

Brunch - til 16.00

Brunch nr. 1	159,-
Røgede danske brunchpølser, røræg, økologisk Benedict kloster ost, lufttørret skinke, og varm leverpostej m. champignon, bacon og surt. Hertil melon, vindruer, rugbrød, surdejsbrød og smør	
Brunch nr. 2	159,-
Panerede rejer m. chimichurri-mayonnaise og syltede rødløg, avocado toast m. pocheret økologisk æg og bacon, ristet rugbrød m. laksemousse og røget færøsk laks, og chokolade brownie m. flødeskum	
Eggs Benedict	1 stk. 85,-
på ristet franskbrød m. 'back bone bacon', pocheret økologisk æg og sauce hollandaise	2 stk. 140,-
Æggekage	149,-
m. tomat, smørristet rugbrød, purløg og bacon	
Ostemad	40,-
på surdejsbrød m. dijonsennep og rødløg	

Snacks

Tapas bræt	159,-
m. økologisk klosterost og blå Kornblomst (ost) m. rødløgschutney, trøffel salami, lufttørret skinke, panerede rejer m. chimichurri mayonnaise og syltede rødløg, salt mandler, rodfrugtschips og knækbrød	
Pommes frites m. mayonnaise	lille/stor 35/50,-
Chunky fries	small/large 50/75,-
m. trøffelolie, persille, parmesan og mayonnaise	
Øpanerede løgringe m. mayonnaise	lille/stor 40/60,-
Cheese Nachos	lille/stor 75/100,-
m. salsa, guacamole, crème fraiche og jalapeños	
Cheese Nachos Supreme	115,-
m. kryddermarineret kylling, salsa, guacamole, crème fraiche og jalapeños	
Hvidløgsbrød m. tomat og cheddar	50,-

Burger og sandwich*

Blue cheese burger	185,-
m. hakkebøf fra Grambogaard, blåskimmel creme, tørsaltet bacon, øpanerede løgringe, rødløgschutney, romainesalat, chunky fries med trøffelolie, persille, parmesan og mayonnaise	
Pulled pork burger	165,-
m. barbecue dressing, romainesalat, coleslaw, pommes frites og mayonnaise	
Klassisk burger med bacon og ost	165,-
m. hakkebøf fra Grambogaard, bacon, cheddar, romainesalat, tomat, løg, syltede agurker, 1000 Øer dressing, pommes frites og mayonnaise	
Cheeseburger (obs. uden salat)	145,-
m. hakkebøf fra Grambogaard, cheddar, hakket rødløg, syltede agurker, sød sennep, ketchup, pommes frites og mayonnaise	
Crispy kyllingeburger	165,-
m. krydderpaneret kyllingefilet, romainesalat, tomat, løg, avocado, chimichurri-mayonnaise, cheddar, pommes frites og mayonnaise	
Club sandwich	165,-
m. stegt kyllingebryst fra Gråsten. Serveres i bagel m. bacon, romainesalat, syltede rødløg, tomat, ananas, karrydressing, pommes frites og mayonnaise	

***Et vegansk alternativ!**

Burgerens hakkebøf eller kyllingebryst kan uden merbetaling erstattes af en vegansk plantebaseret "bøf". Denne bøf er ikke gluten fri.

Forretter

Hvidvinsdampede atlanterhavsrejer	110,-
m. persille og hvidløgssmør. Hertil lyst brød	
Varmrøget færøsk laks	110,-
Serveres kold m. syltede mini rødløg, ærtepuré, rugbrødsknas og karse ærteskud	
Carpaccio af Bresaola	110,-
m. pinjekerner, parmesan, rucola, balsamico, olivenolie og citron	

Fisk & Skaldyr*Lette retter – let frokost eller forret*

Bakskuld	1 stk. 89,-	
m. rugbrød, citron og remoulade		2 stk. 119,-
Paneret rødspættefilet	1 stk. 89,-	
m. rugbrød, citron og remoulade		2 stk. 119,-

