

-DINNER MENU-

ENTRÉE

Kyllingpostej Smørrebrød

Chicken pate, rye bread,
cranberry chutney, bacon, herbs

17.9

Roast Beef Smørrebrød

Sliced rare roast beef, rye bread,
crispy shallot, remoulade, pickles

17

Citron Sild Smørrebrød

Citrus herring, rye bread, orange mayonnaise,
fennel, grapefruit, herbs

18.9

Rødbedesalat

Scented beet, apple, pickled fennel,
parsley mayonnaise, beet powder, pine nut

17.4

Dill cured salmon tartare

Yellow capsicum gel, creme fraiche,
herbs, house made rye crackers

25.9

Frikadeller

Meatballs, red cabbage, remoulade, pickles

5 pieces

18.5

Pølse med brød

Classic Danish hot dog, remoulade,
tomato sauce, crispy onions

12.5

Add fries +5

MAIN

Stjernesked (Shooting Star)

Crumbed rockling fillets on rye bread
with shrimp salad, gravlax,
herring caviar, remoulade

35

The National Dish of Denmark "Stegt Flæsk med Persillesovs"

Crispy pork belly with potatoes,
braised cabbage, parsley sauce

32

Vegetarian Terrine

Pumpkin terrine with barley salad,
pickled tomato, pumpkin sauce,
parsley green salad

28

Andebryst

Duck breast, sour cherry, jus,
confit garlic, smoked Maldon salt

39.9

SIDES

Roasted asparagus, hummus,
parmesan, pistachio **18.9**

Fries with remoulade **10**

Duck fat herb potatoes
herb mayonnaise **13.50**

Braised red cabbage **7**

Pickled cucumber **5**

Extra remoulade **3**

