



CORI TABLE

MORNING MENU

SLOW MORNINGS BY THE SEA

A generous morning table with warm breads, cultured dairy,
seasonal fruit and house preparations. Includes one a la carte
dish of your choice.

BREAKFAST 07.30 TO 10.30, EVERY DAY · A LA CARTE UNTIL 11.30

AT CORI HORNØK HOTEL

I
FOR THE TABLE

345 per guest

wheat bread from the bakery · rye bread
eggs of your choice, soft boiled or gently scrambled
aged cheese · Aabybro cultured butter
CORI sheep's milk yogurt & house muesli with goji berries, hemp, flax,
sesame, wild blueberries and walnuts
local honey · seasonal compote
seasonal sliced fruit & berries
daily sweet from today's baking

II

À LA CARTE

ONE DISH OF YOUR CHOICE INCLUDED

CORI Wellbeing

our daily plant-based porridge

65

Avocado & Cottage Cheese

olive oil · herbs · lemon

75

Faroese Salmon

dry cured and smoked by Mads

95

CORI Sausage

olive · rosemary (pork)

65

III

MORNING BEVERAGES

INCLUDED WITH YOUR MORNING TABLE

coffee · tea · matcha · freshly pressed juices

If you have any allergies or dietary requirements, please inform your waiter before ordering.

ALL PRICES IN DKK · MENUS EVOLVE SEASONALLY



Beyond the windows, Hornbæk is waking too. Fishing boats, salt air and pines along the sand, each season painting the coast in its own colours. Whatever the day brings, it will happily wait until you are ready.

FROKOST
LUNCH MENU

Østers

regal signatur special · frisk citron · husets chili sauce

Oysters

regal signature special · fresh lemon · house hot sauce

65 pr. stk. / 65 each

Kaviar & Kartoffel

fermenteret fløde · skovmærke · sprødt kyllingskind

Caviar & Potato

fermented cream · woodruff · crispy chicken skin

425

Hummersalat

citron · agurk · sesam · sprødt nori

Lobster Salad

lemon · cucumber · sesame · crispy nori

225

Kalix Rogn

peberrodscreme · dild · saltet vaffel

Kalix Roe

horseradish cream · dill · salted waffle

255

Salade Folle

brun krabbe · mandel · grønne oliven · sauce romaine

Salade Folle

brown crab · almond · green olives · sauce romaine

255

Saltet Helleflynder

pistacie · yuzu · aromatiske urter · knudekål

Cured Halibut

pistachio · yuzu · aromatic herbs · kohlrabi

245

Spaghetti

muslinger · estragon · champagne · hestebønner

Spaghetti

clams · tarragon · Champagne · fava beans

185

Porre

macadamia · havre · figenblad · gran

Leek

macadamia · oat · fig leaf · spruce



155

Blomkål

mandler · olivensauce · tørret gær · confiteret citron

Cauliflower

almonds · olive sauce · nutritional yeast · confit lemon



145

Fyldte Morkler

svampebouillon · shiitake · kombu tang

Stuffed Morels

mushroom broth · shiitake · kombu seaweed



275

Dagens Fangst

Catch of the Day

Dagens pris / Daily Price

 vegan ·  gluten-free ·  lactose-free

Hvis du har allergier eller kostbehov, bedes du informere din tjener inden bestilling.
If you have any allergies or dietary requirements, please inform your waiter before ordering.

