HORISONT
BAR & BISTRO

Breakfast menu

A morning with a view

The hotel breakfast

The seaside hotel breakfast 155

An organic soft-boiled egg, Danish rolled pork, farmhouse cheese, butter and jam. Served with freshly baked sourdough and rye bread, a small bowl of yoghurt with house granola and fresh fruit, plus freshly pressed orange juice or apple juice.

BMO 39

Sourdough roll with cheese & house-made jam.

Yoghurt & granola 35

Organic yoghurt with honey-toasted granola, dark chocolate, dates and nuts.

Warm dishes

Œufs en Mouillettes 62

Soft-boiled organic farm eggs with butter-toasted brioche.

Cookpot eggs - Bretagne meets Rome 72

Organic farm eggs baked with crisp guanciale, creamy Pecorino Romano and black pepper.

Scrambled eggs with stracciata 68

Silky scrambled eggs topped with creamy stracciata cheese.

Scrambled eggs with cold-smoked salmon 105

Fluffy scrambled eggs with cold-smoked salmon, tangy crème fraîche and buckwheat blinis.

Harissa Shakshuka 78

Fried eggs in a spiced harissa sauce with roasted aubergine, romesco sauce and crisp cabbage.

Something sweet

Morning financier 35

A classic French almond cake.

Tiramisu French Toast 65

Butter-fried brioche with mascarpone cream, cocoa and espresso anglaise.

French crêpes 55

Thin pancakes with pure maple syrup.

Extras

Sourdough roll & rye bread with butter 15

Drinks

Freshly pressed juices

- Orange juice 55
- Apple juice 45
- The Green Juice 55
  Celery, cucumber & lemon

Coffee

- Americano 45
- Café latte 55
- Cappuccino 55
- Flat white 50

Coffee, tea & chocolate

- Cortado 50
- Espresso 45
- Hot chocolate 70
- Tea 50

All prices are in DKK. Please ask our team about allergens.