

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 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

Ask your waiter for a vegetarian option

Per person 220.-

With either – Tuborg Pilsner or Classic 275 ,-

EAT LIKE A VIKING

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

A tribute to the pig from Valhalla, which is slaughtered and served to the gods daily, only to resurrect the next day.

Særimner's Pig

Beer-braised organic pork belly | Mushroom barley 'risotto'
with fresh cheese and thyme | Flatbread

190,-

DISH OF THE SEASON

Ask your waiter.

Ask your waiter for allergens and drinks recommendations.



SMØRREBRØD

Dive into the Sea

Christiansøpigens Curry Herring

Fat | Egg salad | Red onions | Cress

130.-

Hand-peeled shrimps

Toast | | Lemon emulsion | Lemon pearls | Frisée lettuce

155.-

Breaded Fish Fillet

Coarse remoulade | Lemon fillet | Dill

145.-

Breaded Fish Fillet & Shrimp

Hand-peeled shrimp | Dill emulsion | Lemon fillet | Lingonberries | Dill

165.-



For gluten-free rye bread, add 15.-

Ask your waiter for allergens and drinks recommendations.



A trip to the Farm

Classic Chicken Salad

Toasted bread | Asparagus | Mushrooms | Bacon | Cress

130.-

Homemade Spiced Pork Roll

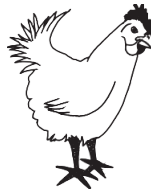
Aspic | Tartar sauce | Red onions

125.-

Roast Beef

Remoulade | Cucumber salad | Crispy onions | Horseradish

135.-



From the Garden

Carrot

Rosemary-baked carrots | Pickled ginger cream | Jerusalem artichoke chips

115.-

Potato

Smoked cheese | Herb salad | Fyrtårn cheese | Radish crudité | Toasted sunflower seeds

110.-

Spinach & Egg

Butter-toasted bread | Creamed spinach | Fried egg | Grated Fyrtårn cheese

135.-

For gluten-free rye bread, add 15.-

Ask your waiter for allergens and drinks recommendations.



The warm corner

Tarteletter All You Can Eat

Velouté | Chicken | Asparagus | Parsley

Adult: 170.-

Child: 100.-

(up to 12 years)

Must be chosen by the entire table!

Tarteletter

(3 pcs.)

160.-

Egg Cake

Bacon | Mustard | Confit tomatoes | Chives

160.-



CHILDREN'S MENU

(up to 12 years)

Meatballs

Rye bread | Creamy potatoes | Vegetable sticks

110.-

Fish Fillet

Rye bread | Remoulade | Lemon

130.-

Ask your waiter for allergens and drinks recommendations.



FOR THE SWEET TOOTH

Traditional Danish Apple Cake

Apple compote | Macaron | Cream | Cinnamon broken gel

75.-

Cheese

Fried camembert | Blackcurrant compote | Toasted rye bread

120.-

Petit fours

3 homemade delicacies

60.-

Cake of the Day

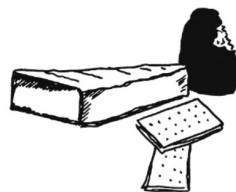
Ask your waiter

From 55.-

Coffee | Cake | Liquor

Filter coffee | Cake of the day | 2 cl. liquor of your choice

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 ØKO | 40 cl. 4,6%

Rich malt body with a mild aftertaste of bitterness and a pleasant caramel aroma, full of freshness

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.**

Herslev Organic Christmas Beer | 33 cl. 6%

Red Ale spiced with organic oranges and coriander, fine balance
between sweetness, bitterness, and malt flavor.

70.-

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.-

Grønjägers 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

Herslev Snefri | 33 cl. 0,5%

Almost alcohol-free Christmas beer - golden brown and orange-spiced with a full body and thick, creamy foam.

70.-

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 | Rosemary | 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. or

Gift box 8x5 cl. 400.-

Whole bottle at the table 595.-



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.-

Veuve Doussot

NV Champagne Brut Tradition | Champagne | Frankrig

Flaske 495,-

Dr. Loosen SOBR Alcohol-Free Sparkling

Riesling | Mosel | Germany

Glass 70.-

Bottle 325.-





ROSÉ WINE

2023 Domaine de Mont-Auriol

Horizon Rosé

Syrah |

Languedoc-Roussillon | France

Glas 65,-

Flaske 285,-

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,-

2023 Weingut Gunderloch

Riesling Trocken | Rheinhessen |

Germany

Glas 90,-

Flaske 395,-

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 Domaine de la Solitude.
Grenache | Syrah | Carignan
Côtes Du Rhône Villages
France
Glas 80,-
Flaske 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

Oskar Davidsen Black currant Rum | 21%

Made in Denmark from blackcurrants and various herbs, with the addition of genuine Jamaican rum, offers a pleasant sweetness combined with a refreshing touch.

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.-