

# sm|ö|r

Restaurant & Café

## Smørrebrød

smør·re·brød \ 'smœrə, brœth

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.

### Særimner's Spareribs

Glazed spareribs | Apple/thyme compote | Wheat kernel salad with  
mushrooms and cranberries

**180.-**

## DISH OF THE SEASON

Ask your waiter.

**Daily price**

*Ask your waiter for allergens and drinks recommendations.*



## SMØRREBRØD

### **Mustard Herring**

Soft-boiled egg | Pickled mustard seeds | Red onion | Chives

**120.-**

### **Fish Cakes**

Parsley remoulade | Grilled lemon

**130.-**

### **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**

Egg Royal | Seaweed | Cream cheese | Dill powder

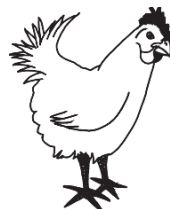
**135.-**

### **Spicy Chicken salad (Creamy)**

Pickled beech mushrooms | Charred onion | Crispy chicken skin

Mushroom powder | 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.-**

### Danish Meatball

Creamy cabbage | Cucumber salad | Cress

**120.-**

### Tomato Tartare (Vegetarian)

Butter-fried rye bread | Tomato emulsion | Chives | Tapioca chips

**115.-**

### Potatoes (vegetarian)

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

**105.-**

## WARM DISHES

### Whole Roasted Flounder

Caper sauce | New potatoes | Lemon

**240.-**

### Danish-style omelet

Bacon | Mustard | Baked Plum tomatoes | Chives

**120.-**

### Chicken fricassee

Peas | Carrots | New potatoes

**200,-**

*Ask your waiter for allergens and drinks recommendations.*

***For gluten-free rye bread, an additional charge of 15 DKK applies***



**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.)

**Danish Meatballs**

Rye bread | Creamy potato | Vegetable sticks

**85.-**



*Ask your waiter for allergens and drinks recommendations.*



## CHEESE & SWEETS

### Danish traditional apple cake

Apple compote | Whipped cream | Crunch

**65.-**

### Cold buttermilk soup

Kammerjunker (small crispy biscuits) | Berries

**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

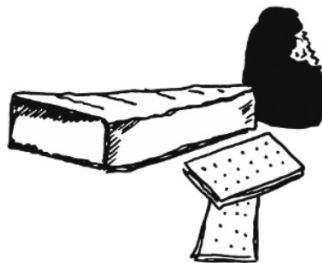
Ask your waiter

**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  
**27,5 cl. 45.-**

**Naturfrisk, organic soda**  
Choose between:

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

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

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

**Ordinary soda**  
Choose between:

Coca Cola | Coca Cola Zero  
**25 cl. 39.-**

**Sparkling Lemonade**  
Made with Bite organic 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

**Tuborg Classic Organic | 40 cl. 4.6%**  
Organic pilsner with more of everything  
65.-

**Grøn Tuborg | 40 cl. 4,6%**  
The whole of Denmark's lager beer | Organic, light and easy to drink  
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.-





## MØN BREWERY

**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.-

## ØRBÆK BREWERY

**"The small brewery with the big flavor" Organic beer from Fyn**

**Ørbækker Pilsner | 33 cl. 4,6%**

Fresh, crisp, and easy to drink  
60.-

**Fynsk Forår (Spring from Fyn) | 33 cl. 4,8%**

Aroma of grapes, pears, bananas, and elderflower.  
Elderflower is also present in the taste  
60.-

**Ørbæk Weissbier | 33 cl. 4,8%**

Flavorful Bavarian wheat beer with notes of banana, herbs, honey, star anise, and phenolic smoke notes. Lovely aftertaste of passion fruit and spruce needles.  
60.-

**Ørbæk Colonial IPA | 33 cl. 4,8%**

Traditional sweet, English ale with fruity American hops. Aroma of citrus fruits and malt.  
The taste is sweet and full-bodied, with a significant bitterness from the hops.  
60.-



