonds, lime, blueberries	DKK 89,-
Strawberry bomb Ice cream, panna cotta, coulis	DKK 89,-
Compote of forest berries Marzipan, cream, almonds	DKK 89,-
Ice cream Berries, coulis, crunch	DKK 89,-
Cheese Gammel knas, blå bøgelund, kry (Selection of Danish cheeses)	DKK 89,-
Coffee & Sweet Special coffee and handmade chocolate from Bornholm, Kjærstrup	DKK 49,-
Irish Coffee 4cl. Jameson whiskey, farin, cream	DKK 69,-

White wine





	1 glass	1/1 bottle
 Farmer's Block South africa, Chenin Blanc / Viognier	DKK 50,-	DKK 249,-
 Babich Headwaters organic Sauvignon Blanc New Zealand, Sauvignon Blanc	DKK 60,-	DKK 325,-
 Muré Pierres Séches France, Pinot Gris	DKK 60,-	DKK 315,-
Pfaffl Wien. 1 Austria, Riesling / Grüner veltliner / Pinot blanc		DKK 290,-
Château de Maligny Chablis Carré de César France, Chardonnay		DKK 385,-
Nodo d'Amore Bianco Italy, Garganega, Chardonnay, Sauvignon Blanc		DKK 325,-
Rías Baixas Marieta Spain, Albarino		DKK 280,-
Moselland Spätlese Germany, Riesling		DKK 249,-

Rosé wine

	1 glas	1/1 flaske
 Farmer's Block Rosé South africa, Pinotage	DKK 50,-	DKK 249,-
 Domaine Mas Baux Rouge a Levres France, Grenache, Cabernet Sauvignon, Syrah/Shiraz	DKK 60,-	DKK 299,-


When buying wine, a carafe of ice water is included

Red wine

	1 glas	1/1 flaske
 Farmer's Block South africa, Shiraz / Cabernet Sauvignon	DKK 50,-	DKK 249,-
 Babich Family Estates Headwaters New Zealand, Pinot Noir	DKK 70,-	DKK 420,-
 Domaine Mas Baux la Vie en Rouge France, Syrah/Shiraz	DKK 60,-	DKK 299,-
Rodney Strong Old Vines USA, Zinfandel		DKK 450,-
Farina Nodo D'Amore Rosso Italy, Merlot, Teroldego, Corvina		DKK 325,-
 Valdehermoso Roble 2018 Spain, Tempranillo		DKK 285,-
Amarone Della Valpolicella Classico 2016 Italy		DKK 425,-
Farina Valpolicella Ripasso Classico Superiore 2016 Italy		DKK 350,-

When buying wine, a carafe of ice water is included

Sparkling Wine & Champagne

	1 glass	1/1 bottle
Charles Mignon 1. Cru Champagne	DKK 79,-	DKK 499,-
 Castellblanc Cava Organic Brut Nature	DKK 49,-	DKK 299,-

Dessert wine

Castellani Sommavite Santovino	Glass 6 cl.	DKK 40,-
Trebbiano, Malvasia, Toscana, Italy	Bottle 50 cl.	DKK 200,-
Niepoort Tawny	Glass 4 cl.	DKK 35,-
Portugal	Bottle 75 cl.	DKK 290,-

Beer & soft drinks

Draft beer	Small	Medium	Large
Carlsberg	kr. 32,-	kr. 59,-	kr. 85,-
Tuborg Classic	kr. 34,-	kr. 64,-	kr. 89,-
Grimbergen Double	kr. 49,-	kr. 74,-	kr. 99,-

Special beer		Bottle
Erdinger, Hefe Weissbier	50 cl.	kr. 69,-
Svaneke Bryghus	50 cl.	kr. 69,-
<small>Mørk øl, Classic, Stout, Brown Ale, Indian Pale Ale</small>		

Alcohol free beer



Carlsberg Nordic Gylden Bryg	33 cl.	kr. 30,-
Svaneke Bryghus Don't Worry Pale Ale	33 cl.	kr. 39,-

Soft drinks	25 cl.	kr. 29,-
<small>Coca-Cola, Cola Zero, Fanta, Sprite, Lemon, Mineral water, Tonic</small>		

Organic cider - Bornhoms Cider mill	27,5 cl.	kr. 35,-
<small>Elderflower - Blackcurrant - Rhubarb</small>		

Milk	Glass	kr. 15,-
Mineral water	50 cl.	kr. 29,-
Ice water	Carafe	kr. 29,-

COFFEE & TEA

Coffee specialities

Filter Coffee (Mug)	kr. 20,-
Espresso	kr. 20,-
Double Espresso	Kr. 35,-
Cappuccino	kr. 35,-
Café Latte	kr. 35,-
Hot Cocoa	kr. 30,-
	4 cl.
Irish Coffee	kr. 69,-
Lumumba	kr. 69,-
Aged rum	kr. 69,-

Tea - Bornholms Tea Shop

 Darjeeling Mount Everst (Organic)	Pot	kr. 35,-
Exclusive black tea from Darjeeling, India. Draw time 5-6 min.	1 person	
Solskinste (Sunshine tea)	kr. 35,-	
Green and black Chinese tea (Earl Grey), rhubarb, pineapple. Draw time 3 min.		
Rooibos Safari	kr. 35,-	
South African Rooibos, almonds, pistachio, orange peel, coriander, pink peppercorns. Draw time 6-8 min.		
 Sandkaasthe (Organic)	kr. 35,-	
Pure herbal tea, chamomile, lime blossom, peppermint. Draw time 6-8 min.		
Ekkodalste	kr. 35,-	
House blend of black and green tea, cranberry, pomegranate flower, strawberry, vanilla. Draw time 3 min.		

