

FEED ME DANISH 4 pre-selected open sandwiches \$46

MATCHED AKVAVITS

Turn your "Feed me Danish" into a "Flight to Copenhagen" by pairing it with 4 x 20ml matching Akvavit \$28

SEAFOOD

KARRYSILD Curry herring, eggs, onion and dill ° \$13

Dill SILD marinated herring, green apple, pickled dill onion, micro herbs ° \$12.5

GRAVAD LAKS Dill cured salmon, crème fraiche, daikon and avruga caviar ° \$13

REJESALAT Prawn salad, wild onion cream, parsnip crisps, dill, smoked herring caviar ° \$13

FISKEFILET Panko rockling fillet, lemon, remoulade, dill \$12.5

VEGETARIAN

KOGT ÆG Boiled Egg with avocado mousse, crispy potato and rye chips ° \$10.5

MARINERET TOMATER Pickled tomatoes, avocado mousse, tomato tapioca crackle ° \$12.5

SMØR KARTOFLER Butter potatoes, parsley mayonnaise, pickled red onion, parmesan ° \$12

BLÅSKIMMELOST Blue cheese mousse, strawberry, candied walnut, chocolate crumble \$13.5

MEAT

ROASTBEEF Roast beef, remoulade, pickled cucumber and fried onion ° \$11.5

KYLLINGPOSTEJ Chicken pate, cranberry chutney, bacon, dill \$12.5

FRIKADELLER Meatballs, red cabbage, pickled cucumber and remoulade \$12.5

STEGT FLÆSK Pan fried pork belly, pickled fennel, herbs ° \$13.5

SIDES

Fries with remoulade \$12

Braised red cabbage \$9

Pickled cucumber \$6

DESSERTS

Danish Pastry - Raspberry, custard, apple, cinnamon scroll or pecan \$7 each

Kransekage - Classic baked marzipan dipped in chocolate 2pc \$9

Flødeboller - Danish soft meringue \$3 each | 2 for \$5

Ostetallerken - Blue cheese, strawberry, candied walnut and crackers \$15

° Gluten free upon request

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%