

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 189.-

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.

Beer braised pork shoulder

Flatbread | Herb pesto | Frisee | Cranberry | Roasted hazelnut

180.-

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.-

Curry herring

Egg salad | Red onion | Cress | Frisee

120.-

Recommendation of drinks:

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

"Rød" Aalborg Taffel Akvavit | 2 cl.

80.-

Panko-breaded fish fillet

Rustic remoulade-sauce | Lemon fillet | Dill

140.-

Recommendation of drinks:

Egtvedpigen's Bryg | Bryggeriet Skands | 25 cl.

Aalborg Dild Akvavit | 2 cl.

80.-

Panko-breaded fish fillet & shrimps

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

160.-

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

Dill emulsion | Cucumber | Radish crudité | Shredded egg yolk

130.-

Recommendation of drinks:

Carlsberg Pilsner | Carlsberg | 50 cl.

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

80.-

Creamy Chicken salad

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

110.-

Recommendation of drinks:

Lagertha's Bryg | Bryggeriet Skands | 25 cl.

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

80.-

Stirred tartar

Stirred with tomato | Fermented pepper emulsion | Watercress

130.-

Recommendation of drinks:

Carlsberg 1883 | Carlsberg | 50cl

Dansk Slåensnaps | Braunstein mikrodestilleri | 2 cl.

80.-



Ask your waiter for allergens



SMØRREBRØD

Roast beef

Remoulade sauce | Deep fried onion | Gherkin | Fresh shredded horseradish
130.-

Recommendation of drinks:

Lagerthas Bryg | Bryggeriet Skands | 25 cl.
#6 Blåbær & citron | Snaps Bornholm | 2 cl.

80.-

Potatoes (veg.)

Lovage emulsion | Deep fried onion | Fyrtårn (lighthouse) cheese
100.-

Recommendation of drinks:

Carlsberg 1883 | Carlsberg | 50 cl.
Beer schnapps | Braunstein micro distillery | 2 cl.

80.-

King trumpet mushroom (veg.)

Truffle mayo | Jerusalem artichoke chips | Brown beech mushroom | Herb salad
110.-

Recommendation of drinks:

Carlsberg Pilsner | Carlsberg | 50 cl.
Beer schnapps | Braunstein micro distillery | 2 cl.

80.-



Ask your waiter for allergens



COMPLETE LUNCH

(min. 2 pers. drinks are not included)

1.serving

Curry herring with egg salad and red onion
Cold smoked salmon with dill emulsion and frisee

2.serving

Creamy chicken salad with pickled brown
beech mushrooms, bacon and cress
Roast beef with remoulade sauce, gherkin and horseradish

Served with ryebread, light bread and butter.

310.- per. person

Got a sweet tooth?

Trifle of the season with cream and crunch

80.-

KIDS MENU

(0-12 y.o.)

Bjørn Ironside

Meatballs | Vegetable sticks | Rye bread | Hidden treasure

80.-



Ask your waiter for allergens



CHEESE & SWEETS

Trifle of the season

Crunch | Cream

80.-

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

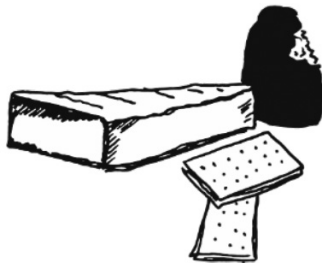
3 homemade delicacies

55.-

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 | 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 Sings Tea House

Sweet Bombay | Organic mint tea
Earl Grey | Organic Mao Jian green tea
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 | 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

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

We are looking forward to the
premiere mid July



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,-

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.-

2021 Domaine Sordin Coquard

Pinot noir | Bourgogne
Côtes d'Auxerre | 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.-



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.-