

Forretter & snacks

Cremet jordkokkesuppe m. hakkede saltmandler og dild olie	85,-
Guinness braiserede svinekæber m. rodfrugtsmos, peberrod og rodfrugtschips	110,-
Tapas bræt 2 slags ost m. pesto, modnet spegepølse af dansk landgris, lufttørret skinke, panerede rejer m. chimichurri mayonnaise og syltede rødløg, saltmandler, rodfrugtschips, aioli, rugbrød, surdejsbrød og smør	159,-
Pommes frites m. mayonnaise	lille/stor 35/50,-
Chunky fries m. trøffelolie, persille, parmesan og mayonnaise	lille/stor 50/75,-
Ølpanerede løgringe m. mayonnaise	lille/stor 40/60,-
Cheese Nachos m. salsa, guacamole, crème fraîche og jalapeños	lille/stor 75/100,-
Cheese Nachos Supreme m. kryddermarineret kylling, salsa, guacamole, crème fraîche og jalapeños	115,-
Hvidløgsbrød m. tomat og cheddar	50,-

Fisk & Skaldyr

Lette retter – let frokost eller forret

Hvidvinsdampede atlanterhavsrejer m. persille og hvidløgs smør. Hertil lyst brød	110,-
Varmrøget færøsk laks Serveres kold m. syltede rødløg, jordkokkepuré, rugbrøds knas og karse ærteskud	110,-
Bakskuld	1 stk. 89,- 2 stk. 119,-
Paneret rødspættefilet m. rugbrød, citron og remoulade	1 stk. 89,- 2 stk. 119,-

Hovedretter

Helstegt Vesterhavs rødspætte m. citron, håndpillede rejer, små kartofler og persillesauce	255,-
Stjernes kud m. to stegte rødspættefileter, håndpillede rejer og koldrøget færøsk laks. Serveres på ristet brød m. slikasparges, kaviar, mayonnaise og rød dressing	179,-
Røget færøsk laks i bagel m. røget laksetatar, avocado, agurk, karse og sød chili/lime dressing	159,-

Hovedretter

Oksefilet af black angus 300g m. skalotteløg, aspargesbroccoli, "gudes mør", sauce Bordelaise og gratinerede flødekartofler	295,-
Pariserbøf Hakkebøf fra Grambogaard på ristet brød m. rødbeder, pickles, løg, kapers, peberrod og rå økologisk æggeblomme	155,-
Rosastegt andebryst m. ovnbagte gulerødder, selleri og pesto, sherry/morkel sauce og gratinerede flødekartofler	275,-
Steak tatar 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	165,-

Salater

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

Burger og sandwich*

Blue cheese burger m. hakkebøf fra Grambogaard, gorgonzola creme, bacon, ølpanerede løgringe, rødløg, romainesalat, chunky fries med trøffelolie, persille, parmesan og mayonnaise	185,-
Bøfsandwich m. hakkebøf fra Grambogaard, remoulade, ketchup, ristet løg, ølpanerede løgringe, syltede agurker, syltede rødløg og rødbeder, flæskesvær og skysovs	165,-
Klassisk burger med bacon og ost m. hakkebøf fra Grambogaard, bacon, cheddar, romainesalat, tomat, løg, syltede agurker, 1000 Øer dressing, pommes frites og mayonnaise	165,-
Cheeseburger (obs. uden salat) m. hakkebøf fra Grambogaard, cheddar, hakket rødløg, syltede agurker, sød sennep, ketchup, pommes frites og mayonnaise	145,-
Crispy kyllingeburger m. krydderpaneret kyllingefilet, romainesalat, tomat, løg, avocado, chimichurri-mayonnaise, cheddar, pommes frites og mayonnaise	165,-
Club sandwich m. stegt kyllingebryst fra Gråsten. Serveres i bagel m. bacon, romainesalat, syltede rødløg, tomat, ananas, karrydressing, pommes frites og mayonnaise	165,-
*Et vegansk alternativ! Burgerens hakkebøf eller kyllingebryst kan uden merbetaling erstattes af en vegansk plantebaseret "bøf". Denne bøf er ikke gluten fri.	

