

## SNACKS

Smoked almonds	45
Greek Halkidiki olives	50
Chunky fries with aioli	50
Truffle fries with North Sea cheese and truffle mayo	60
Fried langoustine tails with smoked pepper mayo	75
Crispy spicy calamari with homemade sweet and sour sauce	60
Puffed chicken snacks with herbal mayo	50
Baerii Caviar 15 g. Served on a salty waffle with fat creme fraiche, finely chopped red onions and dill	265

## CHRISTMAS SPECIALS

<b>Christmas Platter</b>	<b>275</b>
<ul style="list-style-type: none"> <li>• Spiced herring with apple, dill and aquavit</li> <li>• Fried herring with capers and pickled onions</li> <li>• Organic eggs and hand-peeled prawns</li> <li>• Meunier fried plaice fillet with remoulade and lemon</li> <li>• Chicken salad with crispy bacon from Bjerre</li> <li>• Rib roast with red cabbage and sour sides</li> <li>• 2 Danish cheeses with sweet and crisp sides</li> </ul>	

## THE CLASSICS

*Served from 11.30-15.30*

<b>3 kinds of herring</b>	<b>155</b>
Marinated herring with curry salad, aquavit herring with dill and apple and fried herring with capers and red onion. Served with home-baked rye bread, spiced fat and butter.	
<b>Cold smoked Faroese salmon</b>	<b>125</b>
Served on freshly baked sourdough bread with warm scrambled eggs, chives and radishes.	
<b>Hand peeled prawns</b>	<b>135</b>
Served on freshly baked sourdough bread with homemade mayonnaise, lemon and dill.	
<b>Pan-fried plaice fillets</b>	<b>115</b>
Served on homemade rye bread with remoulade, lemon and dill.	
<b>Crispy roast pork belly</b>	<b>115</b>
Served on home-baked rye bread with red cabbage, pickled cucumbers, sour apples and pickled mustard seeds.	
<b>Chicken salad with bacon from Bjerre</b>	<b>115</b>
Served on freshly baked sourdough bread.	
<b>Parisian steak</b>	<b>165</b>
200g beef patty from Kildegaarden, home-pickled beetroot, pickles, capers, freshly grated horseradish and red onion. Served on butter-fried sourdough bread.	



## OUR FAVORITE DISHES

<b>Grilled carpaccio</b>	<b>150</b>
Cut from beef tenderloin. Served with truffle mayo, mizunasalad, pickled beech hats and parmesan.	
<b>Caesar salad</b>	<b>95</b>
With romaine lettuce, classic Caesar dressing, parmesan and butter-fried croutons. - <i>With chicken +kr. 50</i>	
<b>Classic 'New Haven' burger</b>	<b>165</b>
200g beef patty from Kildegaarden, bacon mayo, Monterey Jack cheese, tomato relish and fried onion rings. Served with chunky fries and aioli.	
<b>Our steak sandwich</b>	<b>150</b>
200g steak from Kildegaarden with soft onions, brown sauce, remoulade, fried onion rings, home-pickled beetroot and cucumbers, served in a soft brioche bun.	
<b>Ribeye steak (250g)</b>	<b>325</b>
Served with crispy salad, chunky fries and bearnaise.	
<b>Wienerschnitzel</b>	<b>225</b>
Of veal, with braised potatoes, peas, butter sauce and a "boy".	
<b>Freshly minced veal tartare</b>	<b>225</b>
With cornichons, shallots, dijon, capers and tabasco. Served with chunky fries and truffle mayo.	
<b>Vegetarian Filo Package</b>	<b>175</b>
Filled with "ratatouille," with cold sauce Provence, crisp green salads and herbs.	

## DISHES FOR THE KIDS

<b>'New Haven' burger for children</b>	<b>125</b>
With cucumber and lettuce in brioche bun with chunky fries, mayo and ketchup.	
<b>Crispy fried plaice fillet</b>	<b>110</b>
Served with crisp seasonal salads, coarse fries, lemon and remoulade.	

