

## Forretter & snacks

Burrata m. cherrytomater, basilikum, balsamico og ristet lyst brød	120,-
Krzysztofs gullasch suppe m. merian og brød	100,-
Tapas bræt 2 slags ost, Stracciatella, modnet dansk spegepølse, Serrano og grillet peberfrugt, panerede rejer m. estragon mayonnaise og syltede rødløg, saltmandler, rodfrugtschips, hummus, rugbrød, surdejsbrød og smør	169,-
Cowboy toast Hakkebøf i ristet brød med bløde løg og spicy ketchup	95,-
Pommes frites m. mayonnaise	lille/stor 45/60,-
Chunky fries m. trøffelolie, persille, parmesan og mayonnaise	lille/stor 55/80,-
Ølpanerede løgringe m. mayonnaise	lille/stor 50/70,-
Cheese Nachos m. salsa, guacamole, crème fraîche og jalapeños	lille/stor 85/110,-
Cheese Nachos Supreme m. kryddermarineret kylling, salsa, guacamole, crème fraîche og jalapeños	125,-
Hvidløgsbrød m. cheddar og mozzarella	55,-

## Fisk & Skaldyr

### Lette retter – let frokost eller forret

Varmrøget laks Serveres kold m. syltede rødløg, ærtepuré og rugbrødsknas	120,-
Bakskuld	1 stk. 95,- 2 stk. 130,-
Paneret rødspættefilet m. rugbrød, citron og remoulade	1 stk. 95,- 2 stk. 130,-

### Hovedretter

Stjernesked m. to stegte rødspættefileter, håndpillede rejer og koldrøget laks. Serveres på ristet brød m. slikasparges, kaviar, mayonnaise og rød dressing	189,-
Helstegt Vesterhavs rødspætte m. citron, håndpillede rejer, små kartofler og persillesauce	275,-
Røget laksesandwich m. røget laksetatar, avocado, agurk, karse og sød chili/lime dressing	169,-

## Hovedretter

Oksefilet af Black Angus 300g m. "gudesvær", stegte aspargesbroccoli og cashewnødder, sauce Bordelaise og chunky fries	325,-
Pariserbøf Hakkebøf på ristet brød m. rødbeder, pickles, løg, kapers, peberrod og rå æggeblomme	169,-
Guinness braiserede svinekæber m. karamelliserede løg, bagte gulerødder, rodfrugtschips og kartoffelmos	275,-
Steak tatar Frisk groft hakket okseinderlår rørt m. Cognac, løg, kapers, cornichoner og Tabasco. Serveres m. rå æggeblomme, rodfrugtschips, brøndkarse, ristet lyst brød, pommes frites og aioli	169,-

## Salater

Salat m. røget laks m. panerede rejer, håndpillede rejer, avocado, cherrytomater, koldt "smilende" æg, bladede salatblade, grønne bønner, dildolie og hytteost m. citron	169,-
Salat m. stegt kyllingebryst m. cherrytomater, blandede salatblade, avocado, bacon, croutoner, rugbrødschips, parmesan og Caesar dressing	169,-

## Burger og sandwich\*

Bøfsandwich m. hakkebøf, remoulade, ketchup, ristet løg, ølpanerede løgringe, syltede agurker, syltede rødløg og rødbeder, flæskesvær og skysovs	175,-
Steaksandwich m. oksefilet, karamelliserede løg, estragon mayonnaise, ølpanerede løgringe og brøndkarse. Serveres med pommes frites og mayonnaise	195,-
Blue cheese burger m. hakkebøf, gorgonzola creme, bacon, ølpanerede løgringe, rødløg, romainesalat, chunky fries med trøffelolie, persille, parmesan og mayonnaise	185,-
Klassisk burger med bacon og ost m. hakkebøf, bacon, cheddar, romainesalat, tomat, løg, syltede agurker, 1000 Øer dressing, pommes frites og mayonnaise	169,-
Cheeseburger (obs. uden salat) m. hakkebøf, cheddar, hakket rødløg, syltede agurker, dijonnaise, ketchup, pommes frites og mayonnaise	145,-
Crispy kyllingeburger m. krydderpaneret kyllingefilet, romainesalat, tomat, løg, avocado, estragon mayonnaise, cheddar, pommes frites og mayonnaise	169,-
*Et vegansk alternativ! Burgerens hakkebøf eller kyllingebryst kan uden merbetaling erstattes af en vegansk plantebaseret "bøf". Denne bøf er ikke gluten fri.	

## Desserter

Ice cream sundae m. jordbær/rabarber coulis, makroner, hvid chokoladesauce og flødeskum	75,-
Peanutbutter Cheesecake m. salt caramel og peanutrøkkant	70,-
- m. vaniljeis	95,-
Chokolade Brownie m. flødeskum	45,-
- m. vaniljeis	70,-
Varm "cookies and ice cream" til 2 personer Bagt 'cookie dough' med vaniljeis og chokoladesauce	100,-

## Brunch - til 16.00

Brunch nr. 1 Croque monsieur, røgede danske brunchpølser, rørag og bacon, Årstidsost og vindruer, græsk yoghurt m. sirup og granola, og rugbrød og smør	169,-
Brunch nr. 2 Panerede rejer m. estragon mayonnaise og syltede rødløg, avocado toast m. pocheret æg og bacon, ristet rugbrød m. laksemousse og røget laks, og chokolade brownie m. flødeskum	169,-
Eggs Benedict eller Atlantic	1 stk. 85,- 2 stk. 140,-
på ristet franskbrød m. stegt skinke eller røget laks, pocheret æg og sauce hollandaise	
Æggekage m. tomat, smør, ristet rugbrød, purløg og bacon	159,-
Ostemad på surdejsbrød m. dijonsennep og rødløg	45,-



