

# Smørrebrød

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|---|----------------|--|----------------|
| <b>1. Marinated Herring</b><br><i>With currys salad, egg, onions and capers</i>                       | <b>98dkk.</b>  | <b>2. Fried Herring</b><br><i>With currys salad, egg and onions</i>  | <b>98dkk.</b>  |
| <b>3. Christiansø Herring</b><br><i>With lard, red onions and caperberries</i>                        | <b>98dkk.</b>  | <b>4. Fried Plaice-filet</b><br><i>With remoulade and lemon</i>  | <b>109dkk.</b> |
| <b>5. Stuens Skud</b><br><i>With fried plaice-filet, shrimps, salmon, salmon-roe and red dressing</i> | <b>135dkk.</b> | <b>6. Egg and Shrimps</b><br><i>With mayonnaise, lemon and salmonroe</i>   | <b>98dkk.</b>  |
| <b>7. Smoked Eel</b><br><i>With set eggs and chives</i>   | <b>145dkk.</b> | <b>8. White bread with Salmon</b><br><i>With smoked salmon, cranberry-horseradish crème and pickled red onions</i> | <b>109dkk.</b> |
| <b>9. Avocado and Salmon</b><br><i>With smoked salmon, pickled red onions and mayonnaise</i>          | <b>105dkk.</b> | <b>10. White bread with shrimps</b><br><i>With mayonnaise, lemon and salmonroe</i>                                 | <b>98dkk.</b>  |
| <b>11. Havets Platte</b><br><i>With warm plaice-filet, smoked salmon and lime</i>                     | <b>235dkk.</b> | <b>12. Avocado</b><br><i>With tomato, chives and shrimps</i>   | <b>85dkk.</b>  |
| <b>13. Potatoes</b><br><i>With bacon, onions and chives</i>   | <b>98dkk.</b>  | <b>14. Tartar</b><br><i>With Rum, cranberry-horseradish crème, capers, onions and egg yolk</i>                     | <b>159dkk.</b> |
| <b>15. Roastbeef</b><br><i>With fried onions, pickles, remoulade and horseradish</i>                  | <b>98dkk.</b>  | <b>16. Rullepølse</b><br><i>With gelatinized jus, red onions and mayonnaise</i>                                    | <b>98dkk.</b>  |
| <b>17. Warm Liverpate</b><br><i>With mushrooms and bacon</i>  | <b>98dkk.</b>  | <b>18. Pork Roast</b><br><i>With homepickled red cabbage, prunes, pickles, and orange</i>                          | <b>145dkk.</b> |