## DESSERTS AND CHEESE

<b>3 types of homemade filled chocolates</b>	<b>50</b>
<b>Chocolate chip cookie skillet</b>	<b>95</b>
Hot and freshly baked "cookie cake" with salted caramel ice cream and crispy caramel.	
<b>Lemon pie</b>	<b>95</b>
Crispy biscuit base, creamy and sour lemon filling, roasted meringue and pickled lemon.	
<b>Baba au Rhum</b>	<b>110</b>
With roasted almond ice cream, warm cherry sauce and pickled prunes.	
<b>Rice pudding with warm cherry sauce</b>	<b>55</b>
<b>Pancake puffs</b>	<b>75</b>
Served with icing sugar and homemade jam.	
<b>Danish cheeses</b>	<b>145</b>
4 delicious Danish and local cheeses with sweet, salt and crunch.	

*Information on the content of allergenic ingredients in our dishes can be obtained by contacting your waiter.  
Commercial cards issued within or outside of EU/EØS and private cards issued outside EU/EØS will be charged a fee which you can see on your receipt. The fee rate varies depending on the type of card and the country of origin.  
All transactions on American Express cards are surcharged.*

## WINEBAR

## SELECTION OF WINE

### SOFT DRINKS

Soda 0.40 L Coca Cola, Coca Cola Zero, Fanta, Sprite Zero og Lemon.	48
Naturfrisk - organic-soda from Ørbæk Choose from: Orange, raspberry and elderberry.	40
Juice from Antons in Juelsminde Choose from: Apple, elderflower, cranberries, blackcurrants and rhubarb.	40
Thoreau water 0.75 L - Normal or sparkling	35

### DRAFT BEER

Grøn Tuborg øko 4,6%, 0.40 L	60
Tuborg Classic 4,6%, 0.40 L	60
Tuborg Julebryg 5,6% 0.40 L	70
Kronenbourg Blanc 1664, 0.50 L	70
Grimbergen Noël 6,7% 0.40 L	70
Jakobsen Yakima 6,5%, 0.40 L	70
Jakobsen Golden Naked Christmas 7,5%, 0.40 L	70

### COFFEE

Coffee per person <i>With refill.</i>	30
Americano	30
Espresso	25
Cappuccino	40
Cafe latte	40
Extra shot espresso	10
Ice coffee	50
Sirup <i>Choose between: Hazelnut, vanilla or caramel.</i>	5
Ronnefeldt te <i>Ask your waiter for the selection.</i>	35
Mulled wine	75



## WINEBAR

## SELECTION OF WINE

### WINES BY GLASS OR BOTTLE

#### CHAMPAGNE AND SPARKLING WINES GL./BTL.

- N.V. Bodegas Naveran, Cava Extra Brut 75/425  
"Dama de Naveran", Penedès,  
Spain
- N.V. Bernard Remy, Brut, "Carte  
Blanche", Champagne, France 95/595

#### WHITE WINE GL./BTL.

- 2020, J. De Villebois, Sauvignon Blanc, 70/325  
Loire, France
- 2019, Weingut in den Zehn Morgen 85/425  
Kreuznacher Riesling, Nahe,  
Germany
- 2020, Fefiñanes, Albariño, Rias Baixas, 95/475  
Galicien, Spain
- 2019, Soumah, "Hexam Vineyard" 125/625  
Chardonnay, Yarra Valley,  
Australia

#### ROSÉ WINE GL./BTL.

- 2020, Markus Molitor Rosé Mosel, 75/375  
Germany

#### RED WINE GL./BTL.

- 2019, Dominio de Punctum, Lobetia 70/350  
Tempranillo, La Mancha, Spain
- 2019, Ill Poggione, Rosso di Montalcino 85/425  
Montalcino, Toscana, Italy
- 2020, Domaine de la Mordorée, 95/475  
Côtes du Rhône, France
- 2019, Dashwood, Pinot Noir 110/550  
Marlborough, New Zealand
- 2017, Château de la Commanderie 115/575  
Bordeaux, France

#### SWEET WINE GL./BTL.

- N.V. Vallebelbo, Brachetto d'Acqui, 70/325  
Piemonte, Italy
- N.V. Fonseca, Terra Prima, Douro 85/495  
Portugal
- 2018, Van Volxem, Bockstein, 95/650  
Riesling Spätlese, Mosel,  
Germany

*Ask your waiter for the wine list.*

*We reserve the right to change prices and vintages.*

