

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.

The club of Særimner

Beer-braised pork shank | Mustard seeds |
Barley risotto with mushrooms, Marjoram, and Aged Cheese
| Viking bread | Herb oil

180.-

DISH OF THE SEASON

Ask your waiter.

Daily price

Ask your waiter for allergens and drinks recommendations.



SMØRREBRØD

Butterfried cod roe.

Butter-fried rye bread | Celery remoulade | Grilled lemon | Capers
120,-

Beetroot herring

Beets | Capers | Onions | Hard-boiled egg
120.-

Panko-breaded fish fillet

Rustic remoulade-sauce | Lemon fillet | Dill
140.-

Panko-breaded fish fillet & shrimps

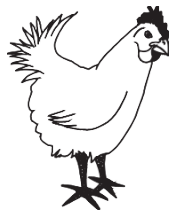
Hand peeled shrimps | Dill emulsion | Lemon fillet | Lingonberry | Dill
160.-

Eggs & shrimps

Semi soft boiled eggs | Hand-peeled shrimp | Lemon mayo | Roe
130.-

Creamy Chicken salad

Pickled mushrooms & celery | Crispy chicken skin | Mushroom dust | Cress
120.-



Ask your waiter for allergens and drinks recommendations.



SMØRREBRØD

Traditional Danish rolled sausage

Aspic | Fennel remoulade | Cress

120.-

Veal brisket

Horseradish mayo | Pickled cucumber | Red onion | Cress

140.-

King trumpet mushroom (veg.)

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

120.-

Potatoes (Optional veg.)

Tarragon mayo | Toasted onions | Shredded 'Fyrtårn' cheese | Pea shoots

100.-

WARM DISHES

Mushroom toast

Whole-grain mustard | Pickled gherkins | Grated Danish Fyrtårn-cheese.

130.-

Ask your waiter for allergens and drinks recommendations.



All you can eat?

(To be ordered by the whole table)

An endless parade of tartlets with creamy chicken filling

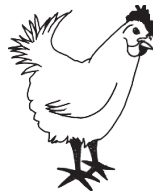
For more information, please ask your waiter

Tartelet

Velute | Chicken | Asparagus | Fried parsley

Adult 150,-

Child 85,-



KIDS MENU

(0-12 y.o.)

Chicken nuggets

(homemade)

Flatbread | Cream potato | Dip

85.-





Ask your waiter for allergens and drinks recommendations.

CHEESE & SWEETS

Danish traditional apple cake

Apple compote | Whipped cream | Crunch

60,-

Cheese

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

120.-

Petit fours

3 homemade delicacies

55.-

Cake of the day

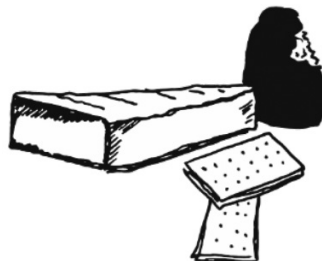
Ask your waiter

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 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
Pink grape | Mango passion
38.-

Ordinary soda
25 cl.

Coca Cola | Coca Cola Zero
38.-

Sparkling Lemonade
From homemade 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 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 brevery 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.-



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 cest

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 345.-

2022 Saint-Peyre

Chardonnay

Languedoc-Roussillon | France

Glass 70.-

Bottle 345.-

2022 Villa Wolf

Riesling Pfalz | Germany

Glass 80.-

Bottle 325.-

2020 Gruber Röschitz

Grüner Veltliner

Weinviertel | Austria

Glass 80.-

Bottle 375.-

2017 Laurent Miquel

Père et Fils | Sauvignon Blanc

Languedoc-Roussillon | France

Glass 80.-

Bottle 375.-

2021 Terroirs Sancerre

Domaine Sylvain Bially

Loire | France

Glass 105.-

Bottle 450.-

2020 Domaine Jean Collet

Chablis | France

Glass 115.-

Bottle 495.-

2020 Dr Loosen SOBR non-alcohol

Riesling Mosel | Germany

Glass 70.-

Bottle 345.-



RED WINE

Alerys

Bobal | Cabernet Sauvignon

Utiel-Requena | Spain

Glass 55.-

Bottle 275.-

2021 Heart & Soil

Shiraz

Heartland Wines

Langhorne Creek | Australia

Glass 65,-

Bottle 315,-

2019 Le Reveur

Grenache | Shiraz/Syrah Guillaume

Gonnet Côtes Du Rhône | France

Glass 70.-

Bottle 345.-

2020 The Applicant

Pinot Noir

Vina Fray Leon

Casablanca Valley | Chile

Glass 70.-

Bottle 345.-

2020 Atypique Rouge

Merlot | Mourvedre | Marselan

Domaine de la Cendrillon

Languedoc-Roussillon | Frankrig

Glass 75.-

Bottle 365.-

2021 Bel Colle

Nebbiolo

Langhe | Piemonte | Italy

Glass 80.-

Bottle 375.-

2019 Vivanco Crianza

Tempranillo

Briones | Rioja | Spain

Glass 80,-

Bottle 375,-

2019 Capitel Nicalò

Valpolicella superiore

Corvina | Corvinone | Rondinella

Pedemonte | Veneto | Italy

Glass 90,-

Bottle 435,-

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.-