



Welcome to Fox and Hounds

Our history:

Fox and Hounds Scottish Pub was established in Holstebro in 1991 by Helle Taulbjerg and Simon Martin, who is from Scotland. Since then, two more pubs in Herning and Aabenraa have been established and recently in the autumn of 2015 the fourth in Sønderborg.

Every pub is operated individually and has its own distinctive character. However, they all have the same concept - which is to sell great quality beers and whisky for the concerning public, and thereby promote the beer and whisky culture in Denmark.

This requires a stock that is of the highest quality as well as a diverse and extensive range. Most of our beers are imported from all over Europe.

We hope you will sit back and enjoy our cosy bar and restaurant, which has a large selection of beers, wine and cocktails along with a delicious menu of rustic courses.

You will find everything from burgers, tender spareribs, juicy steaks and our popular Fish 'n chips.

Also our great Flammkuchen can be enjoyed as a main course or can be shared as a snack with a glass of wine or beer.

If you are a group, it is fun to order a different selection of Flammkuchen and share them, to try the variations.

We are looking forward, together with our friendly colleagues from around the world, to give you a good experience of Fox and Hounds.

We hope you will enjoy

Alex Taulbjerg Martin and Helle Taulbjerg



Every Saturday from kl. 12.00-14.00 88,-/pers

Herring buffet with following:

5 kinds of herring

Pickled egg "Solæg"

Fish fillet with remoulade

Eggs with shirmps

Delicious extras

Danish rye bread from "Lagkagehuset"

Butter and greaves

Snacks

Pickled egg "Solæg" 25,-

Snack basket with local beer-sausages, olives, 90,-
crispy onion rings, fried cheese,
sweet potato chips and hummus.
Enough for 2 people

Rustic fries 40,-
with chilimayo, tarragonmayo, aioli or hummus

Toasted baguette and Polenta with creamy cheese 75,-
and herbed tomato dip

Sweet potato chips with hummus 40,-

Flammkuchen

Classic with onion, bacon, nutmeg and Emmental 90,-

Italian with air-dried ham, sun-dried tomato, 125,-
rocket salad and Grana cheese

American with pulled pork, BBQ sauce, 125,-
pickled red onions and Cheddar

Spanish with Chorizo, grilled capsicum, pesto 125,-
and Manchego cheese

Vegetarian with vegetables of the day, 90,-
Mozzarella cheese and pesto



Salads

Mixed salad with mozzarella,
sun-dried tomatoes, pickled onions and bread. 79,-

Choose from following add on's:

Marinated chicken	+25,-
Shrimps	+35,-
Air-dried ham	+35,-
Crispy falafel	+25,-
Hummus	+15,-
Polenta	+25,-

Main courses

Fish 'n chips with tartare sauce and pickled onions 118,-

BBQ-marinated Spareribs 2 pcs/4 pcs
with rustic fries and coleslaw 128,-/168,-

Beef tenderloin with rustic french fries and
seasonal vegetables 248,-
Choose between bearnaise, pepper sauce or gravy

Hanger steak with marrow, fried croutons and french fries 225,-
Choose between bearnaise, pepper sauce or gravy

Beer-braised cheeks of pork with root vegetables,
mashed potatoes and gravy 210,-

A taste of our house specialties 355,-/pers
(must be ordered by the entire table - minimum 2 people)

Starter:

Snacks, fish 'n chips and sweet potato chips with hummus.

Main: Hanger steak, beer-braised cheeks of pork,
BBQ marinated spareribs
with french fries and seasonal vegetables.

Dessert: a small selection of our desserts.



Burgers

Fox burger with chilimayo 118,-
Gratinated with Cheddar cheese, bacon, iceberg salad,
tomato, fried onions and homepickled pickles.

Chili burger with chilimayo 118,-
With homemade salsa, Cheddar cheese, onion rings,
tortilla chips, jalapenos and iceberg salad.

Pulled pork burger with chilimayo 118,-
Slowly cooked, marinated loin of pork with bacon,
iceberg salad, pickled red onions and BBQ sauce.

Venison Burger 128,-
Mince of Red deer, fried mushrooms, onion purée,
pickled cranberries, and tarragon mayonnaise.

Side ordres for burgers

Rustic French Fries with dip 20,-
Choose between chili mayo, tarragon mayo,
aioli or hummus

Small mixed salad with vinaigrette dressing 30,-

Extra beef 40,-

On a cold day !

