

sm|ö|r

Restaurant & Café

Smørrebrød

smør·re·brød \ 'smœrə, brœθ

Very few dishes are of pure Danish origin, but this is one of them. Open-faced sandwiches were invented in Denmark dating back to the 1800s.

Today the open-faced sandwich – smørrebrød – is the Danish national lunch dish and a cornerstone in Danish gastronomy.

The word smørrebrød originates from the word for butter (smør) and bread (brød), but it never limits itself to just those two ingredients.

Smørrebrød is built on a thin layer of dense sourdough rye bread called rugbrød and showcases typical Danish ingredients like pickled herring, Danish meatballs, local cheese, and seasonal highlights such as new Danish potatoes or fresh shrimps.

Browse through our menu and enjoy a mouth-watering journey through the history of Denmark with a modern twist.

Instagram: @restaurant_smorkbh

Facebook: @restaurantsmor

We would love your review on TripAdvisor



LUNCH MENU

Two open-faced sandwiches – smørrebrød
One potato, one chicken salad

Per person 199.-

Ask your waiter for a vegetarian option

EAT LIKE A VIKING

Step inside the longhouse and enjoy a meal inspired from
the diet and mythology of the Vikings.

Særimner's Spareribs

Glazed spareribs | Apple/thyme compote | Wheat kernel salad with
mushrooms and cranberries

180.-

DISH OF THE SEASON

Ask your waiter.

Daily price

Ask your waiter for allergens and drinks recommendations.



SMØRREBRØD

Mustard Herring

Soft-boiled egg | Pickled mustard seeds | Red onion | Chives

120.-

Fish Cakes

Parsley remoulade | Grilled lemon

130.-

Panko-breaded fish fillet

Rustic remoulade-sauce | Lemon fillet | Dill

140.-

Panko-breaded fish fillet & shrimps

Hand peeled shrimps | Dill emulsion | Lemon fillet | Lingonberry | Dill

160.-

Cold smoked salmon from Samsø Røgeri

Egg Royal | Seaweed | Cream cheese | Dill powder

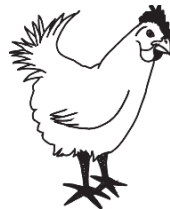
135.-

Spicy Chicken salad (Creamy)

Pickled beech mushrooms | Charred onion | Crispy chicken skin

Mushroom powder | Cress

120.-



Ask your waiter for allergens and drinks recommendations.



SMØRREBRØD

Roast beef

Cucumber salad | Horseradish cream | Crispy onions | Garden cress
125.-

Danish Meatball

Creamy cabbage | Cucumber salad | Cress
120.-

Tomato Tartare (Vegetarian)

Butter-fried rye bread | Tomato emulsion | Chives | Tapioca chips
115.-

Potatoes (vegetarian)

Leek emulsion | Toasted onions | Shredded 'Fyrtårn' cheese | Radishes
105.-

WARM DISHES

Danish-style omelet

Bacon | Mustard | Baked Plum tomatoes | Chives
180.-

Chicken fricassee

Peas | Carrots | New potatoes
200,-

Ask your waiter for allergens and drinks recommendations.

For gluten-free rye bread, an additional charge of 15 DKK applies



Eating my day away
(To be ordered by the whole table)

All you can eat tartlets with creamy chicken filling

For more information, please ask your waiter

Tartelet

Velouté | Chicken | Asparagus | Fried parsley

Adult 150.-

Child 85.-



KIDS MENU

(0-12 y.o.)

Danish Meatballs

Rye bread | Creamy potato | Vegetable sticks

85.-



Ask your waiter for allergens and drinks recommendations.



CHEESE & SWEETS

Danish traditional apple cake

Apple compote | Whipped cream | Crunch

65.-

Cold buttermilk soup

Kammerjunker (small crispy biscuits) | Berries

65.-

Cheese

Three types of Danish cheeses
Pickled prune plums | Butter roasted rye bread

120.-

Petit fours

3 homemade delicacies

55.-

Cake of the day

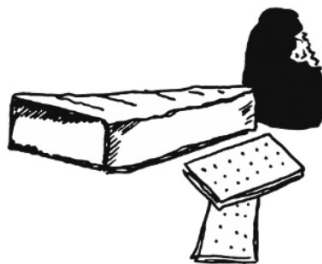
Ask your waiter

from 45.-

Coffee | Cake | Liquor

Filter coffee | Today's cake | 2 cl. Liquor of your own choosing

100.-



Ask your waiter for allergens and drinks recommendations.



