

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 240.-

Ask your waiter for a vegetarian option

EAT LIKE A VIKING

Fly with the Valkyries to Valhalla and enjoy a meal inspired by Viking cuisine and mythology.

Særimner, the pig from Valhalla, is slaughtered every day but is whole and alive again the next day.

The shank of Særimner

Beer-braised pork shanks, glazed and crispy

| Kale salad with cranberries | Flatbread

215.-

DISH OF THE SEASON

Ask your waiter.

Daily price

Ask your waiter for allergens and drinks recommendations.



SMØRREBRØD

A dip in the ocean

Fried Herring

Soft onions | Warm tangy potato salad | Chervil

140.-

Cold smoked salmon from Samsø Røgeri

Cucumber | Herb salad | Kefir sauce with Kaffir lime

160.-

Panko-breaded fish fillet

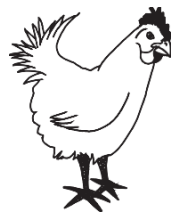
Rustic remoulade-sauce | Lemon fillet | Dill

165.-

Panko-breaded fish fillet & shrimps

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

185.-



Ask your waiter for allergens and drinks recommendations.



SMØRREBRØD

A trip to the farm

Creamy chicken salad

Toasted bread | Pickled celery | Glazed pepper bacon | Mushroom powder | Cress

140.-

The vagabond's meal

Roast | Béarnaise cream | Fried egg | Soft onions | Crispy onions

165.-

Hand-mixed steak tartar

Semi dried tomatoes | Tomato mayo | Jerusalem artichoke chips | Microgreens

165.-

The kitchen garden

Mushrooms (vegetarian)

Mushroom flan | Truffle emulsion | Pickled mushrooms | Tapioca chips

135.-

Potatoes (vegetarian)

Danish smoked cheese | Herb salat | Onion oil | Red onions | Roasted sunflower seeds

125.-

Beets (vegetarian)

Roasted yellow beets | Mustard vinaigrette | Beet crudités | Roasted hazelnuts

125.-

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

Ask your waiter for allergens and drinks recommendations.



WARM DISHES

Danish-style omelet

Bacon | Mustard | Confited tomatoes | Chives
180.-

Tartelets

Velouté | Chicken | Asparagus | Fried parsley

All you can eat

For more information, please ask your waiter

Adult 180.-

Child (0-12 y.o.) 100.-

(To be ordered by the whole table)



KIDS MENU

(0-12 y.o.)

Danish Meatballs

Rye bread | Creamy potato | Vegetable sticks
85.-

Fish Fillet

Rye bread | Remoulade | Lemon
130.-

Ask your waiter for allergens and drinks recommendations.



FOR THE SWEET TOOTH

Danish traditional apple cake

Apple compote | Macaron | cream | Cinnamon broken gel

85.-

Cheese

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

135.-

Petit fours

3 homemade delicacies

70.-

Cake of the day

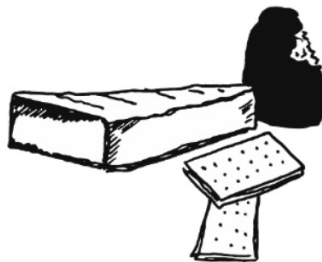
Ask your waiter

from 55.-

Coffee | Cake | Liquor

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

125.-



Ask your waiter for allergens and drinks recommendations.



COLD DRINKS

Smör's filtered water
With or without bubbles
30.- / pers. Ad libitum

Bryghuset Møn, juice & most
Choose between:

Organic elderflower | Cold-pressed apple
Organic rhubarb
27,5 cl. 50.-

Naturfrisk, organic soda
Choose between:

Raspberry | Mint | Orange | 'Sport'
Ginger ale | Elderflower | Lemon
25 cl. 45.-

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. 45.-

Sparkling Lemonade
Made with Bite organic syrup (ask your
waiter for flavor of the day)
50.-

