

# sm|ö|r

Restaurant & Café

## Smørrebrød

**smør·re·brød \ 'smœ̃rə, brœ̃θ**

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 meatball, 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 moderntwist.

Instagram: @restaurant\_smorkbh

Facebook: @restaurantsmor

We would love your review on TripAdvisor



## SMØRREBRØD

### Christiansøpigens spiced herring

Grease | Sour cream 38% | Capers | Yolk

**110.-**

*Recommendation:*

Magrethe 1's Bryg | Bryggeriet Skands | 25 cl.

Nordic Hygge | We Are Akvavit | 2 cl.

**80.-**

### Panko-breaded fish fillet

Hand-peeled shrimp | Dill mayonnaise | Lemon | Lingonberries | Dill

**140.-**

*Recommendation:*

Egtvedpigens Bryg | Bryggeriet Skands | 25 cl.

# 2 Sea buckthorn, Dill & Cucumber | Snaps Bornholm | 2 cl.

**80.-**

### Smoked trout salad

Creme cheese | Radish | Monks cress

**120.-**

*Recommendation:*

Blå Chimpanse | Bryggeriet Skands | 25 cl.

# 6 Blueberries & Lemon | Snaps Bornholm | 2 cl.

**80.-**

### Roast beef

Remo | Onion soubise | Wasabi | Pickled cucumber

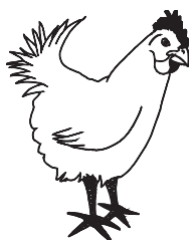
**110.-**

*Recommendation:*

Lagerthas Bryg | Bryggeriet Skands | 25 cl.

Dansk Slåensnaps | Braunstein Micro Distillery | 2 cl.

**80.-**





## SMØRREBRØD

### Chicken Salad

Bacon | Smoked almonds | Mushroom dust | Kress  
Pickled king trumpet mushroom

**110.-**

*Recommendation:*

Carlsberg Pilsner | Carlsberg | 50 cl.  
Dansk Æblesnaps | Braunstein Micro Distillery | 2 cl.

**80.-**

### Beef tartar

Potato Crisps | Tarragon mayonnaise | Cress

**130.-**

*Recommendation:*

Esrum Kloster | Bryggeriet Skands | 25 cl.  
Dansk Slåensnaps | Braunstein Micro Distillery | 2 cl.

**80.-**

### Warm traditional Danish liver pâté

Roasted mushrooms | Pickled beetroots | Bacon  
Pickled cucumber

**120.-**

*Recommendation:*

Carlsberg 1883 | Carlsberg | 50 cl.  
Aalborg Taffel Aquavit | Rød Aalborg | 2 cl.

**80.-**





## SMØRREBRØD

### **Beetroot tartare (veg.)**

Broken gel | Fyrtårn Cheese | Blackcurrant

**100.-**

*Recommendation:*

Juellingkvindens Bryg | Bryggeriet Skands | 25 cl.

# 6 Blueberries & Lemon | Snaps Bornholm | 2 cl.

**80.-**

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

Chives mayonnaise | Confit cherry tomato | Chives

Roasted Hazelnuts

**100.-**

**Add crispy ham + 20,-**

*Recommendation:*

Carlsberg 1883 | Carlsberg | 50 cl.

# 8 Chili & Honey | Snaps Bornholm | 2 cl.

**80.-**

## LUNCH MENU

Consisting of two open-faced sandwiches – smørrebrød – one potato, one chicken salad, and a beverage of your choice from Bornholms mosteri (juice/cordials), beer from Carlsberg or a glass of our house wines

**Pr. person 195.-**

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## DISH OF THE SEASON

Please ask your waiter  
**170.-**

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## CHILDREN'S MENU

### **Bjørn Ironside**

Crispy chicken wrap | Veggie sticks | Hidden treasure  
**80.-**



Ask your waiter for allergens



## **EAT LIKE THE VIKINGS!**

We would like to invite you on a journey through the Viking Age, via our viking menu inspired by the mythology of the Norse gods and fables. The three courses draw inspiration from Gefions oxen, Særimner; the pig in Valhalla whose flesh would regrow as soon as you cut from it, and Sigurd Ladejarl's blót, from Hakon den Godes saga

**Choose all 3 dishes and eat for only:  
275.- pr. adult / 175.- pr. child**

### **Starter**

#### **"Gefions oxen"**

Cured beef thigh | Jerusalem artichoke chips | Mushroom compote | Lighthouse cheese | Watercress

**80.-**

### **Main Course**

#### **"Særimner's ribs"**

Caramelized pork ribs | Corn on the cob | Coleslaw with sour cream

**160.- pr. adult / 105.- pr. child**

### **Dessert**

#### **"Sigurd Ladejarl's blót"**

Rødgrød med fløde  
A Danish desert made from berries served with cream

**70.-**

*Ask the waiter for a drink recommendation*



## **CHEESE & SWEETS**

### **Cheese**

Three types of Danish cheese  
Pickled prune plums | Butter roasted rye bread  
**120.-**

