

EVENING

Every day 5 PM – 9 PM



STARTERS

Tartare	Beef tartare from our local butcher. Served with a fresh lovage emulsion, cress and Jerusalem artichoke crisps.	139,-	
Vegan Starters	Kurdish Payizi with a recipe from the chef's grandmother. Sun-dried tomato, beetroot hummus, olive oil and seasoned with oregano. White bean hummus with turmeric. Served with warm flatbread.	139,-	vegan
Smoked Salmon	Smoked salmon with smoked cheese cream, oven-baked beetroots, lemon curd, fresh herbs and herb oil.	129,-	
Artichoke soup	Jerusalem artichoke soup with artichoke crisps and lovage oil	129,-	vegetarian



MAIN COURSES

Beef cuvette (min. 2 persons)	Braised beef rump with padrón peppers. Served sharing-style in a cast iron dish. Crushed potatoes with fresh herbs or French fries. Choose between pepper or béarnaise sauce. Seasonal vegetables.	299,- per person	
Ribeye steak (300g)	300g Ribeye served with oven-baked pointed cabbage, pickled red onions, and demi-glace. Served with French fries and béarnaise sauce.	449,-	
Duck confit	Confit duck leg with celeriac purée, oven-baked pointed cabbage, almond crumble, pepper sauce, and lingonberries. Served with crushed potatoes and fresh herbs.	299,-	
Shishek	Kurdish inspired vegan dish with whole wheat kernels, chickpeas, seasonal vegetables, tomato, garlic, parsley. Served with bread and fresh herbs.	229,-	vegetarian/ vegan
Fish of the Day	Served with oven-baked and crushed celeriac and parsnip, pickled onions, and a seafood sauce blanquette. The crushed potatoes are marinated with fresh herbs and garlic and served separately.	289,-	
Pasta di mare	Linguine pasta with a seafood mix, mushrooms, chilli, garlic purée, white wine, and parsley.	219,-	
Vegan pasta	Linguine pasta with chilli, garlic purée, mushrooms, and parsley.	209,-	vegan



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Amar'kaner burger	Burger with minced beef (200g), truffle mayonnaise, cheddar cheese, lettuce. Homemade relish, American yellow dressing, and onion compote. Served with French fries. Aioli, mayonnaise, or ketchup as a dip. <i>Also available as a béarnaise burger.</i>	219,-	
Crispy chicken burger	Burger made with deepfried chicken within asian batter, with aioli, romaine, onion jam, relish, american yellow mustard and fries. Aioli, mayonnaise and ketchup are available as dips	209,-	
Kalvebod burger	Burger with a pea protein patty, pickled red onion, tomato, bean purée, and mixed lettuce. Served with French fries and ketchup as a dip.	229,-	vegan
Fish & chips	Breaded fish with tartare dressing. Served with salad vinaigrette, dill, and fries.	219,-	
Avocado salad	Mixed salad with vinaigrette, topped with avocado, red onion, mango/chili dressing, salted almonds and coriander sprouts	209,-	vegan



DESSERTS

Chocolate cake with ice	Served with organic vanilla ice cream, hazelnut cream (praline), and orange jelly.	119,-	
Sundae	Vanilla ice cream, caramel ice cream, and chocolate ice cream with caramel sauce, chocolate sauce, and salted peanuts.	109,-	
Pistachio Ice Cream	Pistachio ice cream with white chocolate crunch, pistachios, olive oil, and sea salt flakes.	119,-	
Cheese platter	Cheese platter with Gammelknas, Vesterhavstost and Blue Grubé. Served with salted almonds and apricot marmalade	139,-	



ALL DAY

Kitchen is closed from 4 PM to 5 PM



FOR OUR YOUNG VISITORS

Junior crispy chicken	Served with fries and your choice of dip.	109,-
Junior burger	Burger with beef patty, lettuce and ketchup. Served with fries and your choice of dip.	109,-
Junior Pasta	Pasta linguine with butter and vegetables.	99,-
French fries	Served with your dip of choice.	49,-



