

# LUNCH SPECIALS

*served from 11.30am - 4.00pm*

## **Open Faced Sandwiches / Classic Danish 'Smørrebrød'**

*We recommend 2 pieces per person or one of our Selection Plates with 3 smaller pieces*

<b>Skagen Toast</b> North Sea handpeeled shrimps, mayonnaise, dill, sourdough bread.....	125
<b>Hen Salad</b> chicken, asparagus, mustard, herbs, crispy chicken skin, sourdough bread.....	125
<b>Curried Herring</b> herring from Hirtshals, capers, red onions, dill, rye bread.....	125
<b>Shrimps &amp; Egg</b> North Sea handpeeled shrimps, egg, mayonnaise, lemon, rye bread.....	125
<b>Potato (V)</b> small potatoes, mayonnaise, fried onions, watercress, rye bread.....	125
<b>Panfried Fish Filet</b> remoulade, lemon, rye bread.....	125
<b>Panfried Fish Filet w. Handpeeled Shrimps</b> mayonnaise, lemon, dill, rye bread.....	145
<b>Smørrebrød - Selection Plate 1</b> curried herring, shrimps & egg, panfried fish filet.....	215
<b>Smørrebrød - Selection Plate 2</b> Skagen Toast, hen salad, panfried fish filet.....	215

## **Lunch Plate**

<b>Salmon Tartare, Skagen Shrimp Salad &amp; Bacalao</b> served w. sourdough bread.....	235
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## **Aquavit**

<b>Homemade Snaps with Apple &amp; Horseradish</b> .....	50
<b>Homemade Snaps with Dill, Cucumber &amp; Lemon</b> .....	50
<b>Homemade Snaps with Plums, Thyme &amp; Honey</b> .....	50
<b>Aalborg Nordguld Akvavit</b> <i>cumin, dill seeds, sherry cask, 40%, Denmark</i> .....	60
<b>Linie Akvavit</b> <i>oak, sherry, herbs, 41,5%, Norway</i> .....	60
<b>Bitter</b>	
<b>Michael Bitter</b> <i>33%, Denmark</i> .....	50

## 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



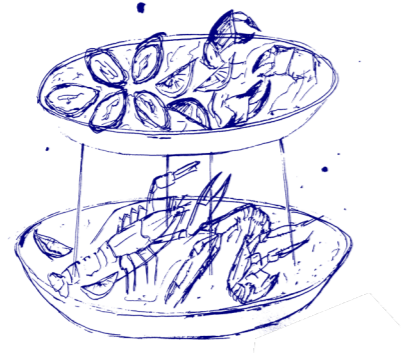
## SEAFOOD PLATTERS

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