

The light Brunch

Cheese and fresh rye bread – homemade falafel w. hummus – avocado cream w. rye biscuits
scrambled eggs – avocado w. sesame
various kinds of fruits – blueberry skyr w. granola
american pancake w. syrup and berries

The heavy Brunch

Grilled chorizo – fried sausage
serrano ham – scrambled eggs
crispy bacon – french fries – various kinds of fruits – blueberry skyr w. granola
american pancake w. syrup and berries

Breakfast

Breakfast plate 125,-
Toasted rye bread– scrambled eggs
sliced cheese – marmelade
blueberry skyr w. granola

Serrano omelet 145,-
Serrano ham – cheddar cheese
salad - tomatoes

Pancakes 115,-
3 pancakes – nuts
chocolate sauce – berries

Big butter croissant 50,-
Fresh baked french croissant



add-ons

Extra beef 40,-

Extra cheese 15,-

Extra bacon 15,-

Extra chicken 40,-

Extra jalapenos 10,-

Our burgers are fried medium

Classic burger 170,-
200g minced meat – bacon – cheddar cheese – tomato
onions – pickles – chili mayo – ketchup
french fries w. parsley sea salt or sweet potato fries

American BBQ burger 170,-
200g minced meat – soft onion – bacon – tomato
cheddar cheese – pickles – homemade barbecue sauce
made on whiskey – french fries w. parsley sea salt or
sweet potato fries – ketchup – chili mayo

Chicken burger 170,-
180g chicken breast – bacon – tomato – onions
cheddar cheese – curry mayo – pickles
french fries w. parsley sea salt or sweet potato fries
ketchup – chili mayo

Goat cheese burger 175,-
200g minced meat – onion – goat cheese
bacon – pickles – french fries w. parsley sea salt or
sweet potato fries – ketchup – chili mayo

Veggie burger 170,-
Vegetarian beef of beetroot, mushrooms and beans
hummus – tomato – red onion – pickles
yogurt dressing w. mint – french fries w. parsley sea salt
or sweet potato fries – ketchup – chili mayo

Truffle burger 175,-
200g minced meat – truffle mayo – cheddar– salad
soft onions – onion rings – tomato – pickles
french fries w. parsley sea salt or sweet potato fries



Danish SMØRREBRØD

2 x smørrebrød per pers. 170,-

+ *Linie aquavit, 4cl. 35,-*

Egg & shrimps 90,-
Egg – shrimps – tomato
mayonnaise – herbs – rye bread

The Fish 90,-
Breaded plaice – lemon
dill – remoulade – rye bread

Potato 90,-
Potato – ramsons mayonnaise – bacon
red onion – chives – herbs – rye bread

Avo Avocado 90,-
Avocado – homemade basil pesto
pickled onions – rye bread

Classic tartare 90,-
Beef tartare – pickles – horseradish – red onions
pickled beetroot – raw egg yolk – rye bread

nachos

Nachos / Supreme 145 / 155,-
Tortilla chips – (chicken) – salsa
cheddar cheese – homemade guacamole
sour cream – jalapenos

SANDWICHES & SALADS

Vegetarian sandwich 155,-
Cream cheese – pea cream – squash – crispy salad
avocado – tomato – red onion – light sandwich bread
Until 4:30PM

Tuna sandwich 155,-
Tuna mousse – tomato – red onion
herbs – crispy salad – light sandwich bread
Until 4:30PM

Salmon sandwich 155,-
Smoked salmon – cream cheese – herbs
tomato – red onion – crispy salad– light sandwich bread
Until 4:30PM

Club sandwich 158,-
Grilled chicken – egg – crispy bacon – crispy salad
tomato – red onion – carry mayo – light sandwich bread
Until 4:30PM

Caesar salad 158,-
Fried chicken breast – heart salad
parmesan – tomato – croutons – ceasar dressing

Chevre Chaud 158,-
Baked goat cheese – crispy salad – olives – pine nuts
sun dried tomato – marinated edamame beans – vinaigrette

Salad w. grilled tuna 175,-
Grilled tuna – avocado fresh chili – miso
perls of mozzarella – frisée

Avocado salad 145,-
Avocado – basil pesto – tomato – onions
perls of mozzarella – frisée
+ *chicken or smoked salmon 30,-*

MAIN COURSES

meat

Beef tartare 195,-
Tartare of beef – chives – tarragon
cornichon – egg yolk (stirred in) – horseradish
pickled mustard seeds – crispy onion rings
french fries or sweet potato fries

Ribeye 255,-
Tender beef 300 gr New Zealand ribeye
homemade bearnaise sauce or pepper sauce
french fries or sweet potato fries

pasta & risotto

Truffle pasta 185,-
Pasta – chicken – truffle cream
crispy bacon – parmesan – truffle oil

Risotto 175,-
Fresh mushrooms – parmesan
risotto rice – truffle oil

fish

Fish n’ Chips 175,-
Homemade tartare sauce
pickled onions – urter
french fries w. parsley sea salt

