

SODAVAND OG SAFT

HANCOCK DANSKVAND 25

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HINDBÆR, APPELSIN, CITRON, ABRIKOS

SPORT COLA 30

EBELTOFT RABARBER 45

FRITZ COLA/FRITZ LIGHT 40

ORANGINA 35

MATE MATE 40

GINGER BEER 45

TABLE FERMENTS KOMBUCHA 75
- UGENS LEVERING -

ANTONS ØKOLOGISKE SAFTE 40
HYLDEBLOMST, ÆBLEMOST, SOLBÆR, MYNTE
& LIME, APPELSIN

HJEMMELAVET LEMMONADE 45

VARME DRIKKE

FILTER KAFFE 28

ESPRESSO 23/28

AMERICANO 35

FLAT WHITE 40

LATTE 40

CAPPUCINO 40

CORTADO 35

EARL GREY 40

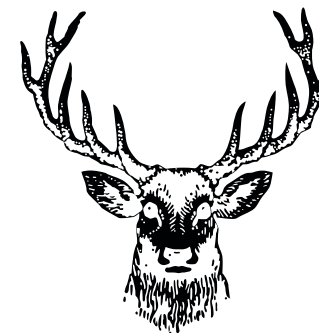
GOLDEN YUNNAN 40

LEMON BUTTERMILK 40

YELLOW 40

HERBAL MINT 40

GRØN TE m. CITRON & INGEFÆR 50



DYREHAVEN

We offer an à la carte menu that is based on classic British and French cooking.

We strive to source the best quality organic ingredients and aim to work with small farms and producers. If you have any questions regarding the produce or menu, please ask a waiter.

PLEASE INFORM A MEMBER OF STAFF IF YOU HAVE ANY ALLERGIES OR DIETARY REQUIREMENTS.

-GAME MAY CONTAIN SHOT-

FROKOST MENU

HVERDAG (11-15.30)

WEEKEND (10-16)

EGGS BENEDICT 115

SKINKE, SPINAT, TO POCHEREDE ÆG OG HOLLANDAISE PÅ SURDEJSBRØD

EGGS ROYALE 135

KOLDRØGET LAKS, SPINAT, TO POCHEREDE ÆG OG HOLLANDAISE PÅ SURDEJSBRØD

EGGS FLORENTINE 115

ØSTERSHATTE, SPINAT, TO POCHEREDE ÆG OG HOLLANDAISE PÅ SURDEJSBRØD

SÆSONENS SALAT 110

GULERØDDER, GULE BEDER, FETA, RISTEDE HASSELNØDDER OG OLIVENOLE

EXTRAS

FRITEREDE KARTOFLER MED HOLLANDAISE 55

BACON 30

POCHERET ÆG 25

BAGVÆRK CROISSANT 30

PAIN AU CHOCOLAT 30

SMØRREBRØD (11-15.30)

vælg to mindre stykker, på en tallerken for 155

HØNSESALAT 115

KYLLING, PORRE, CHAMPIGNONER URTE CREME FRAICHE OG BACON PÅ SURDEJSBRØD

KARTOFFELMAD 105

NYE KARTOFLER, MAYONNAISE, RADISER OG KAPERS SALSA VERDE, RISTEDE LØG PÅ RUGBRØD

ÆG OG REJER 115

REJER, HÅRDKOGT ÆG, CITRON MAYO, SYLTET AGURK & KARSE PÅ RUGBRØD

ROASTBEEF 115

ESTRAGON MAYO, SYLTEDE RØDLØG, RISTEDE LØG OG PEBERROD PÅ RUGBRØD

KRYDDERSILD 105

DILD, KAPERS, RØDLØG OG RÅ ÆGGEBLOMME PÅ RUGBRØD

KARRYSILD 105

ÆBLE, LØG OG BLØDKOGT ÆG PÅ RUGBRØD

SNAPS

Spørg tjener om forskellige smager

35-75

LUNCH MENU

WEEKDAY (11-15.30)

WEEKEND (10-16)

