

Brunch - til 16.00

Brunch nr. 1	159,-
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	159,-
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 jordbær cheese cake	
English breakfast	159,-
Lincolnshire pølser, "back bone bacon", ristede champignon, bagt tomat, baked beans, røræg, hashbrowns og ristet toastbrød	
Æggekage	149,-
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	40/60,-
Cheese Nachos	lille/stor	69/95,-
m. salsa, guacamole, crème fraîche og jalapeños		
Cheese Nachos Supreme		109,-
m. kryddermarkeret kylling, salsa, guacamole, crème fraîche og jalapeños		
Hvidløgbrød 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	279,-
m. ovnbagte grønne asparges svøbt i lufttørret skinke og cherrytomater på stilk, pesto, pommes frites og chili/timian flødesauce	
Pariserbøf	139,-
Hakkebøf fra Grambogaard på ristet brød m. rødbeder, pickles, hakket løg, kapers, peberrod og rå økologisk æggeblomme	
Steak tatar	159,-
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	

Desserter

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 & Skaldyr*Lette retter – let frokost eller forret*

Bakskuld	1 stk.	89,-
m. rugbrød, citron og remoulade		
	2 stk.	119,-
Paneret rødspættefilet	1 stk.	89,-
m. rugbrød, citron og remoulade		
	2 stk.	119,-

Hovedretter

Ovnbagt laks m. persillegremolata,	249,-
stegte kartofler, råsyltede porre, bagte cherrytomater på stilk og friske ærter. Hertil sauce m. brunet smør og fløde	
Fiskeburger	179,-
m. 2 stegte rødspættefileter, rejesalat m. slikasparges, romainesalat, agurk og rød dressing, pommes frites og sauce tatare	
Stjernesud	179,-
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	159,-
m. røget laksetatar, avocado, agurk, karse og sød chili/lime dressing	
Moules frites	179,-
Dampede blåmuslinger m. hvidvin, hvidløg, persille og fløde. Hertil pommes frites og aioli	

Salater

Salat m. røget færøsk laks	159,-
m. panerede rejer, avocado, cherrytomater, koldt pocheret økologisk æg, blandede salatblade, grønne bønner, dildolie og hytteost m. citron	
Salat m. stegt kyllingebryst fra Gråsten	149,-
m. cherrytomater, blandede salatblade, avocado, bacon, croutoner, rugbrødschips, parmesan og Caesar dressing	

Burger og sandwich

Klassisk burger med bacon og ost	159,-
m. hakkebøf fra Grambogaard, bacon, cheddar, romainesalat, tomat, løg, syltede agurker, 1000 Øer dressing, pommes frites og mayonnaise	
Blue cheese burger	179,-
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)	139,-
m. hakkebøf fra Grambogaard, cheddar, hakket rødløg, syltede agurker, sød sennep, ketchup, pommes frites og mayonnaise	
Crispy kyllingeburger	159,-
m. krydderpaneret kyllingefilet, romainesalat, chimichurri-mayonnaise, cheddar, guacamole, pommes frites og mayonnaise	
Edamame-falaffel burger	159,-
(glutenfri, laktosefri, vegansk) m. guacamole, radicchiosalat, tomat, agurk, syltede rødløg, pommes frites og vegansk mayonnaise	
Club sandwich	159,-
m. stegt kyllingebryst fra Gråsten. Serveres i bagel 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	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 Faroese smoked salmon and salmon mousse, and a strawberry cheese cake	159,-
English breakfast Lincolnshire sausages, back bone bacon, fried mushrooms and tomato, baked beans, scrambled eggs, hashbrowns and toast	159,-
Country omelette with tomatoes, butter fried rye bread, chives and bacon	149,-
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	40/60,-
Cheese Nachos with salsa, guacamole, crème fraiche and jalapeños	small/large	69/95,-
Cheese Nachos Supreme with marinated chicken, salsa, guacamole, crème fraiche and jalapeños		109,-
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 baked green asparagus wrapped with air-dried ham and cherry tomatoes on the vine, pesto, French fries and a chilli/thyme cream sauce	279,-
'Pariserbøf' Beef patty from Grambogaard on toast with beetroot, pickles, chopped onion, capers, horseradish and a raw organic egg yolk	139,-
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	159,-

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.	89,- 119,-
Breaded fillet of plaice with rye bread, lemon and "remoulade"	1 pc. 2 pcs.	89,- 119,-

Main courses

Baked Faroese salmon 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	249,-
Fish burger with 2 fried fillets of breaded plaice, prawns and asparagus in mayonnaise, Romaine, cucumber and cocktail dressing, French fries and Tatar sauce	179,-
'Stjernesku'd' 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,-
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Moules frites Steamed Blue mussels in white wine, garlic and parsley. Served with Aioli and French fries	179,-
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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	149,-

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	159,-
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	179,-
Cheeseburger with a beef patty from Grambogaard, Cheddar, chopped red onions, pickled cucumbers, sweet mustard, ketchup, French fries and mayonnaise	139,-
Crispy Chicken burger with seasoned breaded chicken fillet, Romaine, Cheddar, Chimichurri mayonnaise, guacamole, French fries and mayonnaise	159,-
Edamame falafel burger (gluten free, lactose free, vegan) with guacamole, Radicchio, tomato, cucumber, pickled red onions, French fries and vegan mayonnaise	159,-
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	159,-