

### Brunch - til 16.00

Brunch nr. 1	159,-
Røgede danske brunchpølser, røræg, økologisk Benedict kloster ost, lufttørret skinke, og varm leverpostej m. champignon, bacon og surt. Hertil melon, vindruer, rugbrød, surdejsbrød 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 chokolade brownie m. flødeskum	
Eggs Benedict	1 stk. 85,-
på ristet franskbrød m. 'back bone bacon', pocheret økologisk æg og sauce hollandaise	2 stk. 140,-
Æggekage	149,-
m. tomat, smørristet rugbrød, purløg og bacon	
Ostemad	40,-
på surdejsbrød m. dijonsennep og rødløg	

### Snacks

Tapas bræt	159,-
m. økologisk klosterost og 'drunken dog' (ost) m. syltede kantareller, trøffel salami, lufttørret skinke m. pesto, panerede rejer m. chimichurri mayonnaise og syltede rødløg, salt mandler, rodfrugtschips og knækbrød	
Pommes frites m. mayo	lille/stor 35/50,-
Sweet Potato fries m. aioli	lille/stor 45/70,-
Ølpanerede løgringe m. mayo	lille/stor 40/60,-
Cheese Nachos	lille/stor 69/95,-
m. salsa, guacamole, crème fraiche og jalapeños	
Cheese Nachos Supreme	109,-
m. kryddermarineret kylling, salsa, guacamole, crème fraiche og jalapeños	
Hvidløgsbrød m. tomat og cheddar	50,-

### Burger og sandwich\*

Bøfsandwich	149,-
m. hakkebøf fra Grambogaard, ketchup, remoulade, syltede løg, agurker og rødbeder, ølpanerede løgringe, ristede løg, flæskesvær og skysovs	
Bourbon barbecue burger	179,-
m. hakkebøf fra Grambogaard, karamelliseret tørsaltet bacon, ølpanerede løgringe, cheddar, rødløg, romainesalat, syltede agurker, bourbon barbecue dressing, pommes frites og mayonnaise	
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	
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	
Club sandwich	159,-
m. stegt kyllingebryst fra Gråsten. Serveres i bagel m. bacon, romainesalat, syltede rødløg, tomat, ananas, karrydressing, pommes frites og mayonnaise	

#### \*Et vegansk alternativ!

Burgerens hakkebøf eller kyllingebryst kan uden merbetaling erstattes af en vegansk plantebaseret "bøf". Denne bøf er ikke gluten fri.

### Forretter

Krzysztofs gullaschsuppe m. brød og smør	85,-
Varmrøget færøsk laks	100,-
Serveres kold m. råsyltede kantareller, jordskokkepuré, rugbrødsknas og karse ærteskud	
Carpaccio af kalvefilet	100,-
m. brombær, ristede hasselnødder, 'drunken dog' (ost), rucola og balsamico vinaigrette	

### 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

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	

### 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	

### Hovedretter

Rosastegt andebryst	265,-
m. confiteret knoldselleri, stegte svampe, kartoffelkroetter og portvinssauce	
Kalveribeye fra Grambogaard 250g	295,-
m. ovnbagte gulerødder svøbt i lufttørret skinke, pesto, ølpanerede løgringe, pebersauce og pommes frites	
Pariserbøf	139,-
Hakkebøf fra Grambogaard på ristet brød m. rødbeder, pickles, løg, kapers, peberrod og rå økologisk æggeblomme	
Langtidsstegte sparerijs	235,-
m. coleslaw, bourbon barbecue sauce, pommes frites og mayonnaise	
Steak tatar	159,-
Frisk groft hakket okseinderlår rørt m. Cognac, løg, kapers, cornichoner og Tabasco. Serveres m. rå økologisk æggeblomme, rodfrugtschips, karse ærteskud, ristet lyst brød, pommes frites og aioli	

### Desserter

Æbletærte m. crème fraiche	50,-
Chokolade Brownie m. flødeskum	40,-
- m. "Chocolate chip cookie dough" is	75,-
Varm "cookies and ice cream" til 2 personer	100,-
Bagt 'cookie dough' med vaniljeis og chokoladesauce	
"Knickerbocker glory"	75,-
Hjemmelavet "Chocolate chip cookie dough" is, chokoladesauce, brombær coulis og flødeskum	



# dronning louise

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## Brunch - until 16.00

Brunch no. 1	159,-
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, sour dough bread, rye bread and butter	
Brunch no. 2	159,-
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	
Eggs Benedict	1 pc. 85,-
on a toasted loaf with back bone bacon, poached organic egg and Sauce Hollandaise	2 pcs. 140,-
Country omelette	149,-
with tomatoes, butter fried rye bread, chives and bacon	
Danish cheese on bread	40,-
with Dijon mustard and red onions	