Grilled tuna steak 185,-
Tuna steak – avocado cream – chili
crispy salad – miso

Spicy tuna tartare 195,-
Tuna – chilli mayo – avocado
apple – dill – sesame
cucumber – fresh chilli – french fries

Baked salmon 195,-
Baked salmon w. lemon and dill
caramelized celery puree
fried carrots – cauliflower

soup

Seasonal soup 165,-
Please ask the waiter

QUESADILLA

Mexican speciality

Grilled chicken
cheddar cheese – sour cream
salad – guacamole – salsa
185,-

TAPAS

12 month serrano,
Italian salami,
Finocchiona fennel sausage,
2 kinds of snack sausage
duck rilette, 2 kinds of cheese,
tomato tapenade
grilled artichoke

Tapas for 1 169,-
Tapas for 2 279,-

SideORDERS

Olives 65,-
Mixed olives

Nachos chips 70,-
Chips – guacamole – salsa

Green salad 65,-
w. passion vinaigrette

Tomato salad 70,-
w. mozzarella and pesto

Roasted potatoes 75,-
w. chili mayo

French fries 70,-
w. chili mayo and ketchup

Sweet potato fries 75,-
w. chili mayo and ketchup

DESSERT

Classic apple cake 75,-
Apple kompot – cream
white chocolate
crumble

Flambeed lemon pie 70,-
With meringue

Creme brulée 75,-
Burnt vanilla cream

Cake of the week 65,-
Kindly ask your waiter

KIDS MENU

Pasta Pesto 95,-
Pasta – grilled chicken
breast – homemade pesto

Fish n’ Chips 95,-
With french fries with parsly salt and
remoulade

Juice & soda

Adelhardt Organic <i>Elderflower or Blackcurrant</i>	52,-
Soda 40 cl <i>Pepsi, Pepsi Max, Mirinda Lemon, Danskvand, Faxe Kondi 0 kcal, Faxe Kondi Appelsin 0 kcal</i>	52,-
Bottled soda <i>Tonic, Ginger beer (organic)</i>	52,-
Squeezed orange juice	65,-
Ice water	15,-
Juice <i>Pineapple, apple, orange or cranberry</i>	54,-

Beer

	40 cl
Royal Pilsner	65,-
Royal Classic	65,-
Royal Blanche	69,-

Tea & organic coffee

Espresso	38,-	dbl.	45,-
Cappuccino			48,-
Cortado			42,-
Cafe Latte <i>Oat milk +5kr.</i>			55,-
Syrup <i>Vanilla, caramel, chocolate or hazelnut</i>			+8,-
Americano			48,-
Iced coffee <i>Oat milk +5kr. Syrup: Vanilla, caramel, chocolate or hazelnut</i>			65,-
Tea of the house (1x free refill) <i>Earl grey: Black ceylon tea w. bergamotoil and jasmin Quince: Black and green ceylon tea w. dried flowers and quince Breakfast: Black and white ceylon tea Mountain flower: Black and green ceylon tea w. exotic fruit and dried flowers Tivoli: White and green ceylon tea w. strawberrys and jasmin Fullmoon: Green ceylon tea w. lemongrass & natural sweetness</i>			48,-

Homemade iced tea

Lemon – lemon, lemon syrup and ice water	59,-
Peach – orange, peach syrup and ice water	59,-

Lemonade

Homemade – Lemonade made with sparkling water, elderflower, fresh lemon juice and passion fruit.	70,-
---	------

White wine

Copper Lane Chardonnay , <i>Swartland, South Africa</i>	85 / 345,-
Moselland Riesling , <i>Mosel, Germany</i>	89 / 365,-
Farmer’s Block, Chenin-Viognier , <i>Western Cape, South Africa</i>	95 / 395,-

Red wine

Copper Lane, Shiraz/Merlot , <i>Swartland, South Africa</i>	85 / 345,-
Silver Mountain, Zinfandel , <i>Californien, USA</i>	89 / 365,-
Farmer’s Block, Shiraz-Carbenet , <i>Western Cape, South Africa</i>	95 / 395,-

Rosé

Mimi Provence Rosé , <i>France</i>	89 / 355,-
Mimi Provence Rosé, MAGNUM , <i>France</i>	1,5L 590,-

Cava

NV Mont Marcal, Cava Brut , <i>Spain</i>	85 / 345,-
NV Mont Marcal, Cava Brut, Rosé , <i>Spain</i>	85 / 345,-

Cocktails & Pitchers

Mango Express <i>Gin – mango syrup – organic cranberry – lime</i>	105,-	385,-
Champagne Passion <i>Vodka – passion puree – champagne – gomme</i>	105,-	385,-
Aperol Spritz <i>Aperol – cava – orange slice – secret twist</i>	105,-	385,-
Sangria	105,-	385,-

Double +3cl. 30,-

Triple +6cl. 60,-



Den Blå Hund



cafe_denblaahund