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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 cheese, 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

Matjes Herring

Ramson emulsion | Capers | Red Onion | Potato

120.-

Pepper kippers

Fermented pepper emulsion | Pickled Leek | Quail eggs

125.-

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.-

Cold smoked salmon from Samsø Røgeri

Tangy egg cream | Radishes | Cucumber | Lemon pearls

135.-

Creamy Chicken salad

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

120.-



Ask your waiter for allergens and drinks recommendations.



SMØRREBRØD

Smoked ham

Truffle egg royal | Semi-dried tomato | Tomato dust

115.-

Traditional Danish rolled pork sausage

Aspic | Tartar sauce | Garden cress

110.-

Roast beef

Cucumber salad | Horseradish cream | Crispy onions | Garden cress

125.-

Pumpkin (Veg.)

Butter-fried rye bread | Pickled pumpkin | Jerusalem artichoke chips | Pea cream

110.-

Potatoes (Optional veg.)

Leek emulsion | Toasted onions | Shredded 'Fyrtårn' cheese | Radishes

105.-

WARM DISHES

Mushroom toast

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

130.-

Danish-style omelet

Bacon | Mustard | Baked Plum tomatoes | Chives

120.-

Ask your waiter for allergens and drinks recommendations.



Eating my day away
(To be ordered by the whole table)

All you can eat tartlets with creamy chicken filling

For more information, please ask your waiter

Tartelet

Velouté | Chicken | Asparagus | Fried parsley

Adult 150.-

Child 85.-



KIDS MENU

(0-12 y.o.)

Homemade Chicken nuggets

Flatbread | Cream potato | Dip

85.-



Ask your waiter for allergens and drinks recommendations.



CHEESE & SWEETS

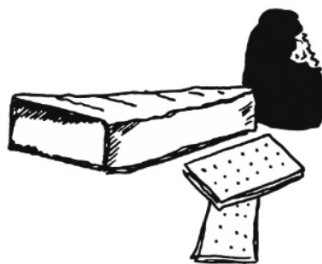
Danish traditional apple cake
Apple compote | Whipped cream | Crunch
65.-

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
from 45.-

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 bubbles
25.- / Carafe

Bryghuset Møn, juice & most
Choose between:

Organic elderflower | Cold-pressed apple
Organic rhubarb
33 cl. 45.-

Naturfrisk, organic soda
Choose between:

Raspberry | Mint | Orange | 'Sport'
Ginger ale | Elderflower
25 cl. 39.-

NODA 'not a soda' | Organic
No sugar added
Choose between:

Ginger-lemongrass | Sicilian Lemon
Pink grape | Mango passion
25 cl. 45.-

Ordinary soda
Choose between:

Coca Cola | Coca Cola Zero
25 cl. 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 43.-

Americano 40.-

Caffe latte 48.-

Cappuccino 48.-

Flat white 48.-

(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

53.-

Add on:

2 cl. Bailey's +**35.-**

Avec

Starting at:

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

**Brewed in the heart of Brøndby, organic beer from
the historical brewery Skands**

Egtvedpigens Bryg | 25 cl. 5,5%

Wheat beer inspired by The Egtved Girl's grave
55.-

Juellingekvindens Bryg | 25 cl. 6,5 %

Light ale inspired by Roman antiquity
55.-

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

Golden heavily hopped ale
55.-

Lagerthas Bryg | 25 cl. 7,4%

Fruity and friendly stout
55.-

Esrum Kloster | 25 cl. 7,5%

Full-bodied, herbal abbey beer
55.-

Hops All Night | 25 cl. 0,5%

Indian Pale Ale, with a fruity aroma and nice taste of hops
Low on alcohol
55.-



MØN BREWHOUSE

**Organic beer brewed according to proud traditions
in the land of Klinte Kongen (The Cliff King)**

Dronning Fanes Brown Ale | 33 cl. 5,3%

Unfiltered & unpasteurized dark English-inspired ale
60.-

Kong Asgers Hvede | 33 cl. 4,7%

Fresh wheat beer brewed with lemongrass and coriander
60.-

Klintholm India Pale Ale | 33 cl. 5,5%

Bitter and well-balanced IPA
60.-

Stege Rød Klassik | 33 cl. 5,0%

smooth and rounded in flavor
60.-

Grønjægers Pilsner | 33 cl. 5,3%

Unfiltered & unpasteurized, crisp, and fresh with a slight bitter tone
60.-

KRENKERUP

**Beer from the earth to the table – Beer brewed with pure ingredients without
additives at the award-winning Krenkerup brewery**

Classic | 33 cl. 4,8%

A particularly well-balanced beer with extra flavor, color, and richness
65.-

Stout | 33 cl. 5,3%

The taste of coffee and licorice, along with a distinct character and color – without feeling
heavy
65.-

Weissbier | 33 cl. 5,3%

Unfiltered, over fermented, fresh, and fruity - genuine Weissbier love
65.-

IPA | 33 cl. 6,3%

A floral bomb with the sweetness of caramel malt and the soft, delightful bitterness of hops.
The aftertaste has a grape-like aroma
65.-



TEEDAWN

Lemon White | 33 cl. 0,2%

Kombucha vibes in this citrus beer from Bavaria

60.-

Stuff like that IPA | 33 cl. 0,2%

Juicy | Floral hop aromas | Subdued bitterness

65.-

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

65.-



MEAD

From Snoremark Farm, Roskilde

Flavor 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 | Rosmary | Lavender

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



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 zest

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 - close your eyes and sense the 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.-

2021 Solas

Laurant Miquel | Reserve Chardonnay |

organic

Languedoc-Roussillon | France

Glas 70,-

Flaske 345,-

2022 Villa Wolf

Riesling Pfalz | Germany

Glass 80.-

Bottle 325.-

2021 Gruber Röschitz

Grüner Veltliner

Weinviertel | Austria

Glass 80.-

Bottle 375.-

2022 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.-

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