

## SODAVAND OG SAFT

HANCOCK DANSKVAND 25

HANCOCK SODAVAND 35  
HINDBÆR, APPELSIN, CITRON, ABRİKOS

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

INDIAN CHAI 40

LEMON BUTTERMILK 40

YELLOW 40

HERBAL MINT 40

SENCHA m. ÆBLE & KVÆDE 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-

# DYREHAVEN MORGENMAD

MANDAG - FREDAG (7.30-11)

BOLLE MED OST 35,-  
- MED ÆGG +15,-

RUGBRØD MED KOGT ÆGG 35,-

YOGHURT MED HJEMMELAVET GRANOLA 35,-

TOAST MED OST OG SKINKE 55,-

## EKSTRA

HALV AVOCADO 15,-

HALV GRAPEFRUGT 15,-

## BAGVÆRK

CROISSANT 30,-

PAN AU CHOCOLAT 30,-

# DYREHAVEN BREAKFAST

MONDAY - FRIDAY (7.30-11)

BUN WITH CHEESE 35,-  
- ADD AN EGG +15,-

RYE BREAD WITH BOILED EGG 35,-

YOGURT HOME MADE GRANOLA 35,-

GRILLED CHEESE WITH HAM AND CHEESE 55,-

## EXTRAS

HALF AVOCADO 15,-

HALF GRAPEFRUGT 15,-

## BAKED GOODS

CROISSANT 30,-

PAN AU CHOCOLAT 30,-

# FROKOST MENU

HVERDAG (11-15.30)

WEEKEND (10-16)

## EGGS BENEDICT 125

SKINKE, SPINAT, TO POCHEREDE ÆG OG HOLLANDAISE PÅ SURDEJSBRØD

## EGGS ROYALE 139

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

## EGGS FLORENTINE 125

ØSTERSHATTE, SPINAT, TO POCHEREDE ÆG OG HOLLANDAISE PÅ SURDEJSBRØD

## SÆSONENS SALAT 120

TOMATER, AGURK, MOZZARELLA, PISTACIENØDDER, CRUTONER, BALSAMICO & OLIVENOLE

(MED ÆG +25)

## 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 & BACON PÅ SURDEJSBRØD

## KARTOFFELMAD 110

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

## TOMAT OG RYGEOST 110

TOMATER, RYGEOST, SYLTEDE RØDLØG, GRØN OLIE & KØRVEL PÅ RUGBRØD

## RØGET MAKREL 110

MAKREL, STEGTE KAPERS OG PEBERRODS CREME PÅ RUGBRØD

## KARRYSILD 110

SILD, ÆBLE, LØG, HJEMMELAVET KARRYDRESSING & BLØDKOGT ÆG PÅ RUGBRØD

## SNAPS

Spørg tjener om forskellige smager

35-75

# LUNCH MENU

WEEKDAY (11-15.30)

WEEKEND (10-16)

## EGGS BENEDICT 125

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

## EGGS ROYALE 139

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

## EGGS FLORENTINE 125

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

## SEASONAL SALAD 120

TOMATO, CUCUMBER, MOZZARELLA, PISTACHIO NUTS, CROUTONS, BALSAMIC & OLIVE OIL

(ADD AN 'EGG +25)

## 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 110

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

## 'TOMATO & SMOKED CHEESE 110

TOMATO, SMOKED CHEESE, PICKLED ONIONS & CHERVEL ON RYE BREAD

## SMOKED MACKEREL 110

MACKEREL, FRIED CAPERS & HORSERADISH CREAM ON RYE BREAD

## CURRY HERRING 110

HERRING, APPLES, ONION, HOMEMADE CURRY DRESSING 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  
PIPERS CRISPS 25

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DÅSER: SERVERES MED RISTET BRØD & AIOLI 95  
- MAKREL I KRYDRET OLIE  
- SARDINER  
- BLÅMUSLINGER I ESCABECHE

GILDAS 3 STK 45

SERRANOSKINKE, GUINDILLAS 70

ROMESCO M. RISTET SURDEJSBRØD 75

KRYDRET SMELT, AIOLI 85 (torsdag - lørdag)

MEUNIERE STEGT RØDSPÆTTE, NYE KARTOFLER & PERSILLE  
SAUCE 190

AUBERGINE SCHNITZEL, KRYDRET TOMAT SAUCE & PARMESAN  
180

IS-SANDWICH 75

## 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 62

## FLASKEØL

WIIBROE 30

THY ØKO CLASSIC 45

ØRBÆK FYNSK FORÅR (HYLDEBLOMST) 45

OMNIPOLLO MEX LAGER (GLUTENFRI) 45

TIPOPILS 60

EBELTOFT WEISSBEER 50

SCHONRAMER DUNKEL (0.5L) 45

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

PIPERS CRISPS 25

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CANNED SEAFOOD: SERVED WITH TOAST & AIOLI 95

- MACKEREL IN SPICED OIL

- SARDINES

- BLUE MUSSELS IN ESCABECHE

GILDAS 3 PIECES 45

SERRANO HAM, GUINDILLAS 70

ROMESCO W. TOASTED SOURDOUGH BREAD 75

SPICY SMELT, AIOLI 85 (thursday- saturday)

MEUNIERE FRIED PLAICE, NEW POTATOES & PARSLEY SAUCE

190

AUBERGINE SCHNITZEL, SPICY TOMATO SAUCE & PARMESAN

180

ICE CREAM SANDWICH 75

## 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 62

## BOTTLE BEER

WIIBROE 30

THY ØKO CLASSIC 45

ØRBÆK FYNSK FORÅR 45

OMNIPOLLO MEX LAGER (GLUTEN FREE) 45

TIPOPILS 60

EBELTOFT WEISSBEER 50

SCHONRAMER DUNKEL (0.5L) 45

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