

MENU



WELCOME
TO RESTAURANT LIMFJORDEN

You've arrived at a restaurant where we prioritize using local ingredients that are sustainably produced and follow the rhythm of the seasons. We're beautifully located by the Limfjord and have access to fresh blue mussels. Our white wine-steamed fjord mussels with herbs from Lars' garden are one of our signature dishes—guests travel far to enjoy them. Fish and shellfish are purchased fresh from the markets in Hanstholm. Our fish dishes are prepared with respect for the ingredients. A plaice fillet served here is fresh and pan-fried. The beef at Restaurant Limfjorden comes from local Angus cattle breeders. We want to know where the meat we serve comes from, so the taste and quality are top-notch. We care deeply about homemade and seasonal sides. Salads are made with seasonal greens. Dressings and sauces are homemade, and the bread is either of very high quality or baked in-house.

We offer a varied selection of beverages, many of which are locally produced. We're happy to help you choose something that pairs well with your meal.

About Our Service

Our premises are designed to accommodate both large and small gatherings. Whether you're planning a romantic dinner for two or hosting a christening, wedding, confirmation, birthday, corporate event, or even a funeral—we have the space.

In summer, we offer a cozy enclosed courtyard where you can find both sun and shade and enjoy a chilled glass of wine or a beer from the local brewery.

If we don't meet your expectations, please tell us—we'll find a solution together. If you're satisfied, tell others. Do you have any allergies we should be aware of? Let your server know so we can guide you safely through the menu.

Warm regards and bon appétit, Lars Steffensen – Owner & Chef

Well

Many greetings

Lars Steffensen Owner & chef

SPECIAL LIMFJORDS MENU

Lars's HOMESMOKED SALMON

Served on greens, bread and dressing

BEEF-STEAK

200 grams of steaks cut from selected tender Angus beef filet

We also like to make your steak bigger + 70.00 DKK per. 100 grams

Cooking Levels for you steak

well done: *the steak is **not** red, more dead.*

Medium: The steak is juicy and pink inside.

Red: the steak is bloody and red inside. Muuhh

OPTIONAL POTATO FOR YOUR STEAK:

French fries / Today's Potato / Baked Potato

Optionals of sauce:

Whiskey / Bearnaise / Pepper sauce / Cold Tzatziki

Served with green salad of seasonal greens

Brownie with vanilla icecream

2 DISHES: main court + dessert 375,-

2 DISHES: starter + main court 395,-

3 DISHES: starter + main court + dessert 445,-

STARTERS

Prices apply when ordering a main course

Garlic fried TIGERSHRIMPS

Served with mangosalsa, tomatosalsa and cheesebread.....135,-

STEAMED MUSSELS

350 gram of hot mussels in a shell with white wine and herbs.

Served with bread and dill and parsleycream.....135,-

Hand Peeled SHRIMPS COCKTAIL

Served with homemade bread and dressing.....125,-

CECINA

(Air-dried, thinly sliced spanish beef leg) Served with semidried tomatoes, artichoves,
roasted almonds, greens and homemade bread135-

SPECIALTIES FROM THE GRILL

YOUR FAVORITE STEAK

tender beefsteak from filet of Angus cattle. Served with your choice of sauce, potatoes and size. Seasonel salad

PEPPER STEAK

tender beefsteak from filet of Angus cattle. Served with Madagascar pepper, your choice of sauce, potatoes, and size. Seasonel salad

GARLIC STEAK

tender beefsteak from filet of Angus Cattle. Served with garlic and tzatziki, your choise of sauce, potatoes, and size. Seasonel salad

SIZE/PRICES:

200 gram 309,- 300 gram 379-

WELL DONE: Fully cooked.

MEDIUM: The steak is juicy and pink inside.

RARE: the steak are bloody and red inside. ("Mooo")

ANGUS BEEF 250 GRAM

Local Angus ground beef, served with optionals of sauce and potato, seasonel salad. . . . 215,-

ANGUS-STEWS

Served with vegetables and optional potatoes. 215,-

OPTIONAL POTATOES

Today's Potato, French fries, Ovenbaked potatoes 0,-

OPTIONAL SAUCE:

Bearnaise-, whiskey-, Pepper -sauce 0,-

Luxury sauces: Bearnaise whipped with butter or Mushroomsauce 35,-

OTHER SPECIALITIES

BRAISED ANGUS BEEF BRISKET

Local Angus, served with horseradish sauce, vegetables and your choice of potatoes 225,-

LIMFJORD's ANGUS ROYALE BURGER

200 gr grilled and cheese-gratinated Angus beef patty with crispy bacon, homemade burger dressing, romaine lettuce, ripe tomatoes, pickled red onions, thick cut cucumbers in brioche bun. Homemade mayo.
Your choice of potatoes 199,-

STEAMED MUSSELS AS MAIN COURSE

750 gram fresh mussels in white wine and herbs, Served with fries, lemon wedges, seasonal greens, homemade garlic mayo 269,-

SEASONAL WHITE FISH

Served with lobster sauce, vegetables, your choice of potatoes 289,-

TODAYS VEGETABLE DISH OF THE CHEF

Served with choice of potato and seasonal greens 269,-

DESSERT

TODAY'S HOMEMADE CAKE

Served with vanillacream 75,-

Crêpe Suzette Flambé Phancake

Served with wanilla ice cream, orangesauce 95,-

CHOCOLATEFONDANT

Served with fresh berries 95,-

CHEESE PLATE

Served with elderflower compote and homemade crispbread 115,-

CHILDREN'S MENU

CHILDREN'S MENUS UP TO 12 YEARS

Homemade meatballs with french fries **119,-**

Filet of fish with french fries. **119,-**

Kids' Burges with cheese-gratinated beef patty, french fries **129,-**

Nachos with cheese **95,-**

Free side salad available with all kids meals

Kids Ice Cream with toppings **59,-**