Desserter

Gammeldags æblekage m. makroner, flødeskum og ribsgele	50,-
Chokolade Brownie m. flødeskum - m. vaniljeis	40,- 65,-
Varm "cookies and ice cream" til 2 personer Bagt 'cookie dough' med vaniljeis og chokoladesauce	100,-
Ice cream sundae m. vaniljeis, saltkaramel sauce, sprød nøddekrokant og flødeskum	75,-

Brunch - til 16.00

Brunch nr. 1 Røgede danske brunchpølser, rørag, Årstidsost, lufttørret skinke, og varm leverpostej m. champignon, bacon og surt. Hertil melon, vindruer, rugbrød, surdejsbrød og smør	159,-
Brunch nr. 2 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	159,-
Eggs Benedict	1 stk. 85,- 2 stk. 140,-
på ristet franskbrød m. 'back bone bacon', pocheret økologisk æg og sauce hollandaise	
Æggekage m. tomat, smørristet rugbrød, purløg og bacon	149,-
Ostemad på surdejsbrød m. dijonsennep og rødløg	40,-



dronning louise

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Starters & snacks

Cream of Jerusalem artichoke soup with chopped salted almonds and a Dill oil.	85,-
Pork cheeks braised in Guinness with root vegetable mash, horseradish and veg crisps	110,-
Tapas board 2 cheeses with pesto, matured Danish salami, air dried ham, breaded prawns with chimichurri mayonnaise and pickled red onion, salted almonds, veg crisps, Aioli, sour dough bread, rye bread and butter	159,-
French fries with mayonnaise	small/large 35/50,-
Chunky chips with truffle oil, parsley, Parmesan and mayonnaise	small/large 50/75,-
Beer battered onion rings with mayonnaise	small/large 40/60,-
Cheese Nachos with salsa, guacamole, crème fraiche and jalapeños	small/large 75/100,-
Cheese Nachos Supreme with marinated chicken, salsa, guacamole, crème fraiche and jalapeños	115,-
Garlic bread with tomato and Cheddar	50,-

Seafood

Light courses – light lunch or starter

Atlantic prawns in white wine with parsley and garlic butter. Served with bread	110,-
Hot-smoked salmon Served cold with pickled red onions, puree of Jerusalem artichoke, crunchy rye bread chips and cress pea shoots	110,-
'Bakskuld' – salted and smoked dab with rye bread, lemon and "remoulade"	1 pc. 89,- 2 pcs. 119,-
Breaded fillet of plaice with rye bread, lemon and "remoulade"	1 pc. 89,- 2 pcs. 119,-

Main courses

Pan fried Plaice on the bone with lemon, hand peeled prawns, small potatoes and parsley sauce	255,-
'Stjernes kud' 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	179,-
Smoked salmon in a bagel with smoked salmon tartare, avocado, cucumber, cress and a sweet chilli/lime dressing	159,-

Main courses

Steak of black angus 300g with shallots, Broccolini, "butter of the gods", sauce Bordelaise and creamed potatoes au gratin	295,-
'Pariserbøf' Beef patty from Grambogaard on toast with beetroot, pickles, chopped onion, capers, horseradish and a raw organic egg yolk	155,-
Fried duck breast with oven baked carrots, celeriac and pesto, Sherry/Morel sauce and creamed potatoes au gratin	275,-
Steak tartare 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	165,-

Salads

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

Burgers and sandwich*

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

*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

Old fashioned apple cake with apple puree, macarons, whipped cream and red currant jelly	50,-
Chocolate Brownie with whipped cream - with vanilla ice cream	40,- 65,-
Warm cookies and ice cream for 2 people Baked cookie dough with vanilla ice cream and a chocolate sauce	100,-
Ice cream sundae with vanilla ice cream, salted caramel sauce, nut crunch and whipped cream	75,-

Brunch - until 16.00

Brunch no. 1 Smoked Danish brunch sausages, scrambled eggs, 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	159,-
Brunch no. 2 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	159,-
Eggs Benedict on a toasted loaf with back bone bacon, poached organic egg and Sauce Hollandaise	1 pc. 85,- 2 pcs. 140,-
Country omelette with tomatoes, butter fried rye bread, chives and bacon	149,-
Danish cheese on bread with Dijon mustard and red onions	40,-

Information regarding allergens in our food and beverages can be acquired if you talk to our staff.