Hovedretter

Moules frites	185,-
Dampede blåmuslinger m. hvidvin, hvidløg, persille og fløde. Hertil pommes frites og aioli	
Helstegt Vesterhavs rødspætte	255,-
m. citron, håndpillede rejer, små kartofler og persillesauce	
Stjernesked	179,-
m. to stegte rødspættefileter, håndpillede rejer og koldrøget færøsk laks. Serveres på ristet brød m. slikasparges, kaviar, mayonnaise og rød dressing	
Røget færøsk laks i bagel	159,-
m. røget laksetatar, avocado, agurk, karse og sød chili/lime dressing	

Salater

Salat m. røget færøsk laks	159,-
m. panerede rejer, avocado, cherrytomater, koldt pocheret økologisk æg, blandede salatblade, grønne bønner, dildolie og hytteost m. citron	
Salat m. stegt kyllingebryst fra Gråsten	159,-
m. cherrytomater, blandede salatblade, avocado, bacon, croutoner, rugbrødschips, parmesan og Caesar dressing	

Hovedretter

Oksefilet af black angus 300g	295,-
m. skalotteløg, grønne bønner, tørsaltet bacon, whisky sauce og chunky fries m. persille, trøffelolie og parmesan	
Pariserbøf	145,-
Hakkebøf fra Grambogaard på ristet brød m. rødbeder, pickles, løg, kapers, peberrod og rå økologisk æggeblomme	
Langtidsstegte spareribs	235,-
m. coleslaw, bourbon barbecue sauce, pommes frites og mayonnaise	
Steak tatar	165,-
Frisk groft hakket okseinderlår rørt m. Cognac, løg, kapers, cornichoner og Tabasco. Serveres m. rå økologisk æggeblomme, rodfrugtschips, karse ærteskud, ristet lyst brød, pommes frites og aioli	

Desserter

Æbletærte m. crème fraiche	50,-	
Chokolade Brownie m. flødeskum	40,-	
- m. vaniljeis		65,-
Varm "cookies and ice cream" til 2 personer	100,-	
Bagt 'cookie dough' med vaniljeis og chokoladesauce		
Ice cream sundae	75,-	
m. vaniljeis, jordbærpuré, ristede hasselnødder og flødeskum		



dronning louise

restaurant · bar · selskaber · musik

Brunch - until 16.00

Brunch no. 1	159,-
Smoked Danish brunch sausages, scrambled eggs, organic Danish cheese, air dried ham and warm 'leverpostej' with mushrooms, bacon and pickled cucumber. Served with melon, grapes, sour dough bread, rye bread and butter	
Brunch no. 2	159,-
Breaded prawns with Chimichurri mayonnaise and pickled red onions, avocado toast with a poached egg and bacon, fried rye bread with smoked salmon and salmon mousse, and chocolate brownie with whipped cream	
Eggs Benedict	1 pc. 85,-
on a toasted loaf with back bone bacon, poached organic egg and Sauce Hollandaise	2 pcs. 140,-
Country omelette	149,-
with tomatoes, butter fried rye bread, chives and bacon	
Danish cheese on bread	40,-
with Dijon mustard and red onions	

Snacks

Tapas board	159,-
with organic abbey cheese and blue cheese with red onion Chutney, truffle salami, air dried ham, breaded prawns with chimichurri mayonnaise and pickled red onion, salted almonds, veg crisps and crispbread	
French fries with mayonnaise	small/large 35/50,-
Chunky fries	small/large 50/75,-
with truffle oil, parsley, Parmesan and mayonnaise	
Beer battered onion rings with mayonnaise	small/large 40/60,-
Cheese Nachos	small/large 75/100,-
with salsa, guacamole, crème fraiche and jalapeños	
Cheese Nachos Supreme	115,-
with marinated chicken, salsa, guacamole, crème fraiche and jalapeños	
Garlic bread with tomato and Cheddar	50,-