ALLE PRISER I DKK
ALL PRICES IN DKK



OST & DESSERT
CHEESE & DESSERTS

CORI Ostudvalg

inspireret af europæiske oste

CORI Cheese Selection

inspired by European cheeses

325

Affogato

tahitiansk vaniljeis · sprød marengs · Arabica kaffe

Affogato

Tahitian vanilla ice cream · crunchy meringue · Arabica coffee

135

Limoncello Sorbet

olivenolie · citrusmarengs · verbena gelperler

Limoncello Sorbet

olive oil · citrus meringue · verbena gel pearls

125

CORI Cookie

Valrhona · niçoise oliven · Piedmont hasselnødder

Cookie

Valrhona · Niçoise olives · Piedmont hazelnuts

65



vegan



gluten-free



lactose-free

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ALLE PRISER I DKK

ALL PRICES IN DKK



SIGNATUR OPLEVELSE
SIGNATURE EXPERIENCE

Little Table

Signatur Sæsonmenu / Signature Seasonal Tasting

3 retter ved bordet / 3 courses at your table

695



I
FISK & SKALDYR
FISH & SHELLFISH

Østers

regal signatur special · frisk citron · husets chili sauce

Oysters

regal signature special · fresh lemon · house hot sauce

65 pr. stk. / 65 each

CORI Udvalgt Kaviar

blinis · syrnet fløde · 30 g / 50 g / 125 g

CORI Selected Caviar

blinis · cultured cream · 30 g / 50 g / 125 g

1.050 / 1.750 / 4.375

Kaviar & Kartoffel

fermenteret fløde · skovmærke · sprødt kyllingeskind

Caviar & Potato

fermented cream · woodruff · crispy chicken skin

425

Salade Folle

brun krabbe · agurk · grønne oliven · sauce romaine

Salade Folle

brown crab · cucumber · green olives · sauce romaine

255

Spaghetti

muslinger · estragon · champagne · hestebønner

Spaghetti

clams · tarragon · Champagne · fava beans

185

Smørpocheret Sandart

Gran nage · miso · knoldselleri

Butter-Poached Zander

pine needle nage · miso · celeriac

375

Grillet Sort Hummer

Bocuse d'Or 2023 sauce · løvstikke · gnocchi

Grilled Black Lobster

Bocuse d'Or 2023 sauce · lovage · gnocchi

495

Saltet Helleflynder

pistacie · yuzu · aromatiske urter · knudekål

Cured Halibu

pistachio · yuzu · aromatic herbs · kohlrabi

245



II
GRØNTSAGER
VEGETABLES

Blomkål

mandler · olivensauce · tørret gær · confiteret citron

Cauliflower

almonds · olive sauce · nutritional yeast · confit lemon



145

Porre

macadamia · havre · figenblad · gran

Leek

macadamia · oat · fig leaf · spruce



155

Artiskok

passionsbær nage · strandportulak · fermenteret vanilje-miso

Artichoke

passion berry nage · sea purslane · fermented vanilla miso

245

Fylde Morkler

svampebouillon · shiitake · kombu tang

Stuffed Morels

mushroom broth · shiitake · kombu seaweed



275

Løve-manke Svamp

Piedmonte-hasselnødder · jordskokker · sherry

Lion's Mane

Piedmont hazelnuts · Jerusalem artichokes · sherry



225

vegan · gluten-free · lactose-free

Hvis du har allergier eller kostbehov, bedes du informere din tjener inden bestilling.

If you have any allergies or dietary requirements, please inform your waiter before ordering.