COLD DRINKS

Smör's filtered water
With or without bubbles
25.- / Carafe

Bryghuset Møn, juice & most
Choose between:

Organic elderflower | Cold-pressed apple
Organic rhubarb
27,5 cl. 45.-

Naturfrisk, organic soda
Choose between:

Raspberry | Mint | Orange | 'Sport'
Ginger ale | Elderflower | Lemon
25 cl. 39.-

NODA 'not a soda' | Organic
No sugar added
Choose between:

Ginger-lemongrass | Sicilian Lemon
Pink grape | Mango passion
33 cl. 45.-

Ordinary soda
Choose between:

Coca Cola | Coca Cola Zero
25 cl. 39.-

Sparkling Lemonade
Made with Bite organic syrup (ask your
waiter for flavor of the day)
45.-

WARM DRINKS

Organic coffee
Copenhagen Coffee Lab

Filter coffee 35.-
La Paz, Honduras

Espresso 35.-
Atitlan, Guatemala

Cortado 43.-

Americano 40.-

Caffe latte 48.-

Cappuccino 48.-

Flat white 48.-

(Choose whole milk or oats for coffee)

Tea from Scandinavian tea couture

Cool mint Org. | Earl grey Org.

Sencha 'Tony's blend'

Breakfast blend Org.

White tea with blood orange & ginger Org.
40.-

Hot chocolate

Callebaut 57,9% | Cream | Milk
Whipped cream | Marshmallows
50.-

Iced coffee

Espresso | Whole milk | Syrup
53.-

Add on:

2 cl. Bailey's +**35.-**

Avec

Starting at:

2 cl. 50.- / 4 cl. 70.- / 6 cl. 90.-



DRAFT BEER

Tuborg Classic Organic | 40 cl. 4.6%
Organic pilsner with more of everything
65.-

Grøn Tuborg | 40 cl. 4,6%
The whole of Denmark's lager beer | Organic, light and easy to drink
65.-

BOTTLED BEER

**Brewed in the heart of Brøndby, organic beer from
the historical brewery Skands**

Egtvedpigens Bryg | 25 cl. 5,5%
Wheat beer inspired by The Egtved Girl's grave
55.-

Juellingekvindens Bryg | 25 cl. 6,5 %
Light ale inspired by Roman antiquity
55.-

Margrete I.'s Bryg | 25 cl. 6,4%
Golden heavily hopped ale
55.-

Lagerthas Bryg | 25 cl. 7,4%
Fruity and friendly stout
55.-

Esrum Kloster | 25 cl. 7,5%
Full-bodied, herbal abbey beer
55.-



Herslev Bryghus

An organic farm brewery on a mission to brew fantastic beer based on sustainable, local collaboration.

Mark | 33 cl.

A series of organic sour beers with flavors from spontaneously fermented hay cultures and deep barley malt, completely without hop bitterness. Fresh, wild, and vinous.

Ask your server which type we have chilled right now.

65,-

Organic IPA | 33 cl. 6%

A hop explosion of citrus and flowers. Sharp bitterness, fresh and full-bodied.

65,-

Organic Wheat Beer | 33 cl. 5%

Sun yellow, silky smooth, and fruity – with mild acidity and creamy foam. Brewed according to traditional southern German methods

65,-

MØN BREWHOUSE

**Organic beer brewed according to proud traditions
in the land of Klinte Kongen (The Cliff King)**

Dronning Fanes Brown Ale | 33 cl. 5,3%

Unfiltered & unpasteurized dark English-inspired ale

60.-

Kong Asgers Hvede | 33 cl. 4,7%

Fresh wheat beer brewed with lemongrass and coriander

60.-

Klintholm India Pale Ale | 33 cl. 5,5%

Bitter and well-balanced IPA

60.-

Stege Rød Klassik | 33 cl. 5,0%

smooth and rounded in flavor

60.-

Grønjægers Pilsner | 33 cl. 5,3%

Unfiltered & unpasteurized, crisp, and fresh with a slight bitter tone

60.-



ØRBÆK BREWERY

"The small brewery with the big flavor" Organic beer from Fyn

Ørbækker Pilsner | 33 cl. 4,6%

Fresh, crisp, and easy to drink

60.-

Fynsk Forår (Spring from Fyn) | 33 cl. 4.8%

Aroma of grapes, pears, bananas, and elderflower.

Elderflower is also present in the taste

60.-

Ørbæk Weissbier | 33 cl. 4,8%

Flavorful Bavarian wheat beer with notes of banana, herbs, honey, star anise, and phenolic smoke notes. Lovely aftertaste of passion fruit and spruce needles.

60.-

Ørbæk Colonial IPA | 33 cl. 4,8%

Traditional sweet, English ale with fruity American hops. Aroma of citrus fruits and malt.

