

HAVFRUEN *A seafood bistro*

LUNCH SPECIALS *served from 11.30 - 16.00*

Open Faced Sandwiches / Smørrebrød:

- Skagen Toast** North Sea handpeeled shrimps, mayonnaise, dill, sourdough bread.....150
- Hen Salad** chicken, asparagus, mustard, herbs, crispy chicken skin, sourdough bread.....120
- Havfruen's Curried Herring** herring from Hirtshals, capers, red onions, dill, rye bread.....95
- Shrimps & Egg** Northsea handpeeled shrimps, mayonnaise, lemon, rye bread.....110
- Panfried Fish Filet** remoulade, lemon, rye bread.....110
- Panfried Fish Filet w. Handpeeled Shrimps** mayonnaise, lemon, dill, rye bread....145

- Smørrebrød - Selection Plate 1** curried herring, shrimps & egg, panfried fish filet.....199
- Smørrebrød - Selection Plate 2** Skagen Toast, hen salad, panfried fish filet.....199

Lunch Plate:

Salmon Tartare, Skagen Salad & Bacalao toasted sourdough bread on the side..225

OYSTERS

Served with vinaigrette & lemon

3 / 6 / 12 pieces

La Coutainvillaise
100 / 200 / 400

Antilope
135 / 270 / 540

Gillardeau
145 / 290 / 580

Oyster tasting:

One of each - 3 pcs. 125
Two of each - 6 pcs. 250
Four of each - 12 pcs. 500



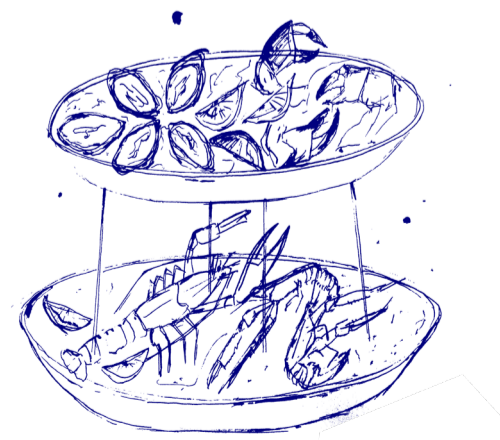
SEAFOOD PLATTERS

Served cooled
w. toasted bread, cocktail sauce,
mayonnaise, vinaigrette & lemon

**Oysters, langoustines,
crab claws, lobster,
shrimps**

Small - one person 550
Large - two persons 1100

Add - 30 g. Rossini Bearii Caviar +325



STARTERS

- Skagen Toast** North Sea handpeeled shrimps, mayonnaise, dill, sourdough bread.....150
- Calamari** fried Danish squid, lemon, tartar sauce.....150
- Salmon Tartare** citrus marinated, fresh herbs, trout roe.....130
- Pepperonata (V)** peppers, sundried tomatoes, burrata, toasted sourdough bread.....115
- Bacalao** cod fish, olive oil, sage, toasted sourdough bread.....120
- Mussel Soup** cod fish, podded peas, fresh herbs, mussel stock.....130
- Langoustines** garlic, parsley, lemon (**small / large**).....200 / 400
- Half Lobster** toasted sourdough bread, mayonnaise, lemon.....225
- Caviar, Rossini Baerii, 30 g.** blinis, sour cream, shallots.....325

MAIN COURSES

FISH & SHELLFISH

- Fish'n'Chips** beerbattered cod fish, mushy peas, french fries, tartar sauce.....189
- Moules Frites** blue mussels, cream, white wine, onions, garlic, herbs, french fries, aioli.....199
- Tagliolini ai Gamberoni** pasta w. prawns, tomatoes, garlic, chili, white wine.....225
- Baked Salmon** asparagus, small potatoes, blanquette sauce.....245
- Flatfish of the Day** meuniere fried, small potatoes, butter sauce w. tarragon.....295
- Whole Lobster** toasted sourdough bread, mayonnaise, lemon.....450

MEAT

- Ribeye** 300 g., celeriac, lingonberries, small potatoes, red wine sauce.....335

VEGETARIAN & VEGAN

- Vegetarian Tagliolini ai Pomodorini** pasta w. tomatoes, shallots, white wine, garlic..165
- Vegan "Steak Frites"** salt-baked celeriac, spring onion, french fries, red wine sauce....175

SIDE ORDERS

- Organic sourdough bread** w. butter.....35
- Green salad** vinaigrette.....65
- French fries** w. mayonnaise.....65



DESSERTS

- Blackberry Panna Cotta** blackberry coulis, crystallized white chocolate.....95
- Pavlova** crisp meringue, seasonal berries, lime-mascarpone cream.....115
- Sundae** vanilla ice cream, hazelnut crumble, salted caramel.....89
- Affogato** vanilla ice cream, shot of espresso (add 3 cl. amaretto + 35).....65

PETIT FOUR

Organic chocolate from the Danish brand Summerbird

- Chocolate truffles 3 pcs**.....65

HAVFRUEN'S MENU

Starter & Main: 300 DKK

Starter, Main & Dessert: 395 DKK

Salmon Tartare

citrus marinated, fresh herbs, trout roe

Moules Frites

blue mussels, cream, white wine, onions, garlic, herbs, french fries, aioli

Pavlova

crisp meringue, seasonal berries, lime-mascarpone cream



We prioritize sustainable freshly caught local seafood

Sun - Thur 11.30 - 21.30

Fri & Sat 11.30 - 22.00