

# -DINNER MENU-

## BAR SNACKS

### Danish Boiler Maker

Craft beer, Akvavit, Matched mini Smørrebrød

**21**

### Flight to CPH

Four mini Smørrebrød with matched Akvavits

**26**

### Classic Danish Hot Dog

With Remoulade, Tomato Sauce,  
Pickles and Crispy Onions

**9**

### Polsemix

Fries with Hot Dog slices, Red Onion  
and Tomato Sauce

**13**

### Korean Fried Chicken

with pickled Daikon

**16**

### Beef Tartare

With Crispy Brioche, Egg Cream, Shallots,  
Cornichon and Artichoke chips

**7 / 14**

## SMALL

### Dill Cured Salmon Gravlax

with Caviar, Radish and Rye Bread

**18.50**

### Roast Beef Smørrebrød

Pickles, Crispy Onion and Remoulade

**16**

### Vegetarian Smørrebrød

Pickled Tomatoes Smørrebrød, Cashew Cream,  
Tomato Tapioca Chip

**15.5**

### Frikadeller

Danish Meatballs with Braised Red Cabbage  
and Pickles

**17.50 6pcs**

## LARGE

### Stjernesked (Shooting Star)

Crumbed Rockling Fillets with Fresh Daily Seafood

**35**

### The National Dish of Denmark "Stegt Flæsk med Persillesovs"

Crispy Pork Belly with Potatoes,  
Braised Cabbage and Parsley Sauce

**28**

### Salmon Fillet

Sous Vide with Cream Kale, Herbed Oil,  
Salmon Caviar and Finger Lime

**37.50**

## SIDES

Fries with Remoulade **9**

Duck Fat Herb Potatoes **7.50**

Braised Red Cabbage **7**

Pickled Cucumber **5**

Extra Remoulade **3**

## SWEET

### Danish Pastry

**5**

### Kranskage

Classic baked Marzipan Fingers

**6.5**

### Chokoladetærte

Chocolate shell with Chocolate Mousse

**12**

### Citronmarengstærte

Lemon Meringue Tart

**12**

## CHEESE

Brie, Blue, Salami, Pickles, Crackers

**15 / 22**

