

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 SAFTE 40
HYLDEBLOMST, ÆBLEMOST, SOLBÆR, MYNTE
& LIME

HJEMMELAVET LEMMONADE 45

FRISKPRESSET APPELSINJUICE 40

VARME DRIKKE

FILTER KAFFE 28

ESPRESSO 23/28

AMERICANO 35

FLAT WHITE 40

LATTE 40

CAPPUCINO 40

CORTADO 35

VARM CHOKOLADE m. FLØDESKUM 55
(+25 m. SHOT)

GLØGG 75

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

KIKÆRTER, RISTEDE PEBERFRUGTER, RISTEDE DATTERINO TOMATER, FENNIKEL,
MANCHAEGO, SHERRY VINAIGRETTE

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

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

KARTOFFELMAD 105

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

FISKEFRIKADELLER 115

REMOULADE, DILD OG CITRON 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

CHICK PEAS, ROASTED PEPPERS, ROAST DATTERINO TOMATOES, FENNEL, MANCHAEGO, SHERRY VINAIGRETTE

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

ORGANIC 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

FISH CAKES 115

REMOULADE, DILL AND LEMON 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

35-75

AFTENMENU

OLIVEN 45

BLANDEDE NØDDER 45

BRØD OG SALTET SMØR 40

CHIPS 25

SERRANOSKINKE, GUINDILLAS 70

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SPICY SMELT, CITRON MAYO

75

SALTBAGT SELLERI, SOLBÆR, CITRON, PERSILLE, VALNØDDER

85

RIMMET HAMACHI, YUZU, CITRUS, GRØN CHILI

105

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STEAK AU POIVRE, TYNDSTEGSFILET MED PEBERSAVCE OG
KARTOFLER

205

STEGT HELLEFLYNDER, FENNIKEL, SALSA VERDE, COCO BIANCO
BØNNER

210

PANERET AUBERGINE, KRYDRET TOMATSOVS, PARMESAN

170

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BROWNIE, VALNØD, VANILJEIS

85

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

EBELTOFT WEISSBEER 50

GEUZE BOON 60

ORVAL 60

CIDER

GALIPETTE 55

ÆBLEROV CIDER 70

MAGNERS (0.5L) 75

ALKOHOLFRI ØL

BIRRA MORETTI ZERO 50

HERSLEV UNDER SOLEN 0.5% 50

ERDINGER 0.4% 60

DINNER MENU

OLIVES 45

MIXED NUTS 45

BREAD AND BUTTER 40

CRISPS 25

SERRANO HAM, GUINDILLAS 70

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SPICY SMELT, LEMON MAYO

75

SALT BAKED CELERIAC, BLACKCURRANT, PARSLEY, WALNUTS

85

CURED HAMACHI, YUZU, CITRUS, GREENN CHILLI

105

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STEAK AU POIVRE, TOP LOIN WITH PEPPERCORN SAUCE & POTATOES

205

FRIED HALIBUT, FENNEL, COCO BIANCO BEANS, SALSA VERDE

210

BREADED AUBERGINE, TOMATO SAUCE, PARMESAN

170

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CHOKOLATE BROWNIE, ICE CREAM

85

AVEC

LIMONCELLO 50

GRAPPA 75

ABERLOUR WHISKEY 75

AMARO 50

DRAUGHT BEER

HANCOCK PILSNER 55

EBELTOFT LUST FOR LIFE SESSION IPA 65

EBELTOFT WILDFLOWER IPA 65

EBELTOFT HELLES LAGER 65

GUINNESS 60

BOTTLE BEER

HØKER BAJER 38

THY ØKO PILSNER OG CLASSIC 45

ØRBÆK FYNSK FORÅR 45

BIRRA MORETTI (LYS LAGER) 45

EBELTOFT IMPERIAL STOUT 60

EBELTOFT WEISSBEER 50

GEUZE BOON 60

ORVAL 60

CIDER

GALIPETTE 55

ÆBLEROV CIDER 70

MAGNERS (0.5L) 75

NON-ALCOHOLIC BEER

BIRRA MORETTI ZERO 50

HERSLEV UNDER SOLEN 0.5% 50

ERDINGER 0.4% 60