



## SMØRREBRØDSSEDEL

All served on Rye Bread unless otherwise indicated.

House made Paleo Bread is available upon request for an additional \$1

° Gluten free upon request

### FEED ME DANISH

5 pre-selected open sandwiches

\$40 pp

### SEAFOOD

SERVES

KARRYSILD Curry herring, eggs, onion and dill °	\$9	
DILD SILD Dill marinated herring, mayonnaise, apple and onions °	\$9	
RØDBEDE SILD Beetroot herring and goats cheese with pickled beetroot and roasted Brussels sprouts	\$11	
FISKEFILLET Panko crumbed rockling fillet, remoulade and lemon	\$12	
GRAVAD LAKS Dill cured salmon, crème fraiche, daikon and avruga caviar °	\$11	
HVIDLØG REJER Pan seared prawns, pickled asparagus, garlic butter sauce	\$12.50	

### VEGETARIAN & CHEESE

KARTOFFELMAD Roast potato with red onion and mayonnaise	\$9	
BLØD OST Brie, red wine and fig compote, dried orange °	\$9	
GEDEOST Gratinated goats cheese, pickled pear and toasted walnuts °	\$9	
KOGT ÆG Boiled Egg, confit tomato, black sesame cream, micro herbs	\$9	
STEGE SVAMPE Trio of roasted mushrooms, beet mayonnaise, candied nuts, parmesan	\$10	

### MEAT

SPEGEPØLSE Danish Salami remoulade and onion	\$9	
STEGT FLÆSK Grilled pork belly, pickled fennel and extra crackle °	\$10.50	
FRIKADELLER Meatballs, red cabbage, pickled cucumber and remoulade	\$11	
LEVERPOSTEJ Liver Pate, peach compote, red currant, crispy bacon	\$12	
STEGT KYLLING Fried chicken Korean style, sweet chilli sauce and pickled radish	\$12	
ROASTBEEF Roast beef, remoulade, pickled cucumber and fried onion rings °	\$8.50	

### SWEETS

DANISH PASTRY	\$4	
KRANSEKAGE Classic baked marzipan dipped in chocolate °	\$5	
DRØMMEKAGE Caramelised coconut and sponge cake	\$8	

### SOMETHING EXTRA

FRIES	\$8	
REMOULADE	\$3	
PICKLED CUCUMBER	\$5	
RED CABBAGE	\$7	

Please note all dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish.  
If you have a food allergy and/or sensitivity please inform our staff

PLEASE NOTE ALL EFTPOS TRANSACTIONS WILL INCUR A SURCHARGE OF 1.65%