WARM DRINKS

Organic coffee
Copenhagen Coffee Lab

Filter coffee 40.-

Espresso
Single **35.-**
Double **40.-**

Cortado 45.-

Americano 40.-

Caffe latte 50.-

Cappuccino 50.-

Flat white 50.-

(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.
45.-

Hot chocolate
Callebaut 57,9% | Cream | Milk
Whipped cream | Marshmallows
50.-

Iced coffee
Espresso | Whole milk | Syrup
55.-

Add on:
2 cl. Bailey's +**40.-**

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
60.-

Juellingekvindens Bryg | 25 cl. 6,5 %
Light ale inspired by Roman antiquity
60.-

Margrete I.'s Bryg | 25 cl. 6,4%
Golden heavily hopped ale
60.-

Lagerthas Bryg | 25 cl. 7,4%
Fruity and friendly stout
60.-

Esrum Kloster | 25 cl. 7,5%
Full-bodied, herbal abbey beer
60,-



HERSLEV BRYGHUS

An organic farm brewery on a mission to brew fantastic beer based on sustainable, local collaboration.

Mark | 33 cl.

A series of organic sour beers with flavors from spontaneously fermented hay cultures and deep barley malt, completely without hop bitterness. Fresh, wild, and vinous.

Ask your server which type we have chilled right now.

70.-

Organic IPA | 33 cl. 6%

A hop explosion of citrus and flowers. Sharp bitterness, fresh and full-bodied.

70.-

Organic Wheat Beer | 33 cl. 5%

Sun yellow, silky smooth, and fruity – with mild acidity and creamy foam. Brewed according to traditional southern German methods

70.-

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

70.-

Kong Asgers Hvede | 33 cl. 4,7%

Fresh wheat beer brewed with lemongrass and coriander

70.-

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

Bitter and well-balanced IPA

70.-

Stege Rød Klassik | 33 cl. 5,0%

smooth and rounded in flavor

70.-

Grønjægers Pilsner | 33 cl. 5,3%

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

70.-



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

65.-

Fynsk Forår (Spring from Fyn) | 33 cl. 4.8%

Aroma of grapes, pears, bananas, and elderflower.

Elderflower is also present in the taste

65.-

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.

65.-

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.

65.-



Low-alcohol beer

HERSLEV BRYGHUS

Under Solen | 33 cl. 0,5%

Bitter and refreshing, organic Pale Ale with grape-like bitterness, balanced by smooth deep malt.

70.-

Mørkets Frembrud | 33 cl. 0,5%

Golden and dark, organic Brown Ale with a deep malt flavor, balanced with the floral bitterness of Amarillo and Magnum hops.

70.-

MØN BREWHOUSE

Damsholte IPA ØKO | 33cl. 0,5%

Fresh | Well-balanced | Perfect for spicy dishes

70.-

Magleby Klassik ØKO | 33cl. 0,5%

Unpasteurized | The favorite beer of the Danes

70.-

CIDER

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

Cider with lemon & chamomile.

Summer in the city – Organic Applecider with Blackcurrant Kombucha

70.-



MEAD

From Snoremark Farm, Roskilde

Flavor composition with inspiration gathered from nature surrounding the farm

The Seer's Mead

Angelica | Elderflower | Hemp | Red Currants | Honey

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. 75.- / 6 cl. 95.-



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 8 x 5 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

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.-

2023 Grillo DOC

Villa Carumè

Grillo
Assuli | Sicily | Italy

Glass 75.-

Bottle 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.-



AVEC

WHISKY, RUM & COGNAC

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 as well as dark chocolate with orange.

MARTELL V.S. COGNAC | 40%

COURVOISIER V.S. COGNAC | 40%

Whiskey liqueur with chocolate | 22%

From the Braunstein brewery

2 cl. 60.- / 4 cl. 80.- / 6 cl. 100.-

Jameson

Irish Whiskey

2 cl. 50.- / 4 cl. 70.- / 6 cl. 90.-

LIQUEUR

Grand Marnier 40%

Orange liqueur from France

Frangelico Liqueur 20%

Taste of hazelnut and caramel with notes of coffee, cocoa, and vanilla

Amaretto Disaronno 28%

Italian almond liqueur

Nyborg Kaffelikør

Organic coffee liqueur handcrafted in Denmark

Bailey's

Irish Cream

2 cl. 50.- / 4 cl. 70.- / 6 cl. 90.-