

# dronning louise

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## Forretter & snacks

Krzysztofs gullasch suppe m. merian og brød	100,-
Bresaola m. honningbagte rødbeder, feta, cashewnødder, brøndkarse og balsamicodressing	125,-
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,-
Hvidløgsbrød m. cheddar og mozzarella	55,-

## Fisk & Skaldyr

### Lette retter – let frokost eller forret

Varmrøget makrel Serveres kold m. grillet peberfrugt, hummus, brøndkarse og ristet lyst brød	120,-
Bakskuld m. rugbrød, citron og remoulade	1 stk. 95,- 2 stk. 130,-
Paneret rødspættefilet m. rugbrød, citron og remoulade	1 stk. 95,- 2 stk. 130,-

### Hovedretter

Ovnbagt laks m. sesam Hertil ærtepuré, stegte grøntsager og kartofler, og sauce beurre blanc	275,-
Stjernes kud m. to stegte rødspættefileter, håndpillede rejer og koldrøget laks. Serveres på ristet brød m. slikasparges, kaviar, mayonnaise og rød dressing	189,-
Røget laks på rugbrød m. røget laksetatar, avocado, agurk, karse og sød chili/lime dressing	169,-

### Hovedretter

Tournedos af oksemørbrad 220g m. gulerodspuré, bagte skalotteløg, sauce Bearnaise og Chunky fries	365,-
Oksefilet af Black Angus 300g m. "gudesmør", stegte aspargesbroccoli og cashewnødder, sauce Bordelaise og flødekartofler	325,-
Guinness braiserede svinekæber m. karamelliserede løg, rodfrugtsmos og -chips	275,-
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\*

Steak sandwich m. oksefilet, karamelliserede løg, dijonnaise, ølpanerede løgringe og brøndkarse. Serveres med pommes frites og mayonnaise	195,-
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,-
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,-
*Et vegansk alternativ! Burgerens hakkebøf eller kyllingebryst kan uden merbetaling erstattes af en vegansk plantebaseret "bøf". Denne bøf er ikke gluten fri.	

## Desserter

Kaffe/Bailey's cheesecake m. hvid chokolade, flødeskum og espressosirup	85,-
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

Krzysztof's Gullasch soup with Marjarom and bread		100,-
Bresaola with honey baked beetroots, Feta, Cashew nuts, watercress and a Balsamico dressing		125,-
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

Hot-smoked Mackerel Served cold with grilled bell peppers, Hummus, watercress and toasted bread		120,-
'Bakskuld' – salted and smoked dab with rye bread, lemon and "remoulade"	1 pc. 2 pcs.	95,- 130,-
Breaded fillet of plaice with rye bread, lemon and "remoulade"	1 pc. 2 pcs.	95,- 130,-

### Main courses

Oven baked salmon with sesame Served with puree of peas, fried vegetables and potatoes, and a sauce Beurre Blanc		275,-
'Stjernes kud' 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 on ryebread with smoked salmon tartare, avocado, cucumber, cress and a sweet chilli/lime dressing		169,-

## Main courses

Tournedos of beef fillet 220g with carrot puree, baked Shallots, sauce Bearnaise and chunky chips		365,-
Steak of Black Angus 300g with "butter of the gods", fried Broccolini and cashew nuts, sauce Bordelaise and creamed potatoes au gratin		325,-
Guinness braised pork cheeks with caramelized onions, root vegetable mash and veg crisps		275,-
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,-
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,-
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,-

### \*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

Coffee/Bailey's cheesecake With white chocolate, whipped cream and espresso sirup		85,-
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. 2 pcs.	85,- 140,-
Country omelette with tomatoes, butter fried rye bread, chives and bacon		159,-
Danish cheese on bread with Dijon mustard and red onions		45,-