sm|ö|r

Restaurant & Café

Smørrebrød

smør·re·brød \ 'smœ¯rə¸ brœ¯ th

Ægte dansk. Meget få retter i det danske køkken er ægte danske, men det her er en af dem. Smørrebrød blev opfundet i Danmark tilbage i 1800-tallet. I dag er smørrebrød den danske nationalfrokostret og en hjørnesten i dansk gastronomi.

Ordet smørrebrød kommer fra ordene smør og brød, men er ikke begrænset til kun de to ingredienser.
Smørrebrød er bygget på en tynd skive af surdejsrugbrød og viser typiske danske spiser som sild, frikadeller, danske oste og sæsonhøjdepun,-er som nye kartofler eller friske rejer.

Vores menu bestående af smørrebrød, historiske øl og regionale snapse er en rejse gennem Danmarkshistorien med et moderne twist.

Instagram: @restaurant_smorkbh
Facebook: @restaurantsmor
We would love your review on TripAdvisor

LUNCH MENU

2 open-faced sandwiches – smørrebrød
One potato, one chicken salad

220,- per person
Ask your waiter for a vegetarian option

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.

Viking Platter
Fried Christmas Sausage | Flatbread | Pickled Mushrooms | Sautéed Kale

170,- per person

DISH OF THE SEASON

Confit Duck Leg
Cabbage salad | Potatoes roasted in duck fat
190,-

Risalamande
Toasted almond slivers | Cherry sauce
65,-

2-courses | 240,-

Ask your server about allergens and drink recommendations

SMØRREBRØD

DIVE INTO THE SEA

Smör's Christmas Herring
Toasted rye bread | Pickled fennel | Roasted walnuts
130,-

Gravad salmon
Mustard/dill mayo | Kale | Roasted almonds
145,-

Breaded Fish Fillet
Coarse remoulade | Lemon fillet | Dill
145,-

Breaded Fish Fillet & Shrimp
Hand-peeled shrimp | Dill emulsion | Lemon fillet | Lingonberries | Dill
165,-

A TRIP TO THE FARM

Classic Chicken Salad
Toasted bread | Asparagus | Mushrooms |
Bacon | Cress
130,-

Roast Pork
Red cabbage | Crispy crackling | Mustard mayo | Parsley
125,-

Salted Beef Brisket
Horseradish cream | Fennel | Pickles
130,-

FROM THE GARDEN

Beetroot Tartare
Blackcurrant gel | Pickled blackcurrants | Grated "Fyrtårn" cheese | Cress
110,-

Potato
Boiled potatoes | Jerusalem artichoke cream | Artichoke chips | Pickled beech mushrooms | Herbs
110,-

Spinach & Egg
Butter-toasted bread | Creamed spinach | Fried egg | Grated Fyrtårn cheese
135,-

Ask your server about allergens and drink recommendations
For gluten-free rye bread, add 15,-

TARTELETTER

Velouté | Chicken | Asparagus | Parsley

ALL YOU CAN EAT?
(Must be chosen by the entire table)

Ask your waiter for more information

Adult: 170,-
Child: 100,-

3 pcs. / 160,-

THE WARM CORNER

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 server about allergens and drink recommendations

CHEESE & SWEET

Traditional Danish Apple Cake
Apple compote | Macaron | Cream | Cinnamon broken gel
65,-

Risalamande
Toasted almond slivers | Cherry sauce
65,-

Cheese
Fried camembert | Blackcurrant compote | Toasted rye bread
80,-

Petit fours
3 homemade delicacies
45,-

Cake of the Day
Ask your waiter
From 40,-

Æbleskiver (5 pcs)
Icing sugar | Jam
55,-

Pssst... remember the Glögg

Homemade Glögg
Almonds | Raisins | Spice cookies (“Gode råd”)
85,-

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VARME DRIKKE

ORGANIC COFFEE FROM COPENHAGEN COFFEE LAB

Filter coffee – 35,-

Espresso
Single – 35,-
Double – 40,-

Cortado – 42,-

Americano – 40,-

Caffè latte – 48,-

Cappuccino – 48,-

Flat white – 45,-

TEA FROM SCANDINAVIAN TEA COUTURE

Cool Mint (organic) | Earl Grey (organic)
Sencha "Tony's Blend"
Breakfast Blend (organic)
White Tea with Blood Orange & Ginger (organic)
40,-

Hot Chocolate
Callebaut 57.9% | Cream | Whole milk
Whipped cream | Marshmallows
50,-

Iced Coffee
Espresso | Whole milk | Syrup
55,-

add-on:
2 cl. Baileys
+40,-

Homemade Glögg
Almonds | Raisins
85,-

Pssst... don't forget the æbleskiver to go with it!