ALLE PRISER I DKK · MENUEN ÆNDRES EFTER SÆSON

ALL PRICES IN DKK · MENUS EVOLVE SEASONALLY



III
K Ø D
M E A T

Oksetatar

fermenteret peber · tørret tomat · ørredrogn · sprød rødbede

Beef Tartare

fermented pepper · dried tomato · trout roe · crispy beetroot

245

Vagtel

oregano · bergamot · strandportulak · hvid miso

Quail

oregano · bergamot · sea purslane · white miso

295

Okse

spinat · syltet trøffel · aromatisk peber · saltet citron

Dry-Aged Beef

spinach · preserved truffle · aromatic pepper · salted lemon

475



IV
O S T
C H E E S E

CORI Ostudvalg

inspireret af europæiske oste

CORI Cheese Selection

inspired by European cheeses

325



IV
D E S S E R T
D E S S E R T

Limoncello Sorbet

olivenolie · citrusmarengs · verbena gelperler

Limoncello Sorbet

olive oil · citrus meringue · verbena gel pearls



105

Havtorn

Valrhona Ivoire · mandarin · fløde

Sea Buckthorn

Valrhona Ivoire · mandarin · cream

140

Calamansi Tærte

candiseret ingefær · kokos · Madagaskar vanilje

Calamansi Tart

candied ginger · coconut · Madagascar vanilla

135

Affogato

vaniljeis · sprød marengs · Arabica kaffe

Affogato

vanilla ice cream · crunchy meringue · Arabica coffee

115

CORI Madeleines

æble-ingefær · olivenolie · kaviar

CORI Madeleines

apple-ginger · olive oil · caviar

395

vegan · gluten-free · lactose-free

Hvis du har allergier eller kostbehov, bedes du informere din tjener inden bestilling.

If you have any allergies or dietary requirements, please inform your waiter before ordering.

ALLE PRISER I DKK · MENUEN ÆNDRES EFTER SÆSON

ALL PRICES IN DKK · MENUS EVOLVE SEASONALLY



BØRNEMENU

KIDS MENU

Spaghetti

Spaghetti

Tomatsauce

Tomato sauce

eller / or

Brunet smør & salvie

Brown butter & sage

105

Kylling

Chicken

Ovnbagte kartofler

Roasted potatoes

Dagens udvalg af grøntsager & salat

Selection of today's vegetables & salad

Stegt Fisk

Pan-Fried Fish

Kartofler

Potatoes

Dagens udvalg af salat

Selection of today's salad

Oksekød

Beef

Ovnbagte kartofler

Roasted potatoes

Dagens udvalg af salat

Selection of today's salad

175

DESSERT

DESSERT

Vaniljeis

Vanilla Ice Cream

Chokoladesauce

Chocolate sauce

125

Is & Sorbet

Ice Cream & Sorbet

Dagens udvalg af is & sorbet

Selection of today's ice creams & sorbets

95



vegan



gluten-free

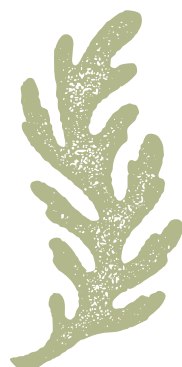


lactose-free

Hvis du har allergier eller kostbehov, bedes du informere din tjener inden bestilling.
If you have any allergies or dietary requirements, please inform your waiter before ordering.

ALLE PRISER I DKK

ALL PRICES IN DKK



CORI TABLE

WINE LIST

NORDIC BY NATURE · MEDITERRANEAN BY SPIRIT

Our wine list follows the same idea as the table: Nordic clarity with Mediterranean generosity. We choose wines for freshness, character and a sense of place - bottles that work naturally with our food, from precise, mineral whites and grower Champagne to elegant reds and a small cellar of benchmark producers.



WINES BY THE GLASS

SPARKLING

2022 - Crémant de Bourgogne / Domaine Boris Champ 135

CHAMPAGNE

NV - Ruinart R de Ruinart 215 / 1.250

WHITE

2023 - Grüner Veltliner "Freiheit" / Weingut Proidl 115 / 550

2025 - Chablis / Capleia 145 / 750

2024 - Bourgogne Blanc Côte d'Or / Pernot Belicard 165 / 850

2023 - Bourgogne Aligoté Chaumont / Galeyrand 185 / 950

2024 - Sancerre Blanc "Terroirs" / Domaine Sylvain Bailly 145 / 750

2020 - Herrenberg Riesling Kabinett (off-dry) / Maximin Grünhaus 125 / 650

ROSÉ

NV - Eau de Provence Rosé 115 / 560

NV - Château Galoupet Rosé 135 / 650

RED

2024 - Fleurie Poncié / Château de Beauregard 125 / 650

2023 - Crozes-Hermitage / Maison Les Alexandrins 135 / 650

Bourgogne Pinot Noir / Sommelier Selection 175

Le Volte dell'Ornellaia 145 / 650

'PSI' Ribera del Duero / Peter Sisseck 165 / 900

SWEET

2019 - Abtsberg Riesling Auslese / Maximin Grünhaus 175 / 1.000



THE CELLAR BY THE GLASS

CHAMPAGNE

NV - Ruinart Blanc de Blancs	375 / 2.200
NV - Ruinart Rosé	310 / 1.800
NV - Krug Grande Cuvée	550 / 3.250

