

2 PIECES OF CHEF'S CHOICE OPEN SANDWICHES

served with 3 cl Jes Kølpin Akvavit 1944 & a draft beer 50 cl.

our akvavit is named after a visionary architect from the Royal Danish Academy of Fine Arts, combines integrity and quality with classical flavors of caraway and citrus, along with modern notes of quince, rose petals, and black tea.

365,- pr. guest

OPEN SANDWICHES

PICKLED HERRING

mustard cream - bacon - capers - poached egg
120,-

ROAST BEEF

with cold béarnaise, baked tomatoes, and onion rings - watercress
160,-

CHRISTIANSAAND GIRL'S HERRING

whipped crème fraîche - capers - onions - poached egg - watercress
125,-

HAND-PEELED SHRIMP

cold béarnaise - baked tomatoes - onion rings - watercress
160,-

SALTED OX THIGH TARTARE

onions - herbs - mustard - egg yolks - pickles
served with fries - cold béarnaise
195,-

SWEETS

CAKE OF THE DAY

75,-

PETIT FOUR

2 PCS. 35,-

CREAM PUFF

35,-

ALL-DAY FAVOURITES

snacks, sødt & salt

FRENCH FRIES

ketchup or mayonnaise

65,-

OLIVES

35,-

HOMEMADE BREAD

olive oil

45,-

SMOKED ALMONDS

45,-

CHEESES

Danish cheeses - garnish - buttered rye
bread

145,-

TART

citrus curd - yuzu - salted caramel - burnt
meringue

65,-

PETIT FOUR

35,-

CREAM PUFF

35,-