# dronning louise

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## Starters & snacks

Burrata with cherry tomatoes, Basil, Balsamic vinegar and toasted bread	120,-
Krzysztof's Gullasch soup with Marjoram and bread	100,-
Tapas board 2 cheeses, matured Danish salami, Stracciatella, Serrano and grilled bell peppers, breaded prawns with Tarragon mayonnaise and pickled red onion, salted almonds, veg crisps, Hummus, sour dough bread, rye bread and butter	169,-
"Cowboy" toast Beef patty served in toast with caramelised onions and a spicy ketchup	95,-
French fries with mayonnaise	small/large 45/60,-
Chunky chips with truffle oil, parsley, Parmesan and mayonnaise	small/large 55/80,-
Beer battered onion rings with mayonnaise	small/large 50/70,-
Cheese Nachos with salsa, guacamole, crème fraiche and jalapeños	small/large 85/110,-
Cheese Nachos Supreme with marinated chicken, salsa, guacamole, crème fraiche and jalapeños	125,-
Garlic bread with Cheddar and Mozzarella	55,-

## Seafood

### Light courses – light lunch or starter

Hot-smoked salmon Served cold with pickled red onions, puree of peas and crunchy rye bread chips	120,-
'Bakskuld' – salted and smoked dab with rye bread, lemon and "remoulade"	1 pc. 95,- 2 pcs. 130,-
Breaded fillet of plaice with rye bread, lemon and "remoulade"	1 pc. 95,- 2 pcs. 130,-

### Main courses

Pan fried Plaice on the bone with lemon, hand peeled prawns, small potatoes and parsley sauce	275,-
'Stjernesud' with two fried fillets of breaded plaice, hand peeled prawns and smoked salmon. Served on toast with asparagus, caviar, mayonnaise and a red cocktail dressing	189,-
Smoked salmon sandwich with smoked salmon tartare, avocado, cucumber, cress and a sweet chilli/lime dressing	169,-

## Main courses

Steak of Black Angus 300g with "butter of the gods", fried Broccolini and cashew nuts, sauce Bordelaise and chunky chips	325,-
'Pariserbøf' Beef patty on toast with beetroot, pickles, chopped onion, capers, horseradish and a raw egg yolk	169,-
Guinness braised pork cheeks with caramelized onions, baked carrots, veg crisps and mashed potatoes	275,-
Steak tartare Fresh coarsely chopped beef with Cognac, onions, capers, cornichons, and Tabasco. Served with a raw egg yolk, veg crisps, watercress, toasted bread, French fries and Aioli	169,-

## Salads

Smoked salmon salad with breaded prawns, hand peeled prawns, avocado, cherry tomatoes, cold egg, mixed salad leaves, haricot verts, dill oil and cottage cheese with lemon	169,-
Salad of fried chicken breast with cherry tomatoes, mixed salad leaves, avocado, bacon, croutons, rye bread crisps, Parmesan and Caesar dressing	169,-

## Burgers and sandwich\*

"Bøfsandwich" with beef patty, remoulade, ketchup, crispy onions, beer battered onion rings, pickled cucumbers, pickled red onions and beetroot, pork scratchings and gravy	175,-
Steak sandwich Beef of Black Angus, caramelised onions, Tarragon mayonnaise, beer battered onion rings and watercress. Served with French fries and mayonnaise	195,-
Blue cheese burger with beef patty, creamed Gorgonzola, bacon, beer battered onion rings, red onion, Romaine, chunky chips with truffle oil, parsley, Parmesan and mayonnaise	185,-
Classic burger with bacon and cheese with a beef patty, bacon, Cheddar, Romaine, tomato, onions, pickled cucumbers, 1000 Island dressing, French fries and mayonnaise	169,-
Cheeseburger with a beef patty, Cheddar, chopped red onions, pickled cucumbers, Dijonnaise, ketchup, French fries and mayonnaise	145,-
Crispy Chicken burger with seasoned breaded chicken fillet, Romaine, tomato, onions, Cheddar, Tarragon mayonnaise, avocado, French fries and mayonnaise	169,-

### \*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.

## Desserts

Ice cream sundae with a strawberry and rhubarb coulis, crushed macaroons, white chocolate sauce and whipped cream	75,-
Peanut butter cheesecake with salt caramel and peanut brittle - with vanilla ice cream	70,- 95,-
Chocolate Brownie with whipped cream - with vanilla ice cream	45,- 70,-
Warm cookies and ice cream for 2 people Baked cookie dough with vanilla ice cream and a chocolate sauce	100,-

## Brunch - until 16.00

Brunch no. 1 Croque monsieur, smoked Danish brunch sausages, scrambled eggs and bacon, Danish cheese and grapes, Greek yoghurt with sirup and Granola, and rye bread and butter	169,-
Brunch no. 2 Breaded prawns with Tarragon 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	169,-
Eggs Benedict or Atlantic on a toasted loaf with fried ham or smoked salmon, poached egg and Sauce Hollandaise	1 pc. 85,- 2 pcs. 140,-
Country omelette with tomatoes, butter fried rye bread, chives and bacon	159,-
Danish cheese on bread with Dijon mustard and red onions	45,-