## Snacks

Tapas board	159,-
with organic abbey cheese and 'drunken dog' (cheese) with pickled chanterelles, truffle salami, air dried ham w. pesto, breaded prawns with chimichurri mayonnaise and pickled red onion, salted almonds, veg crisps and crispbread	
French fries with mayo	small/large 35/50,-
Sweet Potato fries with aioli	small/large 45/70,-
Beer battered onion rings with mayo	small/large 40/60,-
Cheese Nachos	small/large 69/95,-
with salsa, guacamole, crème fraiche and jalapeños	
Cheese Nachos Supreme	109,-
with marinated chicken, salsa, guacamole, crème fraiche and jalapeños	
Garlic bread with tomato and Cheddar	50,-

## Burgers and sandwich\*

'Bøfsandwich'	149,-
Beef patty, ketchup, remoulade, pickled onions, cucumber and beetroot, onion rings, crispy onions, pork scratchings and gravy	
Bourbon barbecue burger	179,-
with a beef patty from Grambogaard, caramelized air-dried bacon, beer battered onion rings, Cheddar, red onions, Romaine, pickled cucumber, Bourbon barbecue dressing, French fries and mayonnaise	
Classic burger with bacon and cheese	159,-
with a beef patty from Grambogaard, bacon, Cheddar, Romaine, tomato, onions, pickled cucumbers, 1000 Island dressing, French fries and mayonnaise	
Cheeseburger	139,-
with a beef patty from Grambogaard, Cheddar, chopped red onions, pickled cucumbers, sweet mustard, ketchup, French fries and mayonnaise	
Crispy Chicken burger	159,-
with seasoned breaded chicken fillet, Romaine, Cheddar, Chimichurri mayonnaise, guacamole, French fries and mayonnaise	
Club sandwich	159,-
with fried chicken breast from Gråsten. Served in a bagel with bacon, Romaine, pickled red onions, tomatoes, pineapple, curry dressing, French fries and mayonnaise	

### \*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.

## Starters

Krzysztof's Gullasch soup with bread and butter	85,-
Hot-smoked salmon	100,-
Served cold with pickled chanterelles, Jerusalem artichoke puree, crunchy rye bread chips and cress pea shoots	
Carpaccio of veal	100,-
with blackberries, roasted hazelnuts, 'drunken dog' cheese, rocket and a balsamic vinaigrette	

## Fish

### Light courses – light lunch or starter

'Bakskuld' – salted and smoked dab	1 pc. 89,-
with rye bread, lemon and "remoulade"	2 pcs. 119,-
Breaded fillet of plaice	1 pc. 89,-
with rye bread, lemon and "remoulade"	2 pcs. 119,-

### Main courses

'Stjernes kud'	179,-
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	
Smoked salmon in a bagel	159,-
with smoked salmon tartare, avocado, cucumber, cress and a sweet chilli/lime dressing	

## Salads

Faroese smoked salmon salad	159,-
with breaded prawns, avocado, cherry tomatoes, cold poached organic egg, mixed salad leaves, haricot verts, dill oil and cottage cheese with lemon	
Salad of fried chicken breast from Gråsten	149,-
with cherry tomatoes, mixed salad leaves, avocado, bacon, croutons, rye bread crisps, Parmesan and Caesar dressing	

## Main courses

Roasted duck breast	265,-
with a confit of celeria, fried mushrooms, potato croquettes and port wine sauce	
Ribeye of Veal from Grambogaard 250g	295,-
with oven baked carrots wrapped in air dried ham, pesto, beer battered onion rings, pepper sauce and French fries	
'Pariserbøf'	139,-
Beef patty from Grambogaard on toast with beetroot, pickles, chopped onion, capers, horseradish and a raw organic egg yolk	
Slow roasted spareribs	235,-
with coleslaw, Bourbon barbecue sauce, French fries and mayonnaise	
Steak tartare	159,-
Fresh coarsely chopped beef with Cognac, onions, capers, cornichons, and Tabasco. Served with a raw organic egg yolk, veg crisps, cress pea shot, toasted bread, French fries and Aioli	

## Desserts

Apple pie with crème fraiche	50,-
Chocolate Brownie with whipped cream	40,-
- with Chocolate chip cookie dough ice cream	75,-
Warm cookies and ice cream for 2 people	100,-
Baked cookie dough with vanilla ice cream and a chocolate sauce	
Knickerbocker glory	75,-
Chocolate chip cookie dough ice cream with chocolate sauce, blackberry coulis and whipped cream	