The taste is sweet and full-bodied, with a significant bitterness from the hops.

60,-



Low-alcohol beer

HERSLEV BRYGHUS

Under Solen | 33 cl. 0,5%

Bitter and refreshing, organic Pale Ale with grape-like bitterness,
balanced by smooth deep malt.

65.-

Mørkets Frembrud | 33 cl. 0,5%

Golden and dark, organic Brown Ale with a deep malt flavor, balanced with the floral
bitterness of Amarillo and Magnum hops.

65.-

MØN BREWHOUSE

Damsholte IPA ØKO | 33cl. 0,5%

Fresh | Well-balanced | Perfect for spicy dishes

65.-

Magleby Klassik ØKO | 33cl. 0,5%

Unpasteurized | The favorite beer of the Danes

65.-

CIDER

Copenhagen Winery | 27,5cl. 4,5%

Cider with lemon & chamomile.

Summer in the city – Organic Applecider with Blackcurrant Kombucha

65.-



MEAD

From Snoremark Farm, Roskilde

Flavor composition with inspiration gathered from nature surrounding the farm

The Seer's Mead

Angelica | Elderflower | Hemp | Red Currants | Honey

Estrid Byrdings Mead

Honey | Apple juice | Sea buckthorn | Walnuts
Oak shavings from the Viking ship Estrid Byrding

Egtvedmjød

Cowberry | Heather | Honey | Malt
Award-winning mead based on archaeological finds from antiquity

Bronzemjød

Semi-dry with low sweetness
Based on finds from two Danish Bronze Age graves

Apple Mead with Rose hip

Honey | Apple juice | Wild Rose hip

Luthendrank

Apple wine | cardamom | Cinnamon | Ginger | Nutmeg | Rose pepper

Vermouth

Apple mead w. honey | Sea buckthorn Angelica
Sweet cicely | Rosemary | Lavender

4 cl. 70.- / 6 cl. 90.-



SPIRITS

Snaps Bornholm (organic)

Nº 1 Chili 40%

Nº 2 Buckthorn, Dill & Cucumber 40%

Nº 3 Fig 40%

Nº 4 Raspberry,
Ginger & Pomegranate 40%

Nº 6 Blueberry & Lemon 40%

Nº 8 Chili & Honey 40%

2 cl. 50.- / 4 cl. 70.- / 6 cl. 90.-

Copenhagen Distillery

Locally handmade aquavit

Long Pepper Aquavit | 41%

Distilled with long pepper and dill seeds
Soft | fruity | smooth

Dill Anise Aquavit | 41%

Distilled with dill, a hint of
anise and lemon zest
Zesty | Harmonious | Dill & lemon

2 cl. 60.- / 4 cl. 80.- / 6 cl. 100.-

Braunstein Brewery

Sea Buckthorn Aquavit 38%

Sea buckthorn & coastal honey

Apple Snaps 38%

Danish apples aged on French oak

Beer schnapps

Distilled on bock beer Stored in
French chestnut barrels

Slåensnaps 38%

Sloe and oak bark

2 cl. 50.- / 4 cl. 70.- / 6 cl. 90.-

SNAPS 2 GO

Buy a bottle of your favorite schnapps
from **Snaps Bornholm** or **Braunstein**
to take home or why not a gift box
from Snaps Bornholm

Whole bottle 50 cl. 375.-

Gift box 8x5 cl. 400.-



O.P. Anderson

Traditional Swedish aquavit made of
cumin, anise, and fennel stored on
oak barrels

“Rød” Aalborg Taffel Akvavit

Clear taste of cumin seeds and - close your
eyes and sense the notes of orange

Linje Akvavit

The schnapps is made on potato and
stored in old sherry casks

Aalborg Jubilæum Akvavit

Made from distillate of dill and
coriander seeds and rounded off with
American white oak extract

Aalborg Dild Akvavit

Dewy fresh green dill, supplemented
with a hint of citrus and a hint of anise
in the aftertaste

Aalborg Nordguld Akvavit

Taste of caraway seeds and discreet vanilla.
In the aftertaste you experience the
taste of amber

