

## BEER

### From Tap

<b>Nørrebro Brewery Pilsner</b> 4,8%.....	69
<b>Nørrebro Brewery Classic</b> 4,8%.....	69
<b>Nørrebro Brewery Stuykman Weissbier</b> 5%.....	69
<b>Nørrebro Brewery Bombay IPA</b> 6,5%.....	79
<b>Nørrebro Brewery King's County Brown Ale</b> 5,5%.....	79

### Bottle

<b>Heineken 0,0%</b> 33 cl.....	45
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## SOFT DRINKS

<b>Homemade Lemonade</b> lemon.....	45
<b>Pepsi, Pepsi Max, Faxe Kondi</b> .....	40
<b>Orange Juice, Apple Juice, Seasonal Juice</b> organic.....	50
<b>Filtered still / sparkling water</b> ad libitum per person.....	30



## COCKTAILS

### Spritzers

<b>Aperol Spritz</b> Aperol, cava, sparkling water, orange.....	115
<b>Limoncello Spritz</b> limoncello, cava, sparkling water, lemon.....	115
<b>Hugo</b> elderflower, cava, sparkling water, mint, lime.....	115
<b>Lillét Rosé Spritz</b> Lillét Rosé, cava, sparkling water, lime.....	115

### Gin

<b>Gin &amp; Tonic</b> Hendrick's Gin, Fentiman's Tonic, cucumber.....	115
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### Tequila

<b>Paloma</b> tequila, grape fruit soda, lime.....	115
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### Whiskey

<b>Irish Coffee</b> coffee, Tullamore Dew Irish Whiskey, whipped cream (double +30).....	100
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### Classics

<b>Negroni</b> Hendrick's Gin, Campari, vermouth, orange.....	125
<b>Americano</b> vermouth, Campari, sparkling water, orange.....	90

## MOCKTAILS

<b>Rhubarb Dream</b> 0,0% alcohol, rhubarb juice, vanilla, dried rose leaves.....	75
<b>Sparkling Lemon</b> 0,0% alcohol, lemon syrup, non alcoholic sparkling wine, lemon.....	75

## COFFEE & TEA

<b>Americano</b> .....	35
<b>Espresso</b> .....	35
<b>Cappuccino or Caffè Latte</b> .....	45
<b>Tea</b> black, green or herbal.....	40

## RESTAURANT HAVFRUEN

A seafood bistro working towards only serving fresh, sustainable MSC\* or ASC^ certified seafood mainly caught in the Danish seas surrounding us.

**\*Marine Stewardship Council (MSC)** is a certificate which ensures that the fish from the wild has been caught in a sustainable way, so it doesn't affect the stock and that the catch is done in a way, so it affects the environment as little as possible.

**\*Aquaculture Stewardship Council (ASC)** is a certificate which ensures that breeding of fish takes place in a healthy and responsible manner where the fish are fed what they would eat in the wild, they swim in the water they would in the wild, they have the right submarine surroundings etc.

## BLUE MUSSELS

*Mytilus edulis*

The blue mussel is the most common mussel in Denmark. It can be found everywhere in Danish seas and fiords and can also be found washed up on beaches and coast shores. The mussel lives in waters between 40-50 meters deep where it is attached to the soft seabed. The mussel is filled with vitamin A, B, C and D.

## SQUID WITH TEN ARMS

*Loligo forbesii*

The squid lives in waters between 10 and 400 meters deep, and are often found on sandy and muddy sea beds. It eats mainly small, juvenile fish or other types of squids. It has 8 small arms and 2 long tentacles provided with suction cups which are all used to catch and maintain prey.

## BROWN CRAB

*Cancer pagurus*

The crab is maroon colored with two, smooth and powerful claws with black pointy ends. It has 2 eyes and 5 small teeth in its forehead. The crab lives in waters between 3-50 meters deep, however, during winter it lives in waters that are even deeper. The crab lives on stony, sandy and muddy seabeds and can be found all year round.

