



RESTAURANT COPENHAGEN CORNER



LUNCH SERVED 11.30-16.30

BUFFET 11.30-15.00 DKK 198,-

Marinated herring with onion	Smoked salmon from own smoking chamber with pickled dressing	Rib roast with red cabbage & prunes
Pickled herring with capers	Ham with Italian salad	Patty shells with chicken in asparagus
Curry herring with late summer apples	Roastbeef with remoulade & horse radish	Tenderloin steak with mushrooms a la creme
Fried herring - herbal pickled	The vet's midnight snack	Apple charlotte
Chopped red onion, sliced onion, flower capers	Tomato soup	Selection of cheese at plank with biscuits & olives
Egg salad	Fillet of fish with remoulade & lemon	Home made cake made with layers of biscuit & melted chocolate
Pickled lard with apples & curry	Slices of pork with pieces of apple fried in the fat from Funen	Home made bread, rye, lard & butter
Pickled lard with onion & bacon	Warm liver p�ate with bacon & mushrooms	Supplementary:
Eggs topped with shrimps & caviar	Home made rissoles	Smoked eel with scrambled egg DKK 69,-
Steamed salmon with crayfish & dill		

SOUPS

Creamy lobster soup with pieces of lobster	198,-
Tomato soup with tiger prawns & fried pancetta	158,-

SANDWICH & BURGER

BURGER Slices of long-time roasted beef, lettuce, tomato, pickles, barbecue marinated onions, cheese & fried pancetta. Served with potatoes mixed with fresh herbs, barbecue sauce & aioli.....	165,-
CLUB SANDWICH Chicken breast with fried pancetta, salad, tomato, curry dressing & french fries with barbecue sauce & aioli.....	155,-
CROQUE MONSIEUR Warm sandwich with ham & cheese served with crisp salads.....	89,-
CROQUE MADAME Warm sandwich with ham & cheese served with fried egg & crisp salads	98,-

SALADS 125,-

TOMATO SALAD with feta cheese, onions, olives & fresh herbs, served with bread & butter
CAESAR SALAD with romaine salad mixed with anchovy dressing, parmesan Reggiano, croutons & crispy chicken breast, served with bread & butter
SALAD with cold smoked salmon, cottage cheese, green asparagus & red onions, served with bread & butter
SALAD NICOISE Mixed green salads topped with fried tuna, haricot vert, small potatoes, eggs, olives & tomato, with classic Nicoise-dressing

LUNCH STEAK 189,-

200 g. fillet of beef with French fries, salad & whisky sauce

SEAFOOD

Brittany oysters with lemon, vinaigrette & tabasco – pr. piece	25,-
Caviar, genuine Italian caviar, A. Transmontanus, 30 g. with potato blinis, sour cream, onions & lemon	550,-
½ lobster grilled with melon salad.....	229,-
Fish & chips with vinegar and tatar sauce.....	145,-

SWEET & CHEESE 85,-

Tiramisu
Town hall pancakes with vanilla cream
Valdemars chocolate cake with sorbet
Cheese plate with three different cheeses
Homemade vanilla ice cream with fresh berries

When paying with credit cards the card company's charge will be added

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