

## Brunch - til 16.00

Brunch nr. 1	145,-
Røgede danske brunchpølser, røræg, økologisk mellemlagret årstidsost, lufttørret skinke, og varm leverpostej m. champignon, bacon og surt. Hertil melon, vindruer, rugbrød, franskbrød og smør	
Brunch nr. 2	145,-
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 mango/passionsfrugts cheese cake	
English breakfast	145,-
Lincolnshire pølser, "back bone bacon", ristede champignon, bagt tomat, baked beans, røræg, hashbrowns og ristet toastbrød	
Æggekage	135,-
m. tomat, smørristet rugbrød, purløg og bacon	
Ostemad	40,-
på surdejsbrød m. dijonsennep og rødløg	

## Snacks

Pommes frites m. mayo	lille/stor	35/50,-
Chunky fries m. trøffelolie og parmesan	lille/stor	50/75,-
Ølpanerede løgringe m. mayo	lille/stor	35/50,-
Cheese Nachos	lille/stor	60/90,-
m. salsa, guacamole, crème fraîche og jalapeños		
Cheese Nachos Supreme		105,-
m. kryddermarineret kylling, salsa, guacamole, crème fraîche og jalapeños		
Hvidløgsbrød m. tomat og cheddar		50,-

## Forretter

Varmrøget færøsk laks	100,-
Serveres kold m. råsyltede rødløg, rugbrødsknas, ærtepuré, friske ærter og ærteskud	
Carpaccio af kalvefilet	100,-
m. hindbær, vinaigrette, høvlet parmesan, ristede pinjekerner og rucola	

## Hovedretter

Kalvefilet fra Grambogaard 220g	265,-
m. confiterede kartofler, råsyltede perleløg, glaserede små gulerødder, blancherede forårsløg og sauce Robert	
Pariserbøf	135,-
Hakkebøf fra Grambogaard på ristet brød m. rødbeder, pickles, hakket løg, kapers, peberrod og rå økologisk æggeblomme	
Steak tatar	155,-
Frisk groft hakket okseinderlår rørt m. Cognac, løg, kapers, cornichoner og Tabasco. Serveres m. rå økologisk æggeblomme, rodfrugtschips, karse, ristet lyst brød, pommes frites og aioli	

## Dessertes

Æbletærte m. crème fraîche	50,-
Varm "cookies and ice cream" til 2 personer	100,-
Bagt 'cookie dough' med vaniljeis og chokoladesauce	
Belgisk 'fudge' kage	75,-
m. chokoladeganache og flødeskum	
"Knickerbocker glory"	75,-
Mangois, passionsfrugtssirup, rabarberkompot, granola og flødeskum	

## Fisk

### Lette retter – let frokost eller forret

Bakskuld	1 stk.	85,-	
m. rugbrød, citron og remoulade		2 stk.	115,-
Paneret rødspættefilet	1 stk.	85,-	
m. rugbrød, citron og remoulade		2 stk.	115,-

### Hovedretter

Bagt torsk m. persillegremolata,	245,-
stegte kartofler, råsyltede porre, bagte cherrytomater på stilk og friske ærter. Hertil sauce m. brunet smør og fløde	
Fiskeburger	175,-
m. 2 stegte rødspættefileter, rejesalat m. slikasparges, romainesalat, agurk og rød dressing, pommes frites og sauce tatare	
Stjernesud	175,-
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	155,-
m. røget laksetatar, avocado, agurk, karse og sød chili/lime dressing	

## Salater

Salat m. røget færøsk laks	155,-
m. panerede rejer, avocado, cherrytomater, koldt pocheret økologisk æg, blandede salatblade, grønne bønner, dildolie og hytteost m. citron	
Salat m. stegt kyllingebryst fra Gråsten	135,-
m. cherrytomater, blandede salatblade, avocado, bacon, croutoner, rugbrødschips, parmesan og Caesar dressing	

## Burger og sandwich

Klassisk burger med bacon og ost	155,-
m. hakkebøf fra Grambogaard, bacon, cheddar, romainesalat, tomat, løg, syltede agurker, 1000 Øer dressing, pommes frites og mayonnaise	
Blue cheese burger	170,-
m. hakkebøf fra Grambogaard, gorgonzola cremosa, ølpanerede løgringe og hakket rødløg, bacon, romainesalat, chunky fries m. trøffelolie og parmesan, og mayonnaise	
Cheeseburger (obs. uden salat)	135,-
m. hakkebøf fra Grambogaard, cheddar, hakket rødløg, syltede agurker, sød sennep, ketchup, pommes frites og mayonnaise	
Crispy kyllingeburger	155,-
m. krydderpaneret kyllingefilet, romainesalat, chimichurri-mayonnaise, cheddar, guacamole, pommes frites og mayonnaise	
Edamame-falaffel burger	145,-
(glutenfri, laktosefri, vegansk) m. guacamole, radicchiosalat, tomat, agurk, syltede rødløg, pommes frites og vegansk mayonnaise	
Club sandwich	155,-
m. stegt kyllingebryst fra Gråsten. Serveres i bagel m. bacon, romainesalat, syltede rødløg, tomat, ananas, karrydressing, pommes frites og mayonnaise	