Type	Latin name	Fishing Areas	Catch method (primary)
<b>Langoustines</b>	<i>Nephrops Norvegicus</i>	Skagerak, Nordsøen, Kattegat	Net
<b>Cod fish</b>	<i>Gadus Morhua</i>	The North sea	Line & net
<b>Flatfish</b>	<i>Microstomus Kitt</i>	Lango, Korsør	Line
<b>Salmon</b>	<i>Salmo Salar</i>	Hirtshals	Landbased breeding
<b>Crab claws</b>	<i>Cancer Pagurus</i>	The North Sea	Net



# HAVFRUEN

*A seafood bistro*

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## APÉRITIF

A great way to start your dinner

<b>Cava Brut Naturee</b> Ademats, Spain - <b>Organic</b> .....	95
<b>Champagne Brut Mandois</b> Champagne, France.....	175
<b>Aperol Spritz</b> Aperol, cava, sparkling water, orange.....	115
<b>Hugo</b> elderflower, cava, sparkling water, mint, lime.....	115
<b>Gin &amp; Tonic</b> Hendrick's Gin, Fentiman's Tonic, cucumber.....	115
<b>Negroni</b> Hendrick's Gin, Campari, vermouth, orange.....	125

See the full selection under cocktails on the backside

## SNACKS

<b>Salted Almonds</b> .....	40
<b>Olives filled with anchovy</b> .....	50



## OYSTERS

Served with vinaigrette & lemon

3 / 6 / 12 pieces

**La Coutainvillaise**  
100 / 200 / 400

**Roumegous Fine de Claire**  
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



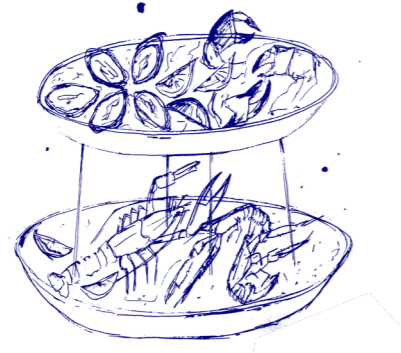
## SEAFOOD PLATTERS

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



## BISTRO MENU 495

### Skagen Shrimp Salad

handpeeled North Sea shrimps, mayonnaise, dill, toasted sourdough bread

### Baked Salmon

asparagus, small potatoes, blanquette sauce

### Pavlova

crisp meringue, seasonal berries, lime-mascarpone cream

Add wine menu (3 glasses) 295 incl. filtered still / sparkling water

## STARTERS

<b>Salmon Tartare</b> citrus marinated, fresh herbs, trout roe.....	135
<b>Skagen Shrimp Salad</b> North Sea shrimps, mayonnaise, dill, sourdough bread.....	155
<b>Calamari</b> fried Danish squid, lemon, tartar sauce.....	150
<b>Grilled Peppers &amp; Buffalo Mozzarella (V)</b> w. toasted bread & basil.....	130
<b>Bacalao</b> cod fish, olive oil, sage, toasted sourdough bread.....	125
<b>Fish Soup</b> cod fish, podded peas, mussel stock, cream, fresh herbs.....	135
<b>Langoustines</b> garlic, parsley, lemon ( <b>small / large</b> ).....	200 / 400
<b>Half Lobster</b> toasted sourdough bread, mayonnaise, lemon.....	225
<b>Caviar, Rossini Baerii, 30 g.</b> blinis, sour cream, shallots.....	350

## MAIN COURSES

<b>Fish'n'Chips</b> beerbattered cod fish, mushy peas, french fries, tartar sauce.....	199
<b>Moules Frites</b> blue mussels, cream, white wine, onions, garlic, herbs, french fries, aioli.....	225
<b>Flatfish of the Day</b> meuniere fried, small potatoes, buttersauce w. tarragon.....	310
<b>Baked Salmon</b> asparagus, small potatoes, blanquette sauce.....	255
<b>Tagliolini ai Gamberoni</b> pasta w. prawns, tomatoes, white wine, garlic, chili.....	235
<b>Whole Lobster</b> toasted bread, mayonnaise, lemon.....	500
<b>Tagliolini al Pesto Genovese (V)</b> Tagliolini pasta w. basil pesto & green beans.....	175
<b>Ribeye</b> approx. 300 g., celeriac, lingonberries, small potatoes, red wine sauce.....	335