WHITE

Premium White Burgundy / Sommelier Selection	325
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RED

Premium Red Burgundy / Sommelier Selection	325
Bordeaux / Pauillac / Sommelier Selection	295

Premium Burgundy and Bordeaux selections rotate with vintage and availability.



CHAMPAGNE & SPARKLING

FRANCE

CHAMPAGNE

NV - De Sousa Blanc de Blancs Extra-Brut Réserve, Grand Cru Avize	1.100
NV - Champagne Georges VX “La Marquetterie” Pur Meunier Extra Brut	1.400
2017 - Dom Pérignon	3.250
NV - Dom Ruinart	4.250
NV - ED173 Krug Grande Cuvée	3.250
2009 - Krug Clos du Mesnil	15.500
2015 - Launois Père & Fils Cuvée Maxime Millésime, Grand Cru Le Mesnil	1.050
NV - Launois Père & Fils Mesnil Quartz, Grand Cru Le Mesnil	900
NV - Laherte Frères Blanc de Blancs Brut Nature	1.100
NV - Ruinart Blanc de Blancs	2.200
NV - Ruinart Brut	1.250
NV Ruinart Rosé	1.800

PIERRY

2021 - Georges VX “Le Temple” Blanc de Blancs 2021, Pierry	1.400
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WHITE