SNACKS

Fried Anchovies	Delicious and crispy Mediterranean anchovies with lemon wedges and Ponzu-inspired dip. Serving for sharing.	159,-	
Payizi	Grandmother's recipe for sun-dried tomatoes puréed with garlic, mild chilli, and walnuts. Served with warm flatbread.	59,-	vegan
Mushroom à la Crème	Mixed mushrooms with <i>Vesterhavs</i> cheese on a slice of grilled bread with lingonberries and chives.	119,-	(Possible as vegan)
Beetroot Hummus	Our very tasty beetroot hummus. Served with warm flatbread.	49,-	vegan
White Bean Hummus	Made with white beans and turmeric. Served with warm flatbread.	49,-	vegan
Olive mix	Mixed olives with warm flatbread.	69,-	vegan
Salted nut mix	Mixed salted nuts.	49,-	vegan
Fries	With your choice of dip.	49,-	vegan
Homemade bread	With whipped butter. Gluten-free option available.	39,-	





WEEKEND BRUNCH WEEKENDS 10:30 AM – 1 PM

Brunch Platters

Traditional

189,-

Scrambled eggs with bacon and chives

Fried brunch sausages with homemade mustard mayonnaise, and parsley.

Yoghurt with fresh berries, agave syrup and muesli.

Croissant and pancake with chocolate sauce.

Cheese: Brie and sliced cheese

Seasonal fruits

Vegan

189,-

Hummus with beetroot, olive oil, and dried oregano.

White bean hummus with turmeric.

Payizi (sun-dried tomatoes puréed with garlic, mild chilli, and walnuts).

Fried and seasoned vegetables.

Fried potatoes.

Seasonal fruits.

Children's

109,-

Fried brunch sausages with homemade mustard mayonnaise, and parsley.

Croissant and pancake with chocolate sauce.

Fruit of the season



LUNCH
WEEKDAYS 12PM – 4 PM
WEEKENDS 1 PM – 4 PM



Amar'kaner burger	Burger with minced beef (200g), truffle mayonnaise, cheddar cheese, lettuce. Homemade relish, American yellow dressing, and onion compote. Served with fries. Aioli, mayonnaise, or ketchup as a dip. <i>Also available as a béarnaise burger.</i>	179,-	
Crispy chicken burger	Burger with breaded chicken in an Asian marinade with truffle mayonnaise, mixed lettuce, red onion. Served with fries. Aioli, mayonnaise, or ketchup as a dip.	169,-	
Kalvebod Burger	Burger with a pea protein patty, pickled red onion, tomato, bean purée, and mixed lettuce. Served with French fries and ketchup as a dip.	189,-	vegan
"Parisean Steak" (Pariserbøf)	Danish traditional Parisian steak made with a 200g minced beef patty on toasted bread. Served with pickles, beetroot, egg yolk, grated horseradish, capers in browned butter, red onion, and vinaigrette salad.	179,-	
Fish & chips	Battered and deep fried fish with tartare dressing. Served with salad vinaigrette, dill and French fries.	179,-	
Crispy Chicken Salad	Grilled gem lettuce tossed in classic Caesar dressing, topped with parmesan, bread croutons, and breaded chicken thighs.	169,-	
Terrassen's Chicken Salad	Homemade chicken salad, served on toasted rye bread with mustard mayonnaise.	169,-	
Vegan pasta	Linguine pasta with chilli, garlic purée, mushrooms, and parsley.	169,-	vegan
Pasta di mare	Linguine pasta with a seafood mix, mushrooms, chilli, garlic purée, white wine, and parsley.	179,-	
Tuna mousse sandwich	Tuna mousse served on grilled bread with lettuce, red onion, dill dressing, and green herbs.	159,-	
Avocado salad	Mixed salad tossed in vinaigrette, topped with sliced avocado, red onion, mango chilli dressing, salted almonds, and coriander shoots.	169,-	vegetarian
Cake of the Day	Served with creme fraiche, berries and fruit.	79,-	