# dronning louise

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## Brunch - until 16.00

Brunch no. 1 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, French loaf, rye bread and butter	145,-
Brunch no. 2 Breaded prawns with Chimichurri mayonnaise and pickled red onions, avocado toast with a poached egg and bacon, fried rye bread with Faroese smoked salmon and salmon mousse, and a mango/passion cheese cake	145,-
English breakfast Lincolnshire sausages, back bone bacon, fried mushrooms and tomato, baked beans, scrambled eggs, hashbrowns and toast	145,-
Country omelette with tomatoes, butter fried rye bread, chives and bacon	135,-
Danish cheese on bread with Dijon mustard and red onions	40,-

## Snacks

French fries with mayo	small/large	35/50,-
Chunky chips with truffle oil and parmesan	small/large	50/75,-
Beer battered onion rings with mayo	small/large	35/50,-
Cheese Nachos with salsa, guacamole, crème fraiche and jalapeños	small/large	60/90,-
Cheese Nachos Supreme with marinated chicken, salsa, guacamole, crème fraiche and jalapeños		105,-
Garlic bread with tomato and Cheddar		50,-

## Starters

Hot-smoked salmon Served cold with pickled red onions, crunchy rye bread, pea puree, fresh peas and pea shoots	100,-
Carpaccio of veal with raspberries, vinaigrette, Parmesan, roasted pine nuts and rocket	100,-

## Main courses

Veal sirloin from Grambogaard 220g with a confit of potatoes, pickled pearl onions, glazed baby carrots, blanched spring onions and sauce Robert	265,-
'Pariserbøf' Beef patty from Grambogaard on toast with beetroot, pickles, chopped onion, capers, horseradish and a raw organic egg yolk	135,-
Steak tartare Fresh coarsely chopped beef with Cognac, onions, capers, cornichons, and Tabasco. Served with a raw organic egg yolk, veg crisps, cress, toasted bread, French fries and Aioli	155,-

## Desserts

Apple pie with crème fraiche	50,-
Warm cookies and ice cream for 2 people Baked cookie dough with vanilla ice cream and a chocolate sauce	100,-
Belgian fudge cake with chocolate Ganache and whipped cream	75,-
Knickerbocker glory with mango ice cream, passion fruit sirup, rhubarb compote, Granola and whipped cream	75,-

## Fish

### Light courses – light lunch or starter

'Bakskuld' – salted and smoked dab with rye bread, lemon and "remoulade"	1 pc. 2 pcs.	85,- 115,-
Breaded fillet of plaice with rye bread, lemon and "remoulade"	1 pc. 2 pcs.	85,- 115,-

### Main courses

Baked cod with a parsley Gremolata, fried potatoes, pickled leeks, baked cherry tomatoes on the vine and fresh peas. Served on a sauce with browned butter and cream	245,-
Fish burger with 2 fried fillets of breaded plaice, prawns and asparagus in mayonnaise, Romaine, cucumber and cocktail dressing, French fries and Tatar sauce	175,-
'Stjernesud' 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	175,-
Smoked Faroese salmon in a bagel with smoked salmon tartare, avocado, cucumber, cress and a sweet chilli/lime dressing	155,-

## 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	155,-
Salad of fried chicken breast from Gråsten with cherry tomatoes, mixed salad leaves, avocado, bacon, croutons, rye bread crisps, Parmesan and Caesar dressing	135,-

## Burgers and sandwich

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	155,-
Blue cheese burger with a beef patty from Grambogaard, Gorgonzola cremosa, beer battered onion rings, red onion, bacon, Romaine, chunky chips with truffle oil and Parmesan, and mayonnaise	170,-
Cheeseburger with a beef patty from Grambogaard, Cheddar, chopped red onions, pickled cucumbers, sweet mustard, ketchup, French fries and mayonnaise	135,-
Crispy Chicken burger with seasoned breaded chicken fillet, Romaine, Cheddar, Chimichurri mayonnaise, guacamole, French fries and mayonnaise	155,-
Edamame falafel burger (gluten free, lactose free, vegan) with guacamole, Radicchio, tomato, cucumber, pickled red onions, French fries and vegan mayonnaise	145,-
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	155,-