Homemade soup 85,-
Ask our staff for today's soup

Scottish lamb stew 125,-
Served with mashed potatoes, turnips and bread



Desserts

A Selection of unique cheeses

four types of cheese with homemade crackers. 125,-

Flammkuchen Apple (with vanilla ice cream) - can be shared
Apple, mascarpone, vanilla and cinnamon 90,-

Lemon Meringue Pie, served with ice cream 85,-

Sticky Toffee Pudding with whisky ice 85,-

Ice cream dessert from "Frydendal" dairy store
with caramel and almonds 48,-

Choose between following 5 variations:

Raspberry sorbet and chocolate with flakes

Pistachio and vanilla

Liquorice and spearmint

The prize winner 1864

Fox ice cream with whiskey (The specialty of the house)

Coffee/Tea

Black coffee 25,-

Café Latte 35,-

Cappuccino 35,-

Cortado 30,-

Espresso 25,-

Doppio Espresso 35,-

Hot Chocolate 35,-

Irish coffee (Whisky, coffee, brown sugar and cream) 55,-

French coffee (Cointreau, coffee, brown sugar and cream)

Double 70,-

Our tea selection consists of selected tea types from Wohlenberg.

Choose between: bailey cream tea, cool mint herb tea, white tea with
buckthorn and jasmine, grandmothers flower tea, green sencha
lemon/lime tea or honeybush African princess. 25,-

Chai tea 30,-



Champagne/Cava

Deutz Brut Classic, 3/4 ltr. Champagne Deutz Non Vintage	550,-
Nitus Cava Brut Rose, 3/4 ltr.	280,-

White wine

Wine of the house:	glass/bottle
2014 Errazuriz Chardonnay, 3/4 ltr., Vina Errazuriz	55,-/255,-
Little Pebble	glass/bottle
2016 Sauvignon Blanc, New Zealand	55,-/255,-
Alsace	
2014 Riesling Reserve, 3/4 ltr., Eschbach-Dornstetter, AOP	330,-
2013 Gewurztraminer Reserve, 3/4 ltr., Eschbach-Dornstetter, AOP	345,-
Loire	
2013 Pouilly Fume Villa Paulus, 3/4 ltr., Domaine J.M.Masson-Blondelet, AOP	355,-
Chablis	
2011 Chablis, 3/8 ltr. Joseph Drouhin AOC -1/2fl.	230,-
2014 Chablis Vaudon, 3/4 ltr., Joseph Drouhin, AOP	355,-
Austria	
2014 Grüner Veltliner Strassertal, 3/4 ltr. Weingut Johann Topf	glass/bottle 70,-/345,-
New Zealand	
2014 Herringbone Sauvignon Blanc, 3/4 ltr.	255,-



Rose wine

Spain	glass/bottle
2014 Infinitus Rose, 3/4 ltr., Cosecheros Y Criadores	60,-/325,-

Red wine

Wine of the House - Argentina	glass/bottle
2013 Elsa Cabernet Sauvignon	55,-/255,-

Bordeaux	
2012 Chateau Haut la Greniere, 3/4 ltr., AOP	345,-

2012 Chateau Haut la Greniere, 3/8 ltr., AOP - 1/2fl.	180,-
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Bourgogne	
2013 Laforet Rouge, 3/4 ltr. Joseph Drouhin AOP	350,-

Beaujolais	
2013 Beaujolais Villages, 3/4 ltr. Joseph Drouhin AOP	295,-

Italy	
2013 Barbera d'Alba Ruvei, 3/4 ltr.	
Cantine Dei Marchesi Di Barolo SPA DOC	350,-

California	glass/bottle
2013 Founders Estate Zinfandel, 3/4 ltr. Beringer,	65,-/320,-

Australia	
2012 Bin 2 Shiraz/Mourvedre, 3/4 ltr. Penfolds	345,-

Spain	
2012 Altos Ibericos Crianza, 3/4 ltr. Miguel Torres	330,-

Dessert wine

Italy	
Moscato d'Asti Fiocco di Vite, 3/4 ltr. DOCG	255,-



Quotes

“One cannot think well, love well, sleep well, if one has not dined well.”

Charles M. Schulz

“I cook with wine, sometimes I even add it to the food.”

W.C. Fields

“Beer is made by men, wine by God.”

Martin Luther

“It’s absolutely unfair for women to say that guys only want one thing: sex. We also want food.”

Jarod Kintz

“The only time to eat diet food is while you’re waiting for the steak to cook.”

Julia Child

“First we eat, then we do everything else.”

M.F.K. Fisher

“There is no sincerer love than the love of food.”

George Bernard Shaw

“Great food is like great sex. The more you have, the more you want.”

Gael Greene

“Life is uncertain, eat dessert first!”

Ernestine Ulmer

EAT
Drink **and be**
SCOTTISH