EGGS BENEDICT 115

HAM, SPINACH, TWO POACHED EGGS, HOLLANDAISE ON SOURDOUGH BREAD

EGGS ROYALE 135

COLD SMOKED SALMON, TWO POACHED EGGS, SPINACH, HOLLANDAISE ON SOURDOUGH BREAD

EGGS FLORENTINE 115

OYSTER MUSHROOMS, TWO POACHED EGGS, SPINACH, HOLLANDAISE ON SOURDOUGH BREAD

SEASONAL SALAD 110

CARROTS, YELLOW BEATS, FETA CHEESE, TOASTED HAZELNUTS & OLIVE OIL

EXTRAS

FRIED POTATOES WITH HOLLANDAISE 55

BACON 30

POACHED EGG 25

BAKERY CROISSANT 30

PAIN AU CHOCOLAT 30

OPEN FACED SANDWICHES (11-15.30)

two smaller pieces served on one plate for 155kr

CHICKEN SALAD 115

CHICKEN, LEEKS, MUSHROOMS, HERB CREME FRAICHE AND BACON ON SOURDOUGH BREAD

POTATO SALAD 105

NEW POTATOES, MAYONNAISE, CRISPY ONIONS WITH CAPER AND RADISH SALSA-VERDE ON RYE BREAD

EGG & SHRIMPS 115

SHRIMPS, HARD BOILED EGG, LEMON MAYO, PICKLED CUCUMBER & CRESS ON RYE BREAD

ROAST BEEF 115

TARRAGON MAYO, PICKLED RED ONION, FRIED ONION AND HORSERADISH ON RYE BREAD

SPICED AND MARINATED HERRING 105

DILL, CAPERS, RED ONION AND RAW EGG YOLK ON RYE BREAD

CURRY HERRING 105

APPLES, ONION AND SOFT BOILED EGG ON RYE BREAD

SNAPS

Ask waiters about the flavour selection

AFTENMENU

OLIVEN 45

BLANDEDE NØDDER 45

BRØD OG SALTET SMØR 40

CHIPS 25

SERRANOSKINKE, CORNICHON 70

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TORSKEKÆBER, TARTAR SAUCE

95

KNOLDSELLERI, SOLBÆR, VALNØDDER, VINAIGRETTE

85

BURRATA, KUMQUATS, FRISEE, PEKANNØDDER

105

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BOEUF BOURGUIGNON & POMMES ANNA

195

TORSK, HVID BØNNER, FENNIKEL

200

PANERET AUBERGINE, KRYDRET TOMATSOVS, PARMESAN

170

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CHOKOLADEFONDANT, HINDBÆR SORBET

85

AVEC

LIMONCELLO 50

GRAPPA 75

PORT/SHERRY 55/75

AMARO 50

FADØL

ROTHAUS PILSNER 55

EBELTOFT LUST FOR LIFE SESSION IPA 65

EBELTOFT WILDFLOWER IPA 65

EBELTOFT HELLES LAGER 65

GUINNESS 60

FLASKEØL

WIIBROE 30

THY ØKO CLASSIC 45

ØRBÆK FYNSK FORÅR (HYLDEBLOMST) 45

BIRRA MORETTI (LYS LAGER) 45

OMNIPOLLO MEX LAGER (GLUTENFRI) 45

EBELTOFT WEISSBEER 50

GEUZE BOON 60

ORVAL 60

CIDER

GALIPETTE 55

MAGNERS (0.5L) 75

ALKOHOLFRI ØL

ROTHAUS PILS 0.5% 40

GOODIE GOODNESS 0.4% 50

ERDINGER (0.5L) 0.4% 60

DINNER MENU

OLIVES 45

MIXED NUTS 45

BREAD AND BUTTER 40

CRISPS 25

SERRANO HAM, GUINDILLAS 70

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COD CHEEKS, TARTAR SAUCE

95

CELERIAC, BLACKCURRANT, WALNUTS, VINAIGRETTE

85

BURRATA, KUMQUATS, FRISEE, PECAN NUTS

105

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BEEF BOURGUIGNON, POMMES ANNA

195

COD, FENNEL, WHITE BEANS

200

BREADED AUBERGINE, TOMATO SAUCE, PARMESAN

170

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CHOCOLATE FONDANT, RASBERRY SORBET

85

AVEC

LIMONCELLO 50

GRAPPA 75

PORT/SHERRY 55/75

AMARO 50

DRAUGHT BEER

ROTHAUS PILSNER 55

EBELTOFT LUST FOR LIFE SESSION IPA 65

EBELTOFT WILDFLOWER IPA 65

EBELTOFT HELLES LAGER 65

GUINNESS 60

BOTTLE BEER

WIIBROE 30

THY ØKO CLASSIC 45

ØRBÆK FYNSK FORÅR 45

BIRRA MORETTI (LYS LAGER) 45

OMNIPOLLO MEX LAGER (GLUTEN FREE) 45

EBELTOFT WEISSBEER 50

GEUZE BOON 60

ORVAL 60

CIDER

GALIPETTE 55

MAGNERS (0.5L) 75

NON-ALCOHOLIC BEER

ROTHAUS PILS 0.5% 40

GOODIE GOODNESS 0.4% 50

ERDINGER 0.4% 60