

Forretter & snacks

Burrata m. cherrytomater, basilikum, balsamico og ristet lyst brød	120,-
Hvide danske asparges m. håndpillede rejer, sauce hollandaise og rugbrødschips	135,-
Tapas bræt 2 slags ost, modnet dansk spegepølse, Bresaola og grillet peberfrugt, panerede rejer m. chimichurri mayonnaise og syltede rødløg, saltmandler, rodfrugtschips, hummus, dijonnaise, rugbrød, surdejsbrød og smør	169,-
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 fraiche og jalapeños	lille/stor 85/110,-
Cheese Nachos Supreme m. kryddermarineret kylling, salsa, guacamole, crème fraiche og jalapeños	125,-
Hvidløgbrød m. cheddar og mozzarella	55,-

Fisk & Skaldyr

Lette retter – let frokost eller forret

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

Hovedretter

Moules frites Dampede blåmuslinger m. hvidvin, hvidløg, persille og fløde. Hertil pommes frites og aioli	200,-
Helstegt Vesterhavs rødspætte m. citron, håndpillede rejer, små kartofler og persillesauce	275,-
Stjernesud m. to stegte rødspættefileter, håndpillede rejer og koldrøget laks. Serveres på ristet brød m. slikasparges, kaviar, mayonnaise og rød dressing	189,-
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,-
Langtidsstegte spareribs m. coleslaw, bourbon barbecuesauce, pommes frites og mayonnaise	255,-
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*

Steaksandwich m. oksefilet, karamelliserede løg, dijonnaise, ølpanerede løgringe og brøndkarse. Serveres med pommes frites og mayonnaise	195,-
Kyllingesandwich m. bacon, syltede chilier, ananas, tomat, rødløg, brøndkarse, mango/karrydressing, pommes frites og mayonnaise	169,-
Blue cheese burger m. hakkebøf fra Grambogaard, gorgonzola creme, bacon, ølpanerede løgringe, rødløg, romainesalat, chunky fries med trøffelolie, persille, parmesan og mayonnaise	185,-
Klassisk burger med bacon og ost m. hakkebøf fra Grambogaard, bacon, cheddar, romainesalat, tomat, løg, syltede agurker, 1000 Øer dressing, pommes frites og mayonnaise	169,-
Cheeseburger (obs. uden salat) m. hakkebøf fra Grambogaard, cheddar, hakket rødløg, syltede agurker, dijonnaise, ketchup, pommes frites og mayonnaise	145,-
Crispy kyllingeburger m. krydderpaneret kyllingefilet, romainesalat, tomat, løg, avocado, chimichurri-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,-
Gammeldags æblekage m. makroner, flødeskum og ribsgele	55,-
Chokolade Brownie m. flødeskum - m. vaniljeis	45,- 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, røræg og bacon, Årstidsost og vindruer, græsk yoghurt m. sirup og granola, og rugbrød og smør	169,-
Brunch nr. 2 Panerede rejer m. chimichurri-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 på ristet franskbrød m. stegt skinke eller røget laks, pocheret æg og sauce hollandaise	1 stk. 85,- 2 stk. 140,-
Æggekage m. tomat, smørret rugbrød, purløg og bacon	159,-
Ostemad på surdejsbrød m. dijonsennep og rødløg	45,-



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Starters & snacks

Burrata with cherry tomatoes, Basil, Balsamic vinegar and toasted bread	120,-
White Danish asparagus with hand peeled prawns, Sauce Hollandaise and rye bread crisps	135,-
Tapas board 2 cheeses, matured Danish salami, Bresaola and grilled bell peppers, breaded prawns with chimichurri mayonnaise and pickled red onion, salted almonds, veg crisps, Hummus, Dijonnaise, sour dough bread, rye bread and butter	169,-
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

Danish fish cakes with pickled cucumber and onions, 'remoulade' and rye bread with butter	130,-
Hot-smoked salmon Served cold with pickled red onions, puree of peas and crunchy rye bread chips	120,-
Breaded fillet of plaice with rye bread, lemon and "remoulade"	1 pc. 95,- 2 pcs. 130,-

Main courses

Moules frites Steamed Blue mussels in white wine, garlic and parsley. Served with French fries and Aioli	200,-
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,-
Slow roasted spareribs with coleslaw, Bourbon barbecue sauce, French fries and mayonnaise	255,-
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*

Steak sandwich Beef of Black Angus, caramelised onions, Dijonnaise, beer battered onion rings and watercress. Served with French fries and mayonnaise	195,-
Chicken sandwich with bacon, pickled chillies, pineapple, Romaine, tomato, onions, watercress, mango/curry dressing, French fries and mayonnaise	169,-
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,-
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	169,-
Cheeseburger with a beef patty from Grambogaard, 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, Chimichurri 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,-
Old fashioned apple cake with apple puree, macarons, whipped cream and red currant jelly	55,-
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 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	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,-

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