



dronning louise

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Forretter & snacks

Hvide danske asparges m. håndpillede rejer, sauce hollandaise og rugbrødschips	129,-
Cremet kartoffel/porresuppe m. sprød bacon Serveres med brød og smør	89,-
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	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,-
Hvidløgsbrød m. tomat og cheddar	55,-

Fisk & Skaldyr

Lette retter – let frokost eller forret

Varmrøget laks Serveres kold m. syltede rødløg, ærtepuré, rugbrødsknas og karse ærteskud	120,-
Bakskuld	1 stk. 95,- 2 stk. 130,-
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	195,-
Helstegt Vesterhavs rødspætte m. citron, håndpillede rejer, små kartofler og persillesauce	269,-
Stjernesnud m. to stegte rødspættefileter, håndpillede rejer og koldrøget laks. Serveres på ristet brød m. slikasparges, kaviar, mayonnaise og rød dressing	189,-
Røget laks i bagel m. røget laksetatar, avocado, agurk, karse og sød chili/lime dressing	169,-

Hovedretter

Oksefilet af Black Angus 300g m. skalotteløg, aspargesbroccoli, "gudesvær", sauce Bordelaise og pommes frites	315,-
Pariserbøf Hakkebøf fra Grambogaard på ristet brød m. rødbeder, pickles, løg, kapers, peberrod og rå æggeblomme	165,-
Langtidsstegte spareribs m. coleslaw, bourbon barbecue sauce, pommes frites og mayonnaise	249,-
Steak tatar Frisk groft hakket okseinderlår rørt m. Cognac, løg, kapers, cornichoner og Tabasco. Serveres m. rå æggeblomme, rodfrugtschips, karse ærteskud, ristet lyst brød, pommes frites og aioli	169,-

Salater

Salat m. røget laks m. panerede rejer, avocado, cherrytomater, koldt pocheret æg, bladede salatblade, grønne bønner, dildolie og hytteost m. citron	169,-
Salat m. stegt kyllingebryst fra Gråsten m. cherrytomater, blandede salatblade, avocado, bacon, croutoner, rugbrødschips, parmesan og Caesar dressing	169,-

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,-
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, sød sennep, ketchup, pommes frites og mayonnaise	145,-
Spicy kyllingeburger m. krydderpaneret kyllingefilet, tortilla chips, syltede chilier, guacamole, agurk, cheddar, romainesalat, tomat, løg, pommes frites og chilimayonnaise	175,-
Crispy kyllingeburger m. krydderpaneret kyllingefilet, romainesalat, tomat, løg, avocado, chimichurri-mayonnaise, cheddar, pommes frites og mayonnaise	169,-
Club sandwich m. stegt kyllingebryst fra Gråsten. Serveres i bagel m. bacon, romainesalat, syltede rødløg, tomat, ananas, karrydressing, 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

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,-
Ice cream sundae m. vaniljeis, jordbærpuré, sprød nøddekrokant og flødeskum	75,-

Brunch - til 16.00

Brunch nr. 1 Røgede danske brunchpølser, røæg, Årstidsost, lufttørret skinke, og varm leverpostej m. champignon, bacon og surt. Hertil melon, vindruer, rugbrød, surdejsbrød 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	1 stk. 85,- 2 stk. 140,-
på ristet franskbrød m. 'back bone bacon' eller røget laks, pocheret æg og sauce hollandaise	
Æggekage m. tomat, smørristet rugbrød, purløg og bacon	159,-
Ostemad på surdejsbrød m. dijonsennep og rødløg	45,-



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Starters & snacks

White Danish asparagus with hand peeled prawns, Sauce Hollandaise and rye bread crisps	129,-
Cream of potato and leek soup with crispy bacon Served with bread and butter	89,-
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	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 tomato and Cheddar	55,-

Seafood

Light courses – light lunch or starter

Hot-smoked salmon Served cold with pickled red onions, puree of peas, crunchy rye bread chips and cress pea shoots	120,-
'Bakskuld' – salted and smoked dab with rye bread, lemon and "remoulade"	1 pc. 95,- 2 pcs. 130,-
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	195,-
Pan fried Plaice on the bone with lemon, hand peeled prawns, small potatoes and parsley sauce	269,-
'Stjernesked' 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 in a bagel with smoked salmon tartare, avocado, cucumber, cress and a sweet chilli/lime dressing	169,-

Main courses

Steak of Black Angus 300g with shallots, Broccolini, "butter of the gods", sauce Bordelaise and French fries	315,-
'Pariserbøf' Beef patty from Grambogaard on toast with beetroot, pickles, chopped onion, capers, horseradish and a raw egg yolk	165,-
Slow roasted spareribs with coleslaw, Bourbon barbecue sauce, French fries and mayonnaise	249,-
Steak tartare Fresh coarsely chopped beef with Cognac, onions, capers, cornichons, and Tabasco. Served with a raw egg yolk, veg crisps, cress pea shot, toasted bread, French fries and Aioli	169,-

Salads

Smoked salmon salad with breaded prawns, avocado, cherry tomatoes, cold poached egg, mixed salad leaves, haricot verts, dill oil and cottage cheese with lemon	169,-
Salad of fried chicken breast from Gråsten with cherry tomatoes, mixed salad leaves, avocado, bacon, croutons, rye bread crisps, Parmesan and Caesar dressing	169,-

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,-
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, sweet mustard, ketchup, French fries and mayonnaise	145,-
Spicy chicken burger with seasoned breaded chicken fillet, Tortilla chips, pickled chillies, guacamole, cucumber, Cheddar, Romaine, tomato, onions, French fries and chilli mayonnaise	175,-
Crispy Chicken burger with seasoned breaded chicken fillet, Romaine, tomato, onions, Cheddar, Chimichurri mayonnaise, avocado, French fries and mayonnaise	169,-
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	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

Old fashioned apple cake with apple puree, macarons, whipped cream and red currant jelly	50,-
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,-
Ice cream sundae with vanilla ice cream, strawberry puree, 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	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	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.