2 cl. 50.- / 4 cl. 70.- / 6 cl. 90.-

Homemade snaps

Meadowsweet | Honey

Beech leaf | Lemon

St. John's wort

Sweet woodruff | Apple

Sweet cicely

Stinging nettle

2 cl. 55.- / 4 cl. 75.- / 6 cl. 95.-



WINE

Sparkling wine

La Cantina Pizzolato

Spumante | Veneto | Italy

Glass 60.-

Bottle 275.-

Segura Viudas

NV Cava Brut | Penedes | Spain

Glass 70.-

Bottle 325.-

Segura Viudas

NV Cava Brut Rosé | Penedes | Spain

Glass 70.-

Bottle 325.-

Le Pavillon D'Artémis

NV Champagne Brut | Lheureux Plékhoff

Champagne | France

Bottle 625.-

Dr. Loosen SOBR Alcohol-Free Sparkling

Riesling | Mosel | Germany

Glass 70.-

Bottle 325.-





ROSÉ WINE

2021 J'Peux Pas J'ai IGP Méditerranée
Cinsault/Grenache Provence | France
Glass 65,-
Bottle 285,-

2023 Villa Wolf
Pinot Noir Rosé
Bobal |
Pfalz | Germany
Glass 80,-
Bottle 375,-

WHITE WINE

La Derrubiada
Macabeo | Organic
Utiel-Requena | Spanien
Glass 60,-
Bottle 275,-

2023 Grillo DOC
Villa Carumè
Grillo
Assuli | Sicily | Italy
Glass 75,-
Bottle 345,-

2021 Solas
Laurant Miquel | Reserve Chardonnay |
organic
Languedoc-Roussillon | France
Glas 75,-
Flaske 345,-

2021 Saint-Peyre
Chardonnay | Languedoc-Roussillon |
France
Glass 75,-
Bottle 345,-

2022 Villa Wolf
Riesling Pfalz | Germany
Glass 80,-
Bottle 325,-

2021 Gruber Röschitz
Grüner Veltliner
Weinviertel | Austria
Glass 85,-
Bottle 375,-

2022 Père et Fils
Laurant Miquel | Sauvignon Blanc
Languedoc-Roussillon | France
Glass 85,-
Bottle 375,-

2021 Terroirs Sancerre
Domaine Sylvain Bially
Loire | France
Glass 110,-
Bottle 450,-

2020 Domaine Jean Collet
Chablis | France
Glass 115,-
Bottle 495,-

2020 Dr Loosen SOBR non-alcohol
Riesling Mosel | Germany
Glass 75,-
Bottle 345,-



RED WINE

La Posada Øko
Tempranillo
La Mancha | Spain
Glass 60,-
Bottle 275,-

2021 Heart & Soil
Shiraz
Heartland Wines
Langhorne Creek | Australia
Glass 70,-
Bottle 315,-

2022 Laurent B.
Grenache | Syrah | Mourvèdre | Cinsault
Domaine Brusset
Côtes Du Rhône | France
Glass 75,-
Bottle 365,-

2020 The Applicant
Pinot Noir
Vina Fray Leon
Casablanca Valley | Chile
Glass 75,-
Bottle 345,-

2020 Atypique Rouge
Merlot | Mourvedre | Marselan
Domaine de la Cendrillon
Languedoc-Roussillon | Frankrig
Glass 80,-
Bottle 365,-

2021 Bel Colle
Nebbiolo
Langhe | Piemonte | Italy
Glass 85,-
Bottle 375,-

2019 Vivanco Crianza
Tempranillo
Briones | Rioja | Spain
Glass 85,-
Bottle 375,-

2019 Capitel Nicalò
Valpolicella superiore
Corvina | Corvinone | Rondinella
Pedemonte | Veneto | Italy
Glass 95,-
Bottle 435,-

2021 Domaine Sordin Coquard
Pinot noir | Bourgogne
Côtes d'Auxerre | France
Glass 120,-
Bottle 495,-



AVEC

WHISKY, RUM & COGNAC

Danica Peated-Special edition | 42%

Danish single malt whisky aged in bourbon barrels. Braunstein microdistillery.

A.H. Riise Royal Danish Navy Rum | 40%

A tribute to the proud traditions of the navy with flavors of citrus, eucalyptus, and mint.
Aftertaste of mocha as well as dark chocolate with orange.

MARTELL V.S. COGNAC | 40%

COURVOISIER V.S. COGNAC | 40%

Whiskey liqueur with chocolate | 22%

From the Braunstein brewery

2 cl. 60.- / 4 cl. 80.- / 6 cl. 100.-

Jameson

Irish Whiskey

2 cl. 50.- / 4 cl. 70.- / 6 cl. 90.-

LIQUEUR

Grand Marnier 40%

Orange liqueur from France

Frangelico Liqueur 20%

Taste of hazelnut and caramel with notes of coffee, cocoa, and vanilla

Amaretto Disaronno 28%

Italian almond liqueur

Nyborg Kaffelikør

Organic coffee liqueur handcrafted in Denmark

Bailey's

Irish Cream

2 cl. 50.- / 4 cl. 70.- / 6 cl. 90.-