

SODAVAND OG SAFT

HANCOCK DANSKVAND 25

HANCOCK SODAVAND 30
HINDBÆR, APPELSIN, CITRON

SPORT COLA 30

EBELTOFT RABARBER 45

FRITZ COLA/FRITZ LIGHT 40

ORANGINA 35

MATE MATE 40

GINGER BEER 45

TABLE FERMENTS KOMBUCHA 65
- UGENS LEVERING -

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

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



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

LINSER, MYNTE, RICOTTA, BLODAPPELSIN, RISTEDE MANDLER, RADICCHIO, CITRON & OLIVENOLIE VINAIGRETTE

EXTRAS

FRITEREDE KARTOFLER MED HOLLANDAISE 55

BACON 30

KOLDRØGET LAKS 50

POCHERET ÆG 25

BAGVÆRK CROISSANT 30

SMØRREBRØD (11-15.30)

vælg to mindre stykker, på en tallerken for 155

HØNSESALAT 115

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

KARTOFFELMAD 105

NYE KARTOFLER, RISTEDE LØG, KARSEMAYONNAISE, OG RØGET VESTERHAVSOST PÅ RUGBRØD

SVAMPETOAST 105

ØSTERSHATTE, DUXELLES, VALDNØDDEKNAS, GREMOLATA PÅ SURDEJSBRØD

ÆG OG REJER 115

MED DILDCREME OG SYLTEDE RØDLØG PÅ RISTET SURDEJSBRØD

KALVETUNGE 110

MED PEBERRODS CREME FRAICHE, SYLTEDE TRANEBÆRN OG BRØNDKARSE 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

LENTILS, MINT, RICCOTA, BLOOD ORANGE, ROASTED ALMONDS, RADICCHIO, LEMON & OLIVE OIL VINAIGRETTE

EXTRAS

FRIED POTATOES WITH HOLLANDAISE 55

BACON 30

COLD SMOKES SALMON 50

POACHED EGG 25

BAKERY CROISSANT 30

OPEN FACED SANDWICHES (11-15.30)

two smaller pieces served on one plate for 155kr

CHICKEN SALAD 115

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

POTATO SALAD 105

NEW POTATOES, CRISPY ONIONS, CRESS MAYONNAISE, AND SMOKED VESTERHAVSOST

MUSHROOM TOAST 105

OYSTER MUSHROOMS, DUXELLES, WALNUT CRUMBLE, GREMOLOTA ON SOURDOUGH

EGG AND SHRIMP 115

WITH DILL CREAM AND PICKLED RED ONIONS ON SOURDOUGH BREAD

VEAL TOUNGE 110

WITH HORSERADDISH CREME FRAICHE, PICKLED CRANBERRIES & WATERCRESS ON RYE BREAD

SNAPS

Ask waiters about the flavour selection

35-75

AFTENMENU

OLIVEN 45

BLANDEDE NØDDER 45

BRØD OG SALTET SMØR 40

CHIPS 25

-

OEUF MAYO, ISLANDSK STENBIDDERROGN

95

TERRINE PÅ VILDT, SKOVDUE, GRIS, PISTACHIE MED CUMBERLAND SAUCE

120

ENDIVE SALAT, STILTON, KUMQUAT, SENNEPSDRESSING

85

STEGT BENMARV, RISTET BRØD, ÆBLE & MADEIRA SAUCE

90

-

HAVTASKE, MARMITE BEURRE BLANC, HESTEBØNNER, MUSLINGER

215

STEAK AND KIDNEY PIE, OVNBAKTE GULERØDDER

225

MORKEL OG GRØNNE ASPARGES VOL AU VENT, TROPEA LØG OG RAMSLØG SAUCE

205

-

PAVLOVA, RABARBER SORBET, CUSTARD MED HVID CHOKOLADE OG HASSELNØD

90

AVEC

LIMONCELLO 50

GRAPPA 75

ABERLOUR WHISKEY 75

AMARO 50

FADØL

HANCOCK PILSNER 55

EBELTOFT LUST FOR LIFE SESSION IPA 65

EBELTOFT WILDFLOWER IPA 65

EBELTOFT HELLES LAGER 65

GUINNESS 60

FLASKEØL

HØKER BAJER 38

THY ØKO PILSNER OG CLASSIC 45

ØRBÆK FYNSK FORÅR (HYLDEBLOMST) 45

BIRRA MORETTI (LYS LAGER) 45

EBELTOFT IMPERIAL STOUT 60

LEFFE BLOND 60

GEUZE BOON 60

ORVAL 60

CIDER

GALIPETTE 55

ÆBLEROV CIDER 70

ALKOHOLFRI ØL

BIRRA MORETTI ZERO 50

HERSLEV UNDER SOLEN 0.5% 50

DINNER MENU

OLIVES 45

MIXED NUTS 45

BREAD AND BUTTER 40

CRISPS 25

-

OEUF MAYO, ICELANDIC LUMPFISH ROE

95

GAME TERRINE, PIGEON, VENISON, PORK, PISTACHIOS, CUMBERLAND SAUCE

120

ENDIVE SALAD, STILTON, KUMMQUAT, HONEY MUSTARD DRESSING

85

ROASTED BONE MARROW ON TOAST W. PARSLY, CAPERS & SHALLOTS

90

-

MONKFISH, MARMITE BEURRE BLANC, BROAD BEANS, MUSSELS

215

STEAK AND KIDNEY PIE, ROAST CARROTS

225

MOREL AND GREEN ASPARAGUS VOL AU VENT, TROPEA ONION AND WILD GARLIC SAUCE

205

-

PAVLOVA, RHUBARB SORBET, CUSTARD WITH WHITE CHOCOLATE & HAZELNUT

90

AVEC

LIMONCELLO 50

GRAPPA 75

ABERLOUR WHISKEY 75

AMARO 50

FADØL

HANCOCK PILSNER 55

EBELTOFT LUST FOR LIFE SESSION IPA 65

EBELTOFT WILDFLOWER IPA 65

EBELTOFT HELLES LAGER 65

GUINNESS 60

FLASKEØL

HØKER BAJER 38

THY ØKO PILSNER OG CLASSIC 45

ØRBÆK FYNSK FORÅR 45

BIRRA MORETTI (LYS LAGER) 45

EBELTOFT IMPERIAL STOUT 60

LEFFE BLONDE 60

GEUZE BOON 60

ORVAL 60

CIDER

GALIPETTE 55

ÆBLEROV CIDER 70

ALKOHOLFRI ØL

BIRRA MORETTI ZERO 50

HERSLEV UNDER SOLEN 0.5% 50