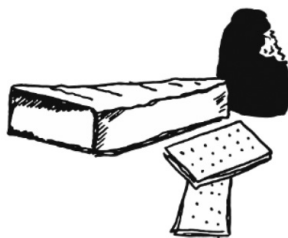
Mead | Underfundig | 25cl  
**65.-**

### **Petits fours**

3 homemade delicacies  
**50,-**

### **Coffee | Cake | Liquor**

Filter coffee | Today's cake | 2cl. Liquor of your own choosing  
**100.-**



Ask your waiter for allergens



## COLD DRINKS

**Smör's filtered water**  
With or without bobbles  
**25.-/carafe**

**Bornholms Mosteri, Organic**  
27,5 cl.

Elderflower | Apple | Rhubarb  
**38.-**

**Naturfrisk, organic soda**  
25 cl.

Raspberry | Mint | Orange | 'Sport' | Ginger ale  
**36.-**

**NODA "not a soda", organic soda**  
25 cl.

Grape | Ginger-lemongrass | Sicilian Lemon  
**35.-**

**Ordinary soda**  
25 cl.

Coca Cola | Coca Cola Zero  
**35.-**

## HOT DRINKS

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

**Filter coffee**  
La Paz, Honduras  
**30.-**

**Espresso**  
Atitlan, Guatemala  
**30.-**

**Cortado**  
**35.-**

**Americano**  
**35.-**

**Caffe latte**  
**40.-**

**Cappuccino**  
**40.-**

**Flat white**  
**40.-**

**Tea from Sings Tea House**

Sweet Bombay  
Organic mint tea  
Pai Mu Tan with sea buckthorn and carrot  
Darjeeling 2nd flush  
White tea with grapefruit and flowers  
English breakfast tea  
**35.-**

**Hot chocolate**  
With whipped cream | marshmallows | Sprinkles  
**45.-**

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

**Add on:**  
2 cl. Baileys +35.-

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





## **DRAFT BEER**

### **Carlsberg 1883**

50 cl. 4,6%

Lager with the original Carlsberg yeast anno 1883

**60.-**

### **Carlsberg Pilsner**

50 cl. 4,6%

Classisk Danish Pilsner

**60.-**

## **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.-**

### **Blå Chimpanse**

25 cl. 6,2%

Botanic red ale

**50.-**

### **Esrum Kloster**

25 cl. 7,5 %

Dark monastery beer with herbs from Esrum Monastery

**50.-**

### **Hops All Night**

25 cl. 0,5%

Indian Pale Ale, with a fruity aroma and nice taste of hops | Low on alcohol

**40.-**



## CIDER

### Copenhagen Winery

Cider with lemon & chamomile  
or Cider with hops & herbs  
50.-

## SPIRITS

### O.P. Anderson

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

### Rød Aalborg

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

### 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 8 Chili & Honey 40%

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

## Vi. Er Akvavit Copenhagen

### Danmark 42,8%

Cumin & juniper

### Green Midsummer 42,8%

Green dill | Juniper & pine tree

### Nordic Hygge 42,8%

Come | Juniper | Spruce shoots,  
Cardamom & cloves

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

## 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

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

## SNAPS 2 GO

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

Whole bottle 50cl. 350.-

Gift box 8x5cl. 350.-



## **WHISKY**

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

Danica non peated  
Danish single malt whisky  
Cherry casks  
Braunstein Distillery  
42%

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

Whiskey liqueur with chocolate  
Braunstein Distillery  
22%

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.-**



## 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 225.-**

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

Cinsault/Grenache

Provence | France

**Bottle 275.-**

### **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 Christian Thiroit-Fournier**

Domaine des Vieux Pruniers

Sancerre | Loire | France

**Glass 105.-**

**Bottle 450.-**

#### **2020 Domaine Oudin**

Chablis

Bourgogne | 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.-**

### 2019 Bel Colle

Nebbiolo  
Langhe | Piemonte | Italy  
**Glass 80.-**  
**Bottle 350.-**

### 2019 Il Re Pazzo

Valpolicella Classico  
Corvina | Terre di Leone  
Veneto | Italien  
**Glas 85,-**  
**Flaske 375,-**

### 2019 Alegre Valgañón

Tempranilo  
Rioja | Spain  
**Glass 105.-**  
**Bottle 450.-**

### 2020 Domaine Chardigny

Pinot noir  
Bourgogne | France  
**Glass 115.-**  
**Bottle 495.-**

## Danish Mead

### Annemarie Hartvig Jensen

#### Underfundig (50cl)

Frederiksberg | Denmark  
Fermented honey with apple and hops  
**Glass 65.-**  
**Bottle 265.-**

## Port

### Fonseca Tawny Port

Touriga Nacional Blend  
Douro, Portugal  
**Glass 65,-**

### 2014 Churchill's

Late Bottled Vintage Port  
Douro, Portugal  
**Bottle 550,-**