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 HORNBÆK 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 kyllingeskind

Caviar & Potato
fermented cream · woodruff · crispy chicken skin

425

Laks
syltet selleri · citron · brød sauce · kvæde the

Salmon
picked celieriac · lemon · browned butter · quince tea

195

Kalix Rogn
peberrodscreme · dild · saltet vaffel

Kalix Roe
horseradish cream · dill · salted waffle

255

Salade Folle
taskekrabbe · mandel · grønne oliven · sauce romaine

Salade Folle
brown crab · almond · green olives · sauce romaine

255

Kammusling
pistacie · yuzu · aromatiske urter · pære

Scallop
pistachio · yuzu · aromatic herbs · pear

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

Oksetatar
fermenteret peber · tørret tomat · ørredrogn · sprød rødbede

Beef Tartare
fermented pepper · dried tomato · trout roe · crispy beetroot

245

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

295

Affogato
tahitiansk vaniljeis · sprød marengs · Arabica kaffe

Affogato
tahitian vanilla ice cream · crunchy meringue · Arabica coffee

115

Limoncello Sorbet
olivenolie · citrusmarengs · verbena gelperler

Limoncello Sorbet
olive oil · citrus meringue · verbena gel pearls

105

CORI Cookie
Valrhona · Niçoise oliven · Piedmont hasselnødder

Cookie
Valrhona · Niçoise olives · Piedmont hazelnuts

85

Canele´
Madagaskar vanillie · mørk rom

Canele´
Madagascar vanilla · rum

35 stk. / each

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

Laks
syltet selleri · citron · brød sauce · kvæde the

Salmon
picked celieriac · lemon · browned butter bread sauce · quince tea

195

Kaviar & Kartoffel
fermenteret fløde · skovmærke · sprødt kyllingeskind

Caviar & Potato
fermented cream · woodruff · crispy chicken skin

425

Salade Folle
taskekrabbe · 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

Kammusling
pistacie · yuzu · aromatiske urter · pære

Scallop
pistachio · yuzu · aromatic herbs · pear

245

Grillet Sort Hummer
Bocuse d'Or 2023 sauce · løvstikke · gnocchi

Grilled Black Lobster
Bocuse d'Or 2023 sauce · lovage · gnocchi

495

Smørpocheret Sandart
Gran nage · miso · knoldselleri

Butter-Poached Zander
pine needle nage · miso · celeriac

375

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 · fermenteret vanilje-miso · stegt brød

Artichoke
passion berry nage · fermented vanilla miso · crisp bread

245

Fyldte Morkler
svampebouillon · shiitake · kombu tang

Stuffed Morels
mushroom broth · shiitake · kombu seaweed

275

Lions Mane
Piedmonte-hasselnødder · jordskokker · sherry

Lion's Mane
Piedmont hazelnuts · Jerusalem artichokes · sherry

225

vegan · gluten-free · lactose-free

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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

KØD

MEAT

Oksetatar
fermenteret peber · tørret tomat · ørredrogn · sprød rødbede

Beef Tartare
fermented pepper · dried tomato · trout roe · crispy beetroot

245

Vagtel
oregano · bergamot · hvid miso · agurk

Quail
oregano · bergamot · white miso · cucumber

295

Okse
spinat · syltet trøffel · aromatisk peber · saltet citron

Dry-Aged Beef
spinach · preserved truffle · aromatic pepper · salted lemon

475

IV

OST

CHEESE

CORI Ostudvalg
inspireret af europæiske oste

CORI Cheese Selection
inspired by European cheeses

295

IV

DESSERT

DESSERT

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

Canele´
madagaskar vanillie · mørk rom

Canele´
madagascar vanilla · rum

35 stk. / each

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

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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

VINTAGES AND AVAILABILITY ARE SUBJECT TO CHANGE.
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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

RED

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

Premium Burgundy and Bordeaux selections rotate with vintage and availability.

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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-Duressest / 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

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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

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RUWER

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

NAHE

2023 - Riesling Kabinett Monzinger / Emrich Schönleber — 650

AUSTRIA

2023 - Grüner Veltliner “Freiheit” / Weingut Proidl — 550

WACHAU

2025 - Grüner Veltliner Steinfeder Spritz / Hirtzberger — 750

ITALY

SICILY

2024 - Santa Margherita SM / Arianna Occhipinti — 950

SICILY · ETNA

2025 - Etna Bianco / Giovanni Rosso — 650

SPAIN

RÍAS BAIXAS

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

PORTUGAL

VINHO VERDE

2022 - Alvarinho Chapim / Quinta de Santiago — 650

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USA

OREGON

2022 - “Avni” Chardonnay, Willamette Valley / Lingua Franca 950

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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

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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

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

USA

CALIFORNIA

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

OREGON

2024 - Pinot Noir, Willamette Valley / Ostia Tempora	1.400

VINTAGES AND AVAILABILITY ARE SUBJECT TO CHANGE.
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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

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