

# sm|ör|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 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 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 189.-**

**Ask your waiter for a vegetarian option**

## VIKING MENU

Inspired by diet of the Vikings, but with a twist, we would like  
to invite you on a journey through the Viking age.

**3 dishes:**

**275.- per adult / 175.- per child**

## DISH OF THE SEASON

Ask your waiter

**Daily price**



## SMØRREBRØD

### **Fishcake**

Butter-fried rye bread | Tartar sauce | Burnt lemon

**110.-**

*Recommendation of drinks:*

Carlsberg 1883 | Carlsberg | 50 cl.

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

**80.-**

### **Christiansøpigens herring**

Crème fraîche 48% | Shallot | Capers | Grated egg yolk

**125.-**

*Recommendation of drinks:*

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

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

**80.-**

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

Rustic remoulade-sauce | Lemon fillet | Dill

**135.-**

*Recommendation of drinks:*

Egtvedpigens Bryg | Bryggeriet Skands | 25 cl.

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

**80.-**

### **Panko-breaded fish fillet & shrimps**

Hand peeled shrimps | Dill emulsion | Lemon fillet | Dill

**155.-**

*Recommendation of drinks:*

Juellingkvinden's Bryg | Bryggeriet Skands | 25 cl.

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

**80.-**

Ask your waiter for allergens

## SMØRREBRØD



### **Cold-smoked salmon from Samsø Smokehouse**

Baked egg | Cream cheese | Fennel crudité | Herbs

**125.-**

*Recommendation of drinks:*

Carlsberg Pilsner | Carlsberg | 50 cl.

#4 Raspberry, Ginger & Pomegranate | Snaps Bornholm | 2 cl.

**80.-**

### **Chicken salad**

Pickled mushrooms & celery | Crispy bacon | Mushroom dust | Watercress

**110.-**

*Recommendation of drinks:*

Lagertha's Bryg | Bryggeriet Skands | 25 cl.

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

**80.-**

### **Stirred tartar**

Fermented pepper emulsion | Jerusalem artichoke chips | Watercress

**130.-**

*Recommendation of drinks:*

Blå Chimpanse | Bryggeriet Skands | 25 cl.

Danish Sloe schnapps | Braunstein micro distillery | 2 cl.

**80.-**



Ask your waiter for allergens

**SMØRREBRØD**



### **Pork roast**

**(Served warm)**

Pickled cabbage | Mustard emulsion | Hazelnut | Parsley

**120.-**

*Recommendation of drinks:*

Esrum kloster | Bryggeriet Skands | 25 cl.

#1 Chili | Snaps Bornholm | 2 cl.

**80.-**

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

Smoked emulsion | Roasted sunflower seeds |  
Radishes | Chives

**100.-**

*Recommendation of drinks:*

Carlsberg 1883 | Carlsberg | 50 cl.

Beer schnapps | Braunstein micro distillery | 2 cl.

**80.-**

### **Caramelized Bretagne onion (veg.)**

Brown butter emulsion | Lemon broken gel | Apple | Lighthouse cheese

**100.-**

*Recommendation of drinks:*

Juellingkvindens Bryg | Bryggeriet Skands | 25 cl.

Danish apple schnaps | Braunstein micro distillery | 2 cl.

**80.-**

### **Mushroom toast**

Mushrooms | Cream | Lighthouse cheese | Toasted bread

**135.-**



Ask your waiter for allergens



## VIKING MENU

### Starter 'Blood Eagle'

**(Disgraceful execution ritual used in 1100-1300)**

Beetroot cured salmon | Pickled beetroot ribbon | Herbal emulsion | Rye crumble | Dill  
**80.-**

### Main Course 'Særimner'

**(The pig from Valhalla, which is slaughtered every day, but the next day is whole)**

Pluma of Danish, organic Blackfoot pig | Siphon on brown cabbage | Salt-baked celery  
**160.- per adult / 105.- per child**

### Dessert 'Østerild'

**(The Vikings' term for the world to the east)**

Filled chocolate | Beetroot broken gel | Beetroot sponge cake | Cherry parfait  
**70.-**

**3 dishes:  
275.- per adult / 175.- per child**

*Ask the waiter for a drink recommendation*



## KIDS MENU

### Viking Menu

#### Starter

Beetroot cured salmon | Pickled beetroot ribbon  
Herbal emulsion | Rye crumble | Dill

#### Main Course

Pluma of Danish, organic Blackfoot pig | Siphon on brown cabbage |  
Salt-baked celery

#### Dessert

Filled chocolate | Beetroot broken gel | Beetroot sponge cake | Cherry parfait

**3 dishes:**

**175.- per child**

#### Bjørn Ironside

Meatballs | Vegetable sticks | Rye bread | Hidden treasure

**80.-**



Ask your waiter for allergens



## CHEESE & SWEETS

### **Cheese**

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

**120.-**

Mead | Underfundig | 25 cl.

**65.-**

Fonseca Tawny Port  
Touriga Nacional Blend  
Douro | Portugal

**Glass 65.-**

### **Petit fours**

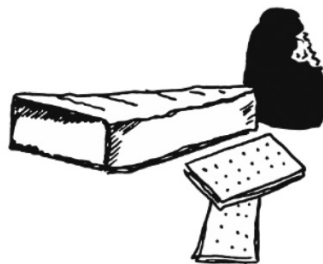
3 homemade delicacies

**50.-**

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

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

**100.-**



Ask your waiter for allergens





## COLD DRINKS

**Smör's filtered water**  
With or without bobbles  
**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  
**38.-**

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

Grape | 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 Sings Tea House**

Sweet Bombay | Organic mint tea |  
Pai Mu Tan with sea buckthorn and carrot |  
White tea with grapefruit and flowers |  
English breakfast tea  
**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 | 50 cl. 4.6%**

Lager beer with the original Carlsberg yeast from November 1883

65.-

### **Carlsberg Pilsner | 50 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,-

#### **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  
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 – København**

**Danmark 42,8%**  
Cumin & juniper

**Green Midsummer 42,8%**  
Green dill | Juniper & pine tree

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

2 cl. 50.- / 4 cl. 70.- / 6 cl. 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 50 cl. 350.-**  
**Gift box 8x5 cl. 350.-**



## 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 RösschitzGrüner 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 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

**Glass 85.-**

**Bottle 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 (50 cl)**

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.-**



## WHISKY

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

**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.-**