FRANCE

BORDEAUX

2022 - L'Esprit de Chevalier Blanc, Pessac-Léognan / Domaine de Chevalier 1.050

BURGUNDY

2024 - Chassagne-Montrachet / Bruno Colin 1.950

2024 - Puligny-Montrachet “Les Nosroyes” / Domaine Pernot Belicard 2.200

2024 - Auxey-Duresset / David Moret 1.250

2023 - Bourgogne Aligoté Chaumont / Galeyrand 950

2024 - Bourgogne Blanc Côte d'Or / Pernot Belicard 850

BURGUNDY · CHABLIS

2023 - Chablis 45 / Clément Lavallée 950

2024 - Chablis Tête d'Or / Billaud Simon 900

2025 - Chablis / Capleia 750

2017 - Corton Blanc Grand Cru / Domaine Chandon de Briailles 2.800

2019 - Meursault / Domaine Pierre Morey 1.950

2024 - Mâcon-Verzé / Domaine Leflaive 1.200

2024 - Pernand-Vergelesses “Les Belles Filles” / Hubert Moret-Nominé 1.100

2024 - Saint-Aubin 1er Cru “Murgers des Dents de Chien” / Jean Chartron 1.500

2022 - Saint-Aubin / Domaine Roux 950

2024 - Chardonnay / David Moret 650

BURGUNDY · AUXERROIS

2024 - Saint-Bris “Les Copains d'Abord” / Clément Lavallée 750

JURA

2024 - Terre du Lias / Domaine de la Borde 850

LOIRE VALLEY

2024 - Chenin Blanc / Clau de Nell 1.100

2024 - Quincy “Beaucharme” / Domaine Sylvain Bailly 650

2024 - Sancerre Blanc “Terroirs” / Domaine Sylvain Bailly 750

2024 - Sancerre La Poussie / Ladoucette 850

2022 - Sancerre Les Amoureuses / François Crochet 950

LOIRE VALLEY · MUSCADET

2024 - Muscadet Sèvre et Maine Confluent / Lieubeau 495

LOIRE VALLEY · SAUMUR

2024 - Saumur Blanc / Château Yvonne 950

PROVENCE

2024 - Jaspe / Domaine Hauvette 850

—— GERMANY ——

RHEINGAU

2023 - Kiedrich Riesling Trocken / Eva Fricke 850

2020 - Sankt Nikolaus Grosses Gewächs / Peter Jakob Kühn 1.400

MOSEL

2023 - Mauerfuchs / Jakob Tennstedt 1.100

2023 - Pinot Blanc “Haus Klosterberg” / Markus Molitor 495

SAAR

2023 - Scharzhof Riesling / Egon Müller 1.200

R U W E R

2020 - Herrenberg Riesling Kabinett Grosse Lage 650
(off-dry) / Maximin Grünhaus

N A H E

2023 - Riesling Kabinett Monzinger / Emrich Schönleber 650

——— A U S T R I A ———

2023 - Grüner Veltliner “Freiheit” / Weingut Proidl 550

W A C H A U

2025 - Grüner Veltliner Steinfeder Spritz / Hirtzberger 750

——— I T A L Y ———

S I C I L Y

2024 - Santa Margherita SM / Arianna Occhipinti 950

S I C I L Y · E T N A

2025 - Etna Bianco / Giovanni Rosso 650

——— S P A I N ———

R Í A S B A I X A S

2020 - Albariño III Año, Rías Baixas / Palacio de Fefiñanes 1.100

NV - Albariño “Etiqueta Verde” / Bodegas Granbazán 550

2024 - Albariño, Rías Baixas / Palacio de Fefiñanes 650

——— P O R T U G A L ———

V I N H O V E R D E

2022 - Alvarinho Chapim / Quinta de Santiago 650

VINTAGES AND AVAILABILITY ARE SUBJECT TO CHANGE.
PRICES ARE DKK AND INCLUDE VAT.

— U S A —

OREGON

2022 - “Avni” Chardonnay, Willamette Valley / Lingua Franca

950



ROSÉ

FRANCE

PROVENCE

NV - Eau de Provence Rosé	560
NV - Château Galoupet Rosé	650
2023 - Rosé d'Île de Porquerolles / Domaine de l'Île	650

ITALY

SARDINIA

2024 - "Pétra" Rosé / Domaine Hauvette	550
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RED

FRANCE

BEAUJOLAIS

2022 - Coteaux-Bourguignons “Gamay Fin” / Domaine Boris Champy	650
2024 - Fleurie Poncié / Château de Beauregard	650

BORDEAUX

2020 - Margaux "La Nature" / Château Durfort-Vivens	850
2019 - Pauillac, Les Tourelles de Longueville / Château Pichon Baron	1.200
2018 - Saint-Julien / Château Langoa Barton	1.500
2022 - Saint-Émilion Grand Cru / Château Croix Canon	1.200
2016 - Saint-Émilion Grand Cru / La Fleur de Rocheyron	1.100

BURGUNDY

2023 - Beaune 1er Cru “Vignes Franches” / Domaine Boris Champy	1.500
2022 - Chambolle-Musigny / Domaine Laurent Roumier	1.650
2018 - Savigny-Lès-Beaune 1er Cru “Les Lavières” / Domaine Chandon de Briailles	1.400
2019 - Gevrey-Chambertin 1er Cru "La Romanée" Monopole / Domaine des Varoilles	2.400
2023 - Gevrey-Chambertin 1er Cru “Lavaut Saint Jacques” / Drouhin-Laroze	2.800
2020 - Gevrey-Chambertin “Clos Village” / Philippe Livera	1.800
2018 - Monthelie / Domaine Pierre Morey	850
2021 - Nuits-Saint-Georges 1er Cru “Aux Boudots” / Georges Noëllat	4.500
2022 - Pernand-Vergelesses / Domaine Michel Voarick	950
2022 - Pommard “En Boeuf” / Domaine Boris Champy	1.500
2023 - Vosne-Romanée “Les Champs Perdrix” / Hubert Moret-Nominé	2.400

