

# 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 cheeses, 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.

### **Corned Chicken breast**

Corned chicken breast with wing bones, fried with thyme and garlic  
Sautéed kale with walnuts and honey  
Apple/onion compote with thyme | Fried chicken sauce

**180.-**

## DISH OF THE SEASON

Ask your waiter.

**Daily price**

*Ask your waiter for allergens and drinks recommendations.*



## SMØRREBRØD

### **Fishcake**

Butter-fried rye bread | Tartar sauce | Burnt lemon

**120.-**

### **Salted, pan fried herring**

Mustard emulsion | Pickled beets | Caramelized onions | Apple broken gel | Dill

**120.-**

### **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.-**

### **Eggs & shrimps**

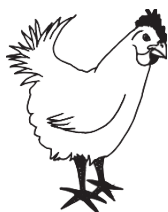
Creamy egg salad | Cured shrimps | Toasted brioche | Roe

**130.-**

### **Creamy Chicken salad**

Pickled mushrooms & celery | Crispy chicken skin | Mushroom dust | Cress

**120.-**



*Ask your waiter for allergens and drinks recommendations.*



## SMØRREBRØD

### **Creamy Danish style ham salad**

Toasted ryebread | Cornichons | Chives | Tomato | Tomato dust

**120.-**

### **King trumpet mushroom (veg.)**

Truffle mayo | Jerusalem artichoke chips | Brown beech mushroom | Herb salad

**110.-**

### **Potatoes (Optional veg.)**

Mayo | Bacon (opt.) | Red onion | Chives

**100.-**

### **Nutella (veg.)**

Roasted hazelnuts | Overcooked blackberries | Toasted ryebread | Chervil

**100.-**

### **Danish cheese on toasted rye bread**

Them Kras XL | Rum pickled red onion | Aspic (Danish version)

**80,-**

*Why not enjoy it together with a glass or rum from A.H. Riise*

## WARM DISHES

### **Tenderloin a la creme**

Pork tenderloin | Mushroom cream | Cucumber relish | Ryebread

**150.-**

### **Tartlet**

Chicken velouté | Sweetbreads | Mushrooms | Carrot | Greaves

**160.-**

*Ask your waiter for allergens and drinks recommendations.*



## COMPLETE LUNCH

(min. 2 pers. drinks are not included)

### 1.serving

#### **Salted, pan fried herring.**

Mustard emulsion | Pickled beets | Caramelized onions | Apple broken gel | Dill

#### **Panko-breaded fish fillet**

Rustic remoulade-sauce | Lemon fillet | Dill

### 2.serving

#### **Creamy Chicken salad**

Pickled mushrooms & celery | Crispy chicken skin | Mushroom dust | Cress

#### **Creamy Danish style ham salad**

Toasted ryebread | Cornichons | Chives | Tomato | Tomato dust

Served with ryebread, light bread and butter.

**310.- per. person**

## KIDS MENU

(0-12 y.o.)

### **Bjørn Ironside**

Skewers with pork meat In BBQ sauce |

Flatbread with garlic | Herbal dip | Green snacks

**100.-**



*Ask your waiter for allergens and drinks recommendations.*



## CHEESE & SWEETS

### **Cheese**

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

**120.-**

### **Petit fours**

3 homemade delicacies

**55.-**

### **Today's cake**

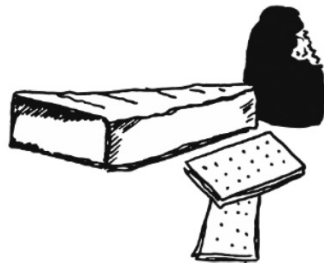
Ask your waiter

**fr. 40.-**

### **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 bobblles  
**25.- / carafe**

**Bryghuset Møn, juice & most**  
**33 cl.**

Organic elderflower | Cold-pressed apple  
Organic rhubarb  
**45.-**

**Naturfrisk, organic soda**  
**25 cl.**

Raspberry | Mint | Orange | 'Sport'  
Ginger ale | Elderflower  
**38.-**

**NODA 'not a soda' | Organic**  
No sugar added  
**25 cl.**

Ginger-lemongrass | Sicilian Lemon  
**38.-**

**Ordinary soda**  
**25 cl.**

Coca Cola | Coca Cola Zero  
**38.-**

## WARM DRINKS

**Organic coffee**  
**Copenhagen Coffee Lab**

**Filter coffee 35.-**  
La Paz, Honduras

**Espresso 35.-**  
Atitlan, Guatemala

**Cortado 40.-**

**Americano 40.-**

**Caffe latte 45.-**

**Cappuccino 45.-**

**Flat white 45.-**

*(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**  
With whipped cream  
Marshmallows | Sprinkles  
**50.-**

**Iced coffee**  
Espresso | Whole milk | Syrup  
**50.-**

**Add on:**  
2 cl. Bailey's +**35.-**

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



## DRAFT BEER

### **Carlsberg 1883 | 40 cl. 4,6%**

Lager beer with the original Carlsberg yeast from November 1883

**65.-**

### **Carlsberg Pilsner | 40 cl. 4,6%**

Classic Danish Pilsner

**65.-**

## BOTTLED BEER

### **The historical Bryggeriet Skands in Brøndby**

#### **Egtvedpigens Bryg | 25 cl. 5,5%**

Wheat beer inspired by The Egtved Girl's grave

**50.-**

#### **Juellingekvindens Bryg | 25 cl. 6,5 %**

Light ale inspired by Roman antiquity

**50.-**

#### **Margrete I.'s Bryg | 25 cl. 6,4%**

Golden heavily hopped ale

**50.-**

#### **Lagerthas Bryg | 25 cl. 7,4%**

Fruity and friendly stout

**50.-**

#### **Hops All Night | 25 cl. 0,5%**

Indian Pale Ale, with a fruity aroma and nice taste of hops

Low on alcohol

**40.-**





## PEOPLE LIKE US

People Like Us is a socio-innovative microbrewery. They work to create and maintain jobs for people in marginalized groups in society, i.e., people with diagnoses such as autism, ADHD, PTSD and brain damage

