Christmas Special

The best from the pantry

The Christmas elf recommends …

Christiansø herring and white pickled herring with curry salad, capers and onions

House-cured gravadlax with sweet mustard and dill sauce

Deep-fried plaice fillet with homemade remoulade and lemon

Homemade warm liver pâté with bacon and mushrooms

Red wine-glazed duck breast with Pigeon apple, red cabbage with figs and caramelised potatoes

Risalamande – Danish rice pudding with whipped cream and almonds, served with warm preserved cherries and toasted almonds

Minimum 2 people. This menu must be ordered by the whole table.

Served in three courses

DKK 449 per person



Winter Menu

Starters

Smoked Salmon Tartare
Danish cold-smoked salmon mixed with crème fraîche.
Served with mixed leaves, herbs, onions and fried capers.

Crayfish Tails
In a creamy dill dressing with mixed leaves and herbs.

Tuna Mousse
Served with crisp salad leaves and red onion.

Prawn Cocktail
A fresh take on the classic.

DKK 179 per starter

Potato and Leek Soup
With crispy bacon and Jerusalem artichoke crisps.
Small **DKK 95** | Large **DKK 125**

Main Courses

Sildetallerken – Danish Herring Platter
Red and white pickled Christiansø herring, curried herring and a soft-boiled egg with accompaniments.
DKK 165

Stjerneskud – Danish Seafood Classic
Fried and poached plaice fillets with smoked salmon, prawns and homemade cocktail dressing.
DKK 229

Pesto Pasta
With oven-baked salmon and sun-dried tomatoes.
DKK 245

French Farmhouse Salad
With chicken breast, aioli, olives, bacon and crushed potatoes.
DKK 225

Pariserbøf – Danish Beef Patty on Bread
Served with all the traditional accompaniments.
DKK 198

Braised Beef Chuck in Its Own Sauce
With crushed potatoes, smoked garlic cream and a fresh salad.
DKK 245

Wiener Schnitzel
Our way – with all the trimmings.
DKK 245

K's Diner Burger
American style with a 200 g beef patty, served with fries and chilli mayo.
DKK 198

Chicken Burger
With curry dressing and bacon, served with fries and chilli mayo.
DKK 198

Veggie Burger
With homemade falafel, served with fries and chilli mayo.
DKK 198

Bøfsandwich – Danish Beef Burger with Gravy
Served with fries.
DKK 198

Limited Edition – For the Chosen Few

Confit de Canard – Duck Confit
With crushed potatoes, garlic, tomato and apples.
DKK 245

Duck Burger
With pickled and crispy accompaniments and gravy, served with fries.
DKK 215

Desserts

Five Carefully Selected Cheeses
With sweet and crunchy accompaniments.
DKK 155

Risalamande
Danish rice pudding with whipped cream and almonds, served with cherry sauce.
DKK 98

Homemade Cake of the Day
DKK 60

Seasonal Fruit Trifle
With almond macaroons and whipped cream.
DKK 98

Warm Thick Waffle
With ice cream in two flavours.
DKK 98

Coupe Danmark
Three scoops of ice cream with chocolate sauce.
DKK 125