

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

THE CLASSICS

3 kinds of herring 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.	155
Cold smoked Faroese salmon Served on freshly baked sourdough bread with warm scrambled eggs, chives and radishes.	125
Hand peeled prawns Served on freshly baked sourdough bread with homemade mayonnaise, lemon and dill.	135
Pan-fried plaice fillets Served on homemade rye bread with remoulade, lemon and dill.	115
Crispy roast pork belly Served on home-baked rye bread with red cabbage, pickled cucumbers, sour apples and pickled mustard seeds.	115
Chicken salad with bacon from Bjerre Served on freshly baked sourdough bread.	115

Parisian steak 200g beef patty from Kildegaarden, home-pickled beetroot, pickles, capers, freshly grated horseradish and red onion. Served on butter-fried sourdough bread.	165
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CHRISTMAS SPECIALS

Christmas platter • Spiced herring with apple, dill and aquavit • Fried herring with capers and pickled onions • Organic eggs and hand-peeled prawns • Meunier fried plaice fillet with remoulade and lemon • Chicken salad with crispy bacon from Bjerre • Crispy roast pork belly with red cabbage and sour sides • 2 Danish cheeses with sweet and crisp sides	275
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Christmas Lunch <i>1st serving</i> • Marinated herring with curry salad • Fried herring with capers.	375
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<i>2nd serving</i> • Organic eggs • Hand-peeled prawns and homemade mayo • Meunier fried plaice fillet with remoulade and lemon • Cold-smoked Faroese salmon with scrambled eggs and chives • Crispy roast pork belly with red cabbage and sour sides • Vol-au-vent with chicken in asparagus	
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<i>3. serving</i> • 2 Danish cheeses with sweet and crisp sides • Rice pudding with warm cherry sauce	
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OUR FAVORITE DISHES

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

DISHES FOR THE KIDS

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

DESSERTS AND CHEESE

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

Soda 0.40 L 48
Coca Cola, Coca Cola Zero, Fanta,
Sprite Zero og Lemon.

Naturfrisk - organic-soda from Ørbæk 40
Choose from: Orange, raspberry and
elderberry.

Juice from Antons in Juelsminde 40
Choose from: Apple, elderflower,
cranberries, blackcurrants and rhubarb.

Thoreau water 0.75 L 35
Normal or sparkling.

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 30
With refill.

Americano 30

Espresso 25

Cappuccino 40

Cafe latte 40

Extra shot espresso 10

Ice coffee 50

Sirup 5
Choose between: Hazelnut, vanilla or caramel.

Ronnefeldt tea 35
Ask your waiter for the selection.

Mulled wine 75

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WINES BY GLASS OR BOTTLE

CHAMPAGNE AND SPARKLING WINES GL./BTL.

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

WHITE WINE GL./BTL.

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

ROSÉ WINE GL./BTL.

2020,	Markus Molitor Rosé Mosel, Germany	75/375
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RED WINE GL./BTL.

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

SWEET WINE GL./BTL.

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

Ask your waiter for the wine list.

We reserve the right to change prices and vintages.



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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

SEASONAL MENU

Entrée

Faroese cured salmon*
With fennel, pickled mustard seeds, horseradish cream and beetroot relish.

Middle dish

Crispy roast pork belly
With caramelized artichoke foam, crispy ventreche, artichoke chips and apple glaze.

Main

Roasted Barbary duck breast*
With pickled and baked pumpkin, burnt savoy cabbage, brandade of potato and duck confit and sauce bigarade.

Dessert

Baba au Rhum*
With roasted almond ice cream, warm cherry sauce and pickled prunes.

3 courses 395* / 4 courses 475

Eydes wine menu: 3 glasses 325* / 4 glasses 395

ENTRÉE

Faroese cured salmon With fennel, pickled mustard seeds, horseradish cream and beetroot relish.	135
Crispy roast pork belly With caramelized artichoke foam, crispy ventreche, artichoke chips and apple glaze.	115
Freshly minced veal tartare With cornichons, shallots, dijon, capers and tabasco. Served with truffle mayo and crisps.	155
Grilled carpaccio Cut from beef tenderloin. Served with truffle mayo, mizunasalad, pickled beech hats and parmesan.	150

MAIN

Roasted Barbary duck breast With pickled and baked pumpkin, burnt savoy cabbage, brandade of potato and duck confit and sauce bigarade.	285
Ribeye steak from Kildegaarden (250g) Served with crisp seasonal salads, fries and freshly stirred béarnaise.	325
Wienerschnitzel Of veal, with braised potatoes, peas, butter sauce and a "boy".	225
Skin-roasted cod Served with "bygotto" with mushrooms, sauteed savoy cabbage and crispy artichoke chips.	265
Freshly minced veal tartare With cornichons, shallots, dijon, capers and tabasco. Served with chunky fries and truffle mayo.	225
Vegetarian Filo Package Filled with "ratatouille" with cold sauce Provence, crisp green salads and herbs.	175

DESSERTS AND CHEESE

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

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

SOFT DRINKS

Soda 0.40 L Coca Cola, Coca Cola Zero, Fanta, Sprite Zero og Lemon.	48
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Juice from Antons in Juelsminde Choose from: Apple, elderflower, cranberries, blackcurrants and rhubarb.	40
Thoreau water 0.75 L <i>Normal or sparkling.</i>	35

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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

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