## SIDE ORDERS

<b>Homemade Sourdoughbread</b> w. butter.....	45
<b>Green Salad</b> red onions, cucumbers, walnuts, vinaigrette.....	65
<b>French Fries</b> w. mayonnaise.....	65

## DESSERTS

<b>Blackberry Pannacotta</b> blackberry coulis, crystalized white chocolate.....	100
<b>Pavlova</b> crisp meringue, seasonal berries, lime-mascarpone cream.....	125
<b>Caramel Sundae</b> vanilla ice cream, hazelnut crumble, salted caramel sauce.....	100
<b>Affogato</b> vanilla ice cream, espresso (add 3 cl. Amaretto + 35).....	75



## SPARKLING WINE

<b>Cava Brut Naturee</b> Ademats, Spain - <b>Organic</b> .....	95 / 450
<b>Champagne Brut Mandois</b> Champagne, France.....	175 / 750
<b>Cremant de Bourgogne</b> Paul Delane, AOP Burgundy, France.....	500
<b>Rosé Champagne</b> Deutz Rosé Vintage Champagne, France.....	950
<b>Blanc de blanc Champagne</b> Laherte Frères, Brut Champagne, France.....	950

## NON ALCOHOLIC WINE

<b>Muri</b> Passing Clouds Copenhagen, Denmark, <b>sparkling</b> .....	105 / 500
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## ROSÉ WINE

<b>Decore Rosé</b> IGP, Producteurs Plaimont, Vôtes de Gascogne, France.....	95 / 450
<b>Eau de Provence</b> Private Wine Collection Côtes de Provence, France.....	120 / 550
<b>Rosé Loire</b> Hervé Villemade France - <b>Natural Wine</b> .....	500

## ORANGE WINE

<b>Trebbiano</b> Ex Alba, Podere Pradarolo Emilia-Romagna, Italy - <b>Natural Wine</b> .....	110 / 500
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## WHITE WINE

<b>Grenache Blanc</b> Le Petit Chat Blanc, VDF France.....	95 / 450
<b>Riesling, Rheingau</b> Trocken, 50 Schloss Johannisberg Germany.....	110 / 550
<b>Chardonnay, Bourgogne</b> La Soeur Cadette France - <b>Natural Wine</b> .....	125 / 600
<b>Grüner Veltliner, Kremstal</b> Dominique Stagård Austria.....	475
<b>Albarino, Rias Baixas</b> Lagar de Cervera Spain.....	550
<b>Chenin Blanc, Loire</b> Poil de Lièvre, Domaine Bobinet, Loire Frankrig.....	650
<b>Sauvignon Blanc, Sancerre</b> Paul Prieur et Fils Loire, Frankrig.....	700
<b>Chardonnay, Chablis</b> Le Soeur Cadette France <b>Natural Wine</b> .....	800
<b>Chardonnay, Chassagne-Montrachet</b> Vieilles Vignes, Roche de Bellene France...1200	

## RED WINE

<b>Grenache &amp; Syrah</b> Lanquedoc, Le Petit Chat, VDF France.....	95 / 450
<b>Barbera d'Alba</b> G.D. Vajra, D.O.C. Italy.....	110 / 550
<b>Sangiovese, Toscana</b> Montesecondo, Rosso Italy.....	500
<b>Pinot Noir, Bourgogne</b> Domaine Montanet-Thoden Burgundy, France - <b>Natural Wine</b> .....	650
<b>Grenache Noir, Syrah</b> Fabrice Dodane, Tout Facile Jura, France - <b>Natural Wine</b> .....	750
<b>Nebbiolo, Barolo</b> , D.O.C.G, Albe G.D. Vajra Piemonte, Italy.....	1000

## DESSERT WINE

<b>Tawny Port</b> The Tawny, Reserve, Graham's Douro, Portugal.....	100 / 575
<b>Moscato d'Asti</b> D.O.C.G, Prunotto Estate Piemonte, Italy.....	550

Find our selection of beer, cocktails, soft drinks & coffee on the backside