

## SODAVAND OG SAFT

HANCOCK DANSKVAND 25

HANCOCK SODAVAND 30  
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 SAFT 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

KNOLDESELLERI, SOLBÆR, VALNØDDER, VINAIGRETTE

85

BURRATA, KUMQUATS, FRISEE, PEKANNØDDER

105

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200G RIBEYE, FRITEREDE KARTOFLER, BEARNAISE SAUCE &  
HJERTESALAT

280

TORSK, HVID BØNNER, FENNIKEL

200

PURLØGS RISOTTO, HESTEBØNNER & RUG CRUMBLE

175

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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 (HYLDEBLMST) 45

BIRRA MORETTI (LYS LAGER) 45

OMNIPOLLO MEX LAGER (GLUTENFRI) 45

TIPOPILS 60

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

# 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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200G RIBEYE, BEARNAISE SAUCE, FRIED POTATOES & SALAD

280

COD, FENNEL, WHITE BEANS

200

CHIVE RISOTTO, BROAD BEANS & RYE CRUMBLE

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

TIPOPILS 60

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