

LUNCH

11.00-15.45

SMØRREBRØD

We recommend 2-3 pieces pr. person. Served on organic ryebread.

Curried herring, apple, thyme, egg, onion, dill 75, -

Pickled herring, crispy capers, dill, egg salad, pickled onions 75, -

Smoked salmon, lemon mayonnaise, pickled yellow beets, capers, dill 85, -

Crumbed plaice, pickled red onion, homemade remoulade, lemon 85, - add peeled shrimps +15, -

Organic egg, hand pilled scrimps, lemon mayonnaise 95, -

American beef cuvette, crispy onions, horseradish, pickles 90, -

Tatar of organic beef, pearl onions, mushroom mayonnaise, cress, chips 90, -

Organic potato, bacon, cress, basil mayonnaise, onions 80, -

LUNCH DISHES

NOODLE SALAD

Grilled beef fillet, sesame, chili, kale, noodle 155

GREEN DISH

A daily vegetarian dish (V) 150

BURGER

Organic brioche, grilled beef, cheddar, 145

gherkins, salad, pickled onions + fries, aioli +

bacon

15

SCHNAPS

40/65/85

We have different schnapps from both Braunstein and Bornholm which we have chosen based on what we think is good for our smørrebrød. 2, 4 or 6 CL

BRAUNSTEIN

Lyng / mulberry / apple / beer schnaps

SCHNAPS BORNHOLM

Buckthorn, dill / fig / blueberry, lemon / liquorice / chili, honey

NORD FROM RIE ULDAHL

Caramelized apple + oak / beech

We cook dishes with nuts and gluten in our kitchen. Therefore, be aware that traces of both can be found in all dishes

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

8TALLET
CAFE & RESTAURANT