## Low-alcohol beer

### TEEDAWN

**Tasty specialty beer that makes you feel as free as a bird. Gourmet beer with less or no alcohol.**

**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  
**65.-**

### MØN BREWHOUSE

**Damsholte IPA ØKO | 33cl. 0,5%**

Fresh | Well-balanced | Perfect for spicy dishes  
**65.-**

**Magleby Klassik ØKO | 33cl. 0,5%**

Unpasteurized | The favorite beer of the Danes  
**65.-**

### CIDER

**Copenhagen Winery | 27,5cl. 4,5%**

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

#### **Egtvedmjød**

Cowberry | Heather | Honey | Malt  
Award-winning mead based on archaeological finds from antiquity

#### **Bronzemjød**

Semi-dry with low sweetness  
Based on finds from two Danish Bronze Age graves

#### **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 6 Blueberry & Lemon 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

**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.-**

#### **Dr. Loosen SOBR Alcohol-Free Sparkling**

Riesling | Mosel | Germany

**Glass 70.-**

**Bottle 325.-**





## ROSÉ WINE

**2021 J'Peux Pas J'ai IGP Méditerranée**  
Cinsault/Grenache Provence | France  
**Glass 65.-**  
**Bottle 285.-**

**2023 Villa Wolf**  
**Pinot Noir Rosé**  
Bobal |  
Pfalz | Germany  
**Glass 80,-**  
**Bottle 375,-**

## WHITE WINE

**La Derrubiada**  
Macabeo | Organic  
Utiel-Requena | Spanien  
**Glass 60,-**  
**Bottle 275,-**

**2020 I Feudi di Romans**  
**Borgo dei Vassalli**  
Pinot Grigio | Friuli-Venezia Giulia | Italy  
**Glass 75.-**  
**Bottle 345.-**

**2021 Solas**  
Laurant Miquel | Reserve Chardonnay |  
organic  
Languedoc-Roussillon | France  
**Glas 75,-**  
**Flaske 345,-**

**2021 Saint-Peyre**  
Chardonnay | Languedoc-Roussillon |  
France  
**Glass 75,-**  
**Bottle 345,-**

**2022 Villa Wolf**  
Riesling Pfalz | Germany  
**Glass 80.-**  
**Bottle 325.-**

**2021 Gruber Röschitz**  
**Grüner Veltliner**  
Weinviertel | Austria  
**Glass 85.-**  
**Bottle 375.-**

**2022 Père et Fils**  
Laurant Miquel | Sauvignon Blanc  
Languedoc-Roussillon | France  
**Glass 85.-**  
**Bottle 375.-**

**2021 Terroirs Sancerre**  
Domaine Sylvain Bially  
Loire | France  
**Glass 110.-**  
**Bottle 450.-**

**2020 Domaine Jean Collet**  
Chablis | France  
**Glass 115.-**  
**Bottle 495.-**

**2020 Dr Loosen SOBR non-alcohol**  
Riesling Mosel | Germany  
**Glass 75.-**  
**Bottle 345.-**



## RED WINE

**La Posada Øko**  
Tempranillo  
La Mancha | Spain  
**Glass 60,-**  
**Bottle 275,-**

**2021 Heart & Soil**  
**Shiraz**  
Heartland Wines  
Langhorne Creek | Australia  
**Glass 70,-**  
**Bottle 315,-**

**2022 Laurent B.**  
Grenache | Syrah | Mourvèdre | Cinsault  
Domaine Brusset  
Côtes Du Rhône | France  
**Glass 75,-**  
**Bottle 365,-**

**2020 The Applicant**  
Pinot Noir  
Vina Fray Leon  
Casablanca Valley | Chile  
**Glass 75,-**  
**Bottle 345,-**

**2020 Atypique Rouge**  
Merlot | Mourvedre | Marselan  
Domaine de la Cendrillon  
Languedoc-Roussillon | Frankrig  
**Glass 80,-**  
**Bottle 365,-**

**2021 Bel Colle**  
Nebbiolo  
Langhe | Piemonte | Italy  
**Glass 85,-**  
**Bottle 375,-**

**2019 Vivanco Crianza**  
Tempranillo  
Briones | Rioja | Spain  
**Glass 85,-**  
**Bottle 375,-**

**2019 Capitel Nicalò**  
Valpolicella superiore  
Corvina | Corvinone | Rondinella  
Pedemonte | Veneto | Italy  
**Glass 95,-**  
**Bottle 435,-**

**2021 Domaine Sordin Coquard**  
Pinot noir | Bourgogne  
Côtes d'Auxerre | France  
**Glass 120,-**  
**Bottle 495,-**



