

8TALLET

cafe & restaurant

DINNER

17.00-21.00

Sunday till 20.00

SNACKS

Fried shrimps & chili mayonnaise	50
Chorizo & pickled onions GF LF	50
Nuts & olives V LF	50
Puffed pork cracklings & ramson mayonnaise LF	50
All of the above	150

Pick one as a starter or 3-4 for a full meal

SMALL DISHES

Tartar of beef, hazelnut, lemon mayonnaise, red currant & cress GF	75
Wild boar croquettes (3 pcs.)	65
Lobster Roll asparagus, herb mayonnaise & roe	95
Grilled asparagus, brown butter sauce & herbs GF V	75
Flambéed salmon, avocado, pickled onion & puffed rice LF	75
"Fish without the chips", pea puré & tartar sauce	65
Carpaccio of beef, radish, wasabi, sesame & lime GF	75
Buratta, basil, cherry tomato & olive oil GF V	85
Creamy goat cheese, hazelnut, kohlrabi & herbs from "amagerfælled" V	65
Grilled pork belly, sprouts, citrus vinaigrette & peanuts LF	75
Grilled corn, crème fraîche, chili, lime & coriander V	65
Chunky fries & mayonnaise V	40

MAINS

Steak frites of Uruguay Ribeye (300g), fries, béarnaise & green salad	285
Slices of beef round steak, fries, béarnaise & green salad	165
Potato Rösti, pickled mushrooms, goat cheese & baked tomatoes V	145
Add fish of the day + 50	

DESSERT

"Københavnerstang" – Pineapple, vanilla & puff V	65
Strawberry, Mazarin, white & dark chocolate V	65
Cheese plate, seasonal compote & toasted ryebread V	100

CLASSICS

Caesar salad, gem lettuce, grilled chicken, bacon, crouton & parmesan	145
Burger of Danish beef, cheddar, tomato, salad, onions & fries - bacon +15	145

GF = GLUTEN FREE | V = VEGETARIAN | LF = LACTOSE FREE

For dietary requirements or allergies please alert staff when ordering.
Due to the nature of meal preparation and possible cross-contamination we are unable to guarantee the absence of any ingredients from the menu

ALLERGIES – PLEASE ASK YOUR SERVER

WHEN PAYING WITH FOREIGN CREDIT CARDS – FEES MAY APPLY