



# dronning louise

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## 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 økologiskæg og bacon, ristet rugbrød m. laksemousse og røget færøsk laks, og solbær panna cotta m. sprød krokant	
English breakfast	145,-
Lincolnshire pølser, "back bone bacon", ristede champignons, bagt tomat, baked beans, røræg, hashbrowns og ristet toastbrød	
Æggekage	135,-
m. tomat, smørristet rugbrød, purløg og bacon	
Ostemad	40,-
på stenbagt surdejsbrød m. dijonsennep og rødløg	

## Snacks

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

## Forretter

Mulligatawny suppe m. kylling, rejer og ris	85,-
Serveres m. brød og smør	
Krzysztofs gullaschsuppe m. brød og smør	85,-
Carpaccio af oksemørbrad	100,-
m. pinjekerner, rodfrugtschips, parmesan, balsamico, trøffelolie og ruccola	

## Hovedretter

Oksemørbrad fra Grambogaard 220g	295,-
m. jordskokkepuré, ølpanerede løgringe, chunky fries m. trøffelolie og parmesan, og sauce bearnaise	
Rosastegt andebryst	265,-
m. confiteret knoldselleri, stegte svampe, kartoffelkroetter og portvinssauce	
Pariserbøf	135,-
Hakkebøf fra Grambogaard på ristet brød m. rødbeder, pickles, hakket løg, kapers, peberrod og rå økologisk æggeblomme	
Steak tatar	155,-
Groft friskhakket okseinderlår rørt m. Cognac, løg, kapers, cornichoner og Tabasco. Serveres m. rå økologisk æggeblomme, rodfrugtschips, karse, ristet lyst brød, pommes frites og aioli	

## Desserter

Æbletærte m. crème fraiche	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	

## 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,-
Hvidvinsdampede atlanterhavsrejer		110,-
m. persille og hvidløgssmør. Hertil ristet lyst brød		

### Hovedretter

Bagt torsk m. hasselnøddegremolata	245,-
Hertil råsyltede rødbeder, sauce m. brunet smør, stegte svampe og kartofler	
Stjerneskud	175,-
m. to stegte fiskefileter, håndpillede rejer og koldrøget færøsk laks. Serveres på ristet brød m. slikasparges, kaviar, mayonnaise og rød dressing	
Sandwich m. røget færøsk laks	155,-
på ristet rugbrød. Hertil røget laksetatar, avocado, agurk, karse og pesto	
Moules frites	175,-
Dampede blåmuslinger m. hvidvin, hvidløg, persille og fløde. Hertil pommes frites og aioli	

## Salater

Salat m. røget færøsk laks	155,-
m. panerede rejer, avocado, cherrytomater, 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

Bøfsandwich	140,-
Hakkebøf fra Grambogaard, remoulade, syltede løg og agurker, rødbeder, ølpanerede løgringe, ristet løg, flæskesvær og skysovs	
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, finthakket løg, 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 på ristet lyst brød m. bacon, romainesalat, syltede rødløg, tomat, ananas, karrydressing, pommes frites og mayonnaise	



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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 Crusted prawns with Chimichurri mayonnaise and pickled red onions, avocado toast with a poached organic egg and bacon, fried rye bread with Faroese smoked salmon and salmon mousse, and blackcurrant panna cotta with Florentine brittle	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

Mulligatawny soup with chicken, prawns and rice Served with bread and butter	85,-
Krzysztof's Gullasch soup with bread and butter	85,-
Carpaccio of beef fillet with pine nuts, veg crisps, parmesan, Balsamico, truffle oil and rocket	100,-

## Main courses

Filet of beef from Grambogaard 220g with Jerusalem artichoke puree, beer battered onion rings, chunky chips with truffle oil and Parmesan, and sauce Bearnaise	295,-
Roasted duck breast with a confit of celeria, fried wild mushrooms, potato croquettes and port wine sauce	265,-
'Pariserbøf' Beef patty from Grambogaard on toast with beetroot, pickles, chopped onion, capers, horseradish and a raw organic egg yolk	135,-
Steak tartare Freshly 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

Aple 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,-

## 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,-
Atlantic prawns in white wine with parsley and garlic butter. Served with toast		110,-

### Main courses

Oven baked cod with a hazelnut Gremolata Served with raw pickled beetroot, a browned butter and cream sauce, fried wild mushrooms and potatoes		245,-
'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		175,-
Sandwich with smoked Faroese salmon on toasted rye bread with smoked salmon tartare, avocado, cucumber, cress and pesto		155,-
Moules frites Steamed Blue mussels in white wine, garlic and parsley. Served with Aioli and French fries		175,-

## Salads

Faroese smoked salmon salad with breaded prawns, avocado, cherry tomatoes, poached organic egg, mixed salad leaves, haricot verts, dill oil and cottage cheese with lemon		155,-
Salad of pan 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

'Bøfsandwich' Beef patty from Grambogaard, remoulade, pickled onions, cucumber and beetroot, beer battered onion rings, crispy onions, pork scratchings and gravy		140,-
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, finely chopped 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 on toasted white bread with bacon, Romaine, pickled red onions, tomatoes, pineapple, curry dressing, French fries and mayonnaise		155,-