### **Tea party Cream Ale | 33 cl. 6,5%**

Refreshing, aromatic cream ale brewed with Jasmin te

### **Unpuzzled Infinity – American IPA | 33 cl. 6,1%**

Tropical taste with notes of pineapple, mango, grapefruit peels and lemon

### **Reclaimed Madness – Session IPA | 33 cl. 5,1%**

Notes of spring blossom, barley and a fresh, slight bitter finish

60.-

## TEEDAWN

### **Lemon White | 33 cl. 0,2%**

Kombucha vibes in this citrus beer from Bavaria

60.-

### **Gentle Lager | 33 cl. 0,0%**

Harmonious | Mineral | Straight and hoppy class A lager from Bavaria

60.-

## CIDER

### **Copenhagen Winery**

Cider with lemon & chamomile

Cider with hops & herbs

50.-



## 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 5 Vanilla 40%

Nº 6 Blueberry & Lemon 40%

Nº 7 Licorice 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 peels

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

#### **Peder Wessel Bitter 38%**

Fresh and slightly bitter named  
after Tordenskjold

**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 you close  
eyes, one can sense 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.-**

#### **Duval Leroy**

NV Champagne Brut Reserva

Champagne | France

**Bottle 775.-**





## ROSÉ WINE

**2021 Grandes Vinos Mirabueno**

**Organic Rosé**

Bobal | La Mancha | Spain

**Glass 55.-**

**Bottle 275.-**

**2021 J'Peux Pas J'ai IGP Méditerranée**

Cinsault/Grenache Provence | France

**Glass 60.-**

**Bottle 285.-**

## WHITE WINE

**Heraclio**

Macabeo | Sauvignon Blanc

Utiel-Requena | Spain

**Glass 55.-**

**Bottle 275.-**

**2020 I Feudi di Romans**

**Borgo dei Vassalli**

Pinot Grigio | Friuli-Venezia Giulia | Italy

**Glass 70.-**

**Bottle 295.-**

**2021 Saint-Peyre**

Chardonnay

Languedoc-Roussillon | France

**Glass 70.-**

**Bottle 295.-**

**2020 Villa Wolf**

Riesling Pfalz | Germany

**Glass 80.-**

**Bottle 325.-**

**2020 Gruber Röschitz**

**Grüner Veltliner**

Weinviertel | Austria

**Glass 80.-**

**Bottle 325.-**

**2017 Laurent Miquel**

Père et Fils | Sauvignon Blanc

Languedoc-Roussillon | France

**Glass 80.-**

**Bottle 345.-**

**2021 Terroirs Sancerre**

Domaine Sylvain Bially

Loire | France

**Glass 105.-**

**Bottle 450.-**

**2020 Domaine Jean Collet**

Chablis | France

**Glass 115.-**

**Bottle 545.-**

**2020 Dr Loosen SOBR non-alcohol**

Riesling Mosel | Germany

**Glass 70.-**

**Bottle 250.-**



## RED WINE

### **Alerys**

Bobal | Cabernet Sauvignon  
Utiel-Requena | Spain

**Glass 55.-**

**Bottle 275.-**

### **2019 Le Reveur**

Grenache | Shiraz/Syrah Guillaume  
Gonnet Côtes Du Rhône | France

**Glass 70.-**

**Bottle 295.-**

### **2020 The Applicant**

Pinot Noir  
Vina Fray Leon  
Casablanca Valley | Chile

**Glass 70.-**

**Bottle 295.-**

### **2020 Atypique Rouge**

Merlot | Mourvedre | Marselan  
Domaine de la Cendrillon  
Languedoc-Roussillon | Frankrig

**Glass 75.-**

**Bottle 315.-**

### **2021 Bel Colle**

Nebbiolo  
Langhe | Piemonte | Italy

**Glass 80.-**

**Bottle 350.-**

### **2019 Il Re Pazzo**

Valpolicella Classico Corvina | Terre di  
Leone Veneto | Italien

**Glass 85.-**

**Bottle 375.-**

### **2021 Domaine Sordin Coquard**

Pinot noir | Bourgogne  
Côtes d'Auxerre | France

**Glass 115.-**

**Bottle 495.-**

## MEAD

### **From Snoremark Farm, Roskilde**

*Flavour composition with inspiration gathered  
from nature surrounding the farm.*

### **Estrid Byrdings Mead**

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

### **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.-**



## WHISKY & RUM

**Danica Peated – Special edition | 42%**  
Danish single malt whisky Bourbon cask.  
Braunstein Distillery.

**A.H. Riise 1888 Copenhagen Gold medal Rum | 40%**  
Flavors of warm spices, Christmas cake and orange peel and a hint of English wine gums.  
Aftertaste of dried fruits, old oak and sherry.

**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 and dark chocolate with orange.

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

**Whiskey liqueur with chocolate | 22%**  
Braunstein Distillery

**Jameson**  
Irish whiskey

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

## STRONG SPIRITS AND LIQUOR

**Grand Marnier 40%**  
French orange liqueur

**Frangelico Liqueur 20%**  
Taste of hazelnut, caramel and with  
notes of coffee, cocoa, and vanilla

**Amaretto Disaronno 28%**  
Italian almond liqueur

**Kahlua 16%**  
Coffee liqueur

**Bailey's 17%**  
Irish cream

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