



Welcome to Fox and Hounds

Our history:

Fox and Hounds Scottish Pub was established in Holstebro in 1991 by 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 Danish open sandwiches, burgers, tender spareribs and juicy steaks.

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 and share them to try the variations.

We are looking forward, together with our sweet colleagues, to give you a cosy experience of Fox and Hounds Sønderborg.

We hope you will enjoy

Alex Taulbjerg Martin and Helle Taulbjerg



Open sandwiches (Danish smørrebrød) from kl. 11.30 - 15.00

Egg with prawns, caviar and mayonnaise	55,-
Fish fillet with remoulade and lemon	55,-
Roastbeef with horseradish, remoulade and roasted onions	55,-
Herring of the day	55,-

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 shrimps
Delicious extras

Danish rye bread from "Lagkagehuset"

Butter and greaves

Snacks

Pickled egg "Solæg"	25,-
Chili challenge (ask our staff)	50,-
Hotwings with our homemade chili sauce	
Snack board with local beer-sausages, olives, crispy onion rings, fried cheese, sweet potato chips and hummus. Enough for 2	90,-
Tapas with mini fish 'n' chips, air-dried Serrano ham, grilled artichoke, olive tapenade, bruchetta, sweet potato chips, hummus and cheese	148,-
Rustic fries with chilimayo, aioli or hummus	40,-
Sweet potato chips with hummus	40,-



Flammkuchen

Classic with onion, bacon, nutmeg and Emmental	90,-
Italian with air-dried ham, sun-dried tomato, rocket salad and Grana cheese	120,-
Beef, tender with cherry tomato, grilled capsicum and Cheddar cheese	120,-
American with pulled pork, BBQ sauce, pickled red onions and Cheddar	120,-
Chicken with smoked bacon, sun-dried tomato and capsicum	120,-
Ocean with crayfish, chili, chili drops, herbs and Emmental	135,-
Vegetarian with vegetables of the day, Mozzarella cheese and pesto	120,-

Salads

Mixed salad with feta, grilled capsicum, pickled greens and fresh baked bread.	79,-
Choose from following add on's:	
Chicken	+25,-
Ham	+25,-
Crayfish	+35,-
Crispy falafel	+25,-
Hummus	+15,-
Guacamole	+20,-



Main courses

Fish 'n' chips with tartare sauce and pickled onions	118,-
Fox burger with rustic fries and chilimayo Gratinated with Cheddar cheese, fried bacon, iceberg salad, tomato, onion and homepickled pickles.	128,-
Chiliburger with rustic fries and chilimayo With homemade salsa, Cheddar cheese, onion rings, tortilla chips, jalapenos and iceberg salad.	128,-
Pulled pork burger with rustic fries and chilimayo Slowcooked, marinated crest with fried bacon, iceberg salad, pickled red onions and BBQ sauce.	128,-
Summer-burger with rustic fries and chilimayo Juicy chicken in a soft and light bun with guacamole, lettuce, fresh avocado, homemade tomato relish and crispy bacon	128,-
BBQ-marinated Spareribs with rustic fries and coleslaw	2 pcs/4 pcs 128,-/168,-
Striploin - 250 grm. with rustic fries, bearnaise or pepper sauce and baked root vegetables	218,-
Beef tenderloin - 250 grm. with rustic fries, bearnaise or pepper sauce and baked root vegetables	238,-

Chilimayo can be replaced with aioli



Desserts

Flammkuchen Apple (served with vanilla ice cream) - can be shared
Apple, mascarpone, vanilla and cinnamon sugar 80,-

Homemade lemon mousse with whipped cream 42,-

Rhubarb trifle layered with macaroons and whipped cream 42,-

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

Choose between following 4 variations:

Raspberry sorbet and chocolate with flakes

Pistachio and vanilla

Liquorice and spearmint

The prize winner 1864

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,-
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