LANGUEDOC · CORBIÈRES

NV - “Languissan Supérieur” / Château Languissan, Corbières 550

LOIRE VALLEY

2019 - Bourgueil L'Envolée / Domaine de la Cotelleraie 700

2023 - Cabernet Franc / Clau de Nell 800

2023 - Grolleau / Clau de Nell 850

NORTHERN RHÔNE

2023 - Crozes-Hermitage / Maison Les Alexandrins 650

2022 - Hermitage / Maison Les Alexandrins 1.400

PROVENCE

2023 - Roucas / Domaine Hauvette 850

SOUTHERN RHÔNE

2023 - Coudoulet de Beaucastel / Château de Beaucastel 850

—— ITALY ——

PIEDMONT

2024 - Barbera d'Alba “Donna Margherita” / Giovanni Rosso 550

2019 - Barolo Bussia “Cascina Dardi” / A & G Fantino 1.400

2020 - Barolo / Giovanni Rosso 950

2019 - Barolo “Cerretta” / Giovanni Rosso 1.800

2020 - Barolo “Vignarionda” Single Vineyard / Giovanni Rosso, Ester Canale 4.500

2023 - Langhe Nebbiolo / Giovanni Rosso 650

SICILY · ETNA

2024 - Etna Rosso / Giovanni Rosso 650

SICILY · VITTORIA

2024 - Il Frappato / Arianna Occhipinti 850

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TUSCANY

2020 - Brunello di Montalcino “Ugolforte” / Tenuta San Giorgio	1.100
NV - Chianti Rufina / Selvapiana	550
2024 - Le Volte / Tenuta dell'Ornellaia	650
2022 - Rosso di Montalcino / Fonterenza	850

—— SPAIN ——

RIBEIRA SACRA

2024 - Rosende / Envínate	700
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RIBERA DEL DUERO

NV - ‘PSI’ Ribera del Duero / Peter Sisseck	900
2022 - Ribera del Duero Alión / Vega Sicilia	1.500

RIOJA

2022 - Rioja Macán Clásico / Rothschild / Vega Sicilia	1.100
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—— USA ——

CALIFORNIA

2022 - Pinot Noir, Santa Rita Hills / Ampelos Cellars	750
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OREGON

2024 - Pinot Noir, Willamette Valley / Ostia Tempora	1.400
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THE CELLAR

FRANCE

BEAUJOLAIS

2012 - Château Latour	8.500
2010 - Château Palmer	5.950
2020 - Château Pontet-Canet	2.500

BURGUNDY

2021 - Chambertin-Clos de Bèze Grand Cru / Drouhin-Laroze	5.500
2022 - Corton "Les Chaumes" Grand Cru, Maxime / Georges Noëllat	4.500
2023 - Grands Échezeaux Grand Cru / Domaine de la Romanée-Conti	18.000
2023 - Meursault / Domaine Roulot	2.500
2023 - Puligny-Montrachet 1er Cru Clavoillon / Domaine Leflaive	2.900
2023 - Puligny-Montrachet 1er Cru Les Folatières / Domaine Leflaive	3.900
2023 - Puligny-Montrachet 1er Cru Les Pucelles / Domaine Leflaive	5.500
2023 - Richebourg Grand Cru / Domaine de la Romanée-Conti	30.000
2023 - Romanée-Saint-Vivant Grand Cru / Domaine de la Romanée-Conti	25.000
2023 - Échezeaux Grand Cru / Domaine de la Romanée-Conti	15.000

USA

CALIFORNIA

2014 - Napa Valley Dominus Estate	4.500
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SWEET & NOBLE

FRANCE

SAUTERNES

1996 - Sauternes, Marquis de Lur Saluces / Château de Fargues 1.600

GERMANY

MOSEL

2019 - Abtsberg Riesling Auslese Grosse Lage / Maximin Grünhaus 1.000

2019 - Scharzhofberger Riesling Spätlese / Egon Müller 4.500

RHEINGAU

2023 - Lorcher Krone Riesling Auslese / Eva Fricke 2.000