Burgers and sandwich*

Blue cheese burger	185,-
with beef patty from Grambogaard, creamed blue cheese, dry salted bacon, beer battered onion rings, red onion chutney, Romaine, chunky chips with truffle oil, parsley, Parmesan and mayonnaise	
Pulled pork burger	165,-
with barbecue dressing, Romaine, coleslaw, French fries and mayonnaise	
Classic burger with bacon and cheese	165,-
with a beef patty from Grambogaard, bacon, Cheddar, Romaine, tomato, onions, pickled cucumbers, 1000 Island dressing, French fries and mayonnaise	
Cheeseburger	145,-
with a beef patty from Grambogaard, Cheddar, chopped red onions, pickled cucumbers, sweet mustard, ketchup, French fries and mayonnaise	
Crispy Chicken burger	165,-
with seasoned breaded chicken fillet, Romaine, tomato, onions, Cheddar, Chimichurri mayonnaise, avocado, French fries and mayonnaise	
Club sandwich	165,-
with fried chicken breast from Gråsten. Served in a bagel with bacon, Romaine, pickled red onions, tomatoes, pineapple, curry dressing, French fries and mayonnaise	

*A vegan alternative

The burgers beef patty or chicken breast can without surcharge be replaced by a vegan plant-based patty. The patty is not gluten free.

Starters

Atlantic prawns in white wine	110,-
with parsley and garlic butter. Served with bread	
Hot-smoked salmon	110,-
Served cold with pickled mini red onions, pea puree, crunchy rye bread chips and cress pea shoots	
Carpaccio of Bresaola	110,-
with pine nuts, parmesan, rocket, balsamic vinegar, olive oil and lemon	

Fish

Light courses – light lunch or starter

'Bakskuld' – salted and smoked dab	1 pc. 89,-
with rye bread, lemon and "remoulade"	2 pcs. 119,-
Breaded fillet of plaice	1 pc. 89,-
with rye bread, lemon and "remoulade"	2 pcs. 119,-

Main courses

Moules frites	185,-
Steamed Blue mussels in white wine, garlic and parsley. Served with Aioli and French fries	
Pan fried Plaice on the bone	255,-
with lemon, hand peeled prawns, small potatoes and parsley sauce	
'Stjernesked'	179,-
with two fried fillets of breaded plaice, hand peeled prawns and Faroese smoked salmon. Served on toast with asparagus, caviar, mayonnaise and a red cocktail dressing	
Smoked salmon in a bagel	159,-
with smoked salmon tartare, avocado, cucumber, cress and a sweet chilli/lime dressing	

Salads

Faroese smoked salmon salad	159,-
with breaded prawns, avocado, cherry tomatoes, cold poached organic egg, mixed salad leaves, haricot verts, dill oil and cottage cheese with lemon	
Salad of fried chicken breast from Gråsten	159,-
with cherry tomatoes, mixed salad leaves, avocado, bacon, croutons, rye bread crisps, Parmesan and Caesar dressing	

Main courses

Steak of black angus 300g	295,-
with shallots, haricots verts, dry salted bacon, whisky sauce and chunky chips with truffle oil, parsley and Parmesan .	
'Pariserbøf'	145,-
Beef patty from Grambogaard on toast with beetroot, pickles, chopped onion, capers, horseradish and a raw organic egg yolk	
Slow roasted spareribs	235,-
with coleslaw, Bourbon barbecue sauce, French fries and mayonnaise	
Steak tartare	165,-
Fresh coarsely chopped beef with Cognac, onions, capers, cornichons, and Tabasco. Served with a raw organic egg yolk, veg crisps, cress pea shot, toasted bread, French fries and Aioli	

Desserts

Apple pie with crème fraiche	50,-
Chocolate Brownie with whipped cream	40,-
- with vanilla ice cream	65,-
Warm cookies and ice cream for 2 people	100,-
Baked cookie dough with vanilla ice cream and a chocolate sauce	
Ice cream sundae	75,-
with vanilla ice cream, strawberry puree, hazelnuts and whipped cream	