DRAFT BEER

Tuborg Christmas Brew |40 cl. 5,6%
Rounded malt body with mild after-bitterness and a pleasant caramel aroma, full of freshness
75,-

Grøn Tuborg ØKO | 40 cl. 4,6%
Denmark's classic pilsner | Organic, light and easy-drinking
65,-

BOTTLE BEER

BRYGHUSET MØN

Organic beers brewed with proud traditions in the land of the "Cliff King"

Dronning Fane's Brown Ale | 33 cl, 5.3%
Unfiltered & unpasteurised dark English-inspired ale
70,-

Kong Asger's Wheat | 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 Red Classic | 33 cl, 5.0%
Soft and round
70,-

Grønjæger's Pilsner | 33 cl, 5.3%
Unfiltered & unpasteurised, crisp and fresh with a light bitter note
70,-

BRYGGERIET SKANDS

rewed in the heart of Brøndby – organic beers from the historic brewery

Egtved Girl's Brew | 25 cl, 5.5%
Wheat beer inspired by the Egtved Girl's grave goods
60,-

Juellinge Woman's Brew | 25 cl, 6.5%
Light ale inspired by the Roman Iron Age
60,-

Margrete I's Brew | 25 cl, 6.4%
Golden, strongly hopped ale
60,-

Esrum Abbey | 25 cl, 7.5%
Full-bodied spiced abbey beer
60,-

Lagertha's Brew | 25 cl, 7.4%
Fruity and gentle stout
60,-

TRADITIONAL AQUAVIT

O.P. Anderson
Classic Swedish aquavit made with caraway, anise and fennel, aged in oak casks.

“Red” Aalborg Taffel Akvavit
Distinct caraway flavour with notes of orange.

Linie Akvavit
Aquavit made from potatoes and matured in old sherry casks.

Aalborg Jubilæums Akvavit
Made from a distillate of dill and coriander seeds, rounded off with extract from American white oak.

Aalborg Dill Akvavit
Fresh green dill with a hint of citrus and, in the finish, a touch of anise.

Aalborg Nordguld Akvavit
Flavour of caraway and subtle vanilla. The finish reveals a note of amber.

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

HOMEMADE AQUAVIT

Seasoned with herbs foraged
from Danish forests and fields

2cl. 555,- / 4cl. 75,- / 6cl. 95,-

WINE

ROSÉ WINE

2023 Domaine de Mont-Auriol
Horizon Rosé
Syrah | Languedoc-Roussillion | Frankrig
Glass 65,-
Bottle 295,-

RØD WINE

La Derrubia
Tempranillo | Spanien
Glass 65,-
Bottle 295,-

Domaine de la Solitude
Cotes du Rhóhne | Frankrig
Glass 95,-
Bottle 445,-

Bruno Lafon Le P'tit Pinot
Pinot Noir | Frankrig
Glass 75,-
Bottle 345,-

HVID WINE

La Derrubiada
Macabeo | Øko
Utiel-Requena | Spanien
Glass 65,-
Bottle 295,-

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

2023 Red Stone Weingut Gunderloc
Riesling Trocken | Rheinhessen | Tyskland
Glass 90,-
Bottle 395,-

Domaine Dagueneau Poilly-Fumè
Sauvignon Blanc | Pouilly-Fume | Frankrig
Glass 125,-
Bottle 595,-

2020 Dr Loosen SORB Alkohofri
Riesling | Mosel | Tyskland
Glass 75,-
Bottle 345,-

AVEC

MARTELL V.S. COGNAC | 40%
2 cl. 60,- / 4 cl. 80,- / 6 cl. 100,-

Jameson
Irsk Whiskey
2 cl. 50,- / 4 cl. 70,- / 6 cl. 90,-

LIKØR

Grand Marnier | 40%
French orange liqueur
Nyborg Coffee Liqueur
Organic, handcrafted Danish coffee liqueur
Bailey´s Irish Cream
2 cl. 50,- / 4 cl. 70,- / 6 cl. 90,-

MEAD

Vølven's Mead
Angelica | Elderflower | Hemp | Redcurrant | Honey

Egtved Mead
Lingonberry | Bog Myrtle | Honey | Malt
Award-winning mead based on archaeological findings from ancient times.

Bronze Mead
Semi-dry with low sweetness. Inspired by discoveries from two Danish Bronze Age graves.

2 cl. 50,- / 4 cl. 75,- / 6 cl. 95,-