

Restaurant Klubben



LUNCH 12 - 16

MINI PLATE

Herring, eggs and shrimp, fish fillet with remoulade and warm meatball with red cabbage and cheese. Served with bread and butter 229,-

LUXURY SETTING

(Must be ordered by the entire table)

1. SERVING

3 types of herring served with curry salad
Smoked salmon with scrambled eggs
Chicken salad with bacon
Warm plaice fillet with remoulade
Also rye bread and French bread.

2. SERVING

Pork tenderloin steak with caramelized onions
Roast pork loin with crackling with warm red cabbage and pickled vegetables
Served with bread and butter.

3. SERVING

Selection of 3 types of cheese, served with crackers
Min 2nd person 349,- per person.

[If you want a luxury meal after 4 p.m., it must be ordered the day before]

REMEMBER TO SEE OUR OPEN FACED SANDWICH CARD



WINE RECOMMENDATION FOR LUNCH

Rumeurs Rosé from
Provence Medi
gl. 75,- bt. 350,-

Australian Chardonnay
gl. 75,- bt. 350,-

We offer our entire menu as Take Away.

Questions regarding allergens should be directed to the staff.

APPETIZERS

SHRIMP COCKTAIL

With bread and butter 149,-

SMOKED SALMON

With bread and butter 149,-

GREEK SALAD

With olives, feta cheese, bread and butter 149,-

FISH

PAN-FRIED PLAICE FILLETS (meunière)

Parsley potatoes, parsley sauce, shrimp, asparagus and vegetables of the day 229,-

DEEP-FRIED PLAICE FILLETS

Shrimp, asparagus, hollandaise and French fries 229,-

'STJERNESKUD'

(Traditional Danish specialty)

Steamed and pan-fried plaice fillets topped with shrimp, asparagus, caviar, lemon and Thousand Island dressing. Served on toasted white bread 229,-

FISH OF THE DAY 249,-

Served with hollandaise sauce and seasonal garnish

VEGETARIAN DISH OF THE DAY

Prepared according to the chef's creativity 229,-

ALL YOU CAN EAT

OLD-FASHIONED ROAST BEEF

With white potatoes, glazed onions, vegetable of the day, lingonberries and gravy 269,-

FRIED PORK

With white potatoes, parsley sauce and beetroot 249,-

MEAT

ROAST PORK LOIN WITH CRACKLING

White and caramelized potatoes, red cabbage, pickles and gravy (Served Thursday-Saturday only) 239,-

KLUBBEN'S SCHNITZEL

Sautéed potatoes, peas, gravy, anchovies, horseradish, capers and lemon 259,-

DANISH MINCED BEEF STEAK (350 g)

White potatoes, caramelized onions, gravy and two fried eggs 259,-

RIBEYE STEAK WITH BÉARNAISE

300 g ribeye with rustic fries, vegetables of the day, grilled tomato, parsley butter, green salad and béarnaise sauce 299,- / 400 g available for +50,-

GRILLED MINCED BEEF STEAK (350g)

Rustic fries, vegetables of the day, grilled tomato and béarnaise sauce 249,-

LARGE PARISIAN STEAK

(Traditional Danish classic)

Minced beef steak served on toasted bread, topped with onions, capers, beetroot, pickles, horseradish and two egg yolks 249,-

KLUBBEN'S "BØF SANDWICH" (Traditional Danish classic)

Hamburger served with pickled cucumbers, topped with gravy and rustic fries 249,-

KLUBBEN'S BEEF STEW (Traditional Danish classic)

Beef, cocktail sausages and pearl onions in a spiced paprika cream sauce Served with homemade mashed potatoes and accompaniments 249,-

KLUBBEN'S MEATBALLS (Traditional Danish classic)

Served with potatoes and stewed white cabbage 239,-

KLUBBEN'S KREBINETTER (Traditional Danish classic)

With stewed peas and carrots, served with parsley potatoes 249,-

KLUBBEN'S CALF HEARTS (Traditional Danish classic)

Homemade mashed potatoes and lingonberries 239,-



WINE RECOMMENDATION FOR THE EVENING

Classic dry and crispy Sancerre gl. 95,- bt. 475,-

Delicious Ripasso Superiore gl. 80,- bt. 375,-

CHEESE

CHEESE BOARD

3 kinds cheese with crunch and sweet 149,-

PORT WINE

Quinta do Estanho, Portugal
FINE TAWNY GL 69,- 450,-

DESSERT

DEEP FRIED CAMEMBERT

2 pieces Breaded and deep-fried Camembert, served with blackcurrant jam and bread 149,-

RED PORRIDGE

With cream and sugar 109,-

HOMEMADE CHOCOLATE MOUSSE

With whipped cream and almond slivers 109,-

BANANA SPLIT 109,-

OLD-FASHIONED APPLE PIE 109,-

APPLE PIE 109,-

ICE CREAM

Vanilla ice cream and chocolate sauce 109,-

IRISH COFFEE

Tullamore Whiskey 2cl. 109 / 4cl. 139,-

CHILDREN'S MENU

Under 12 years

CHILDREN'S FRIED PORK

With potatoes and parsley sauce 119,-

CHILDREN'S MEATBALLS

With french fries and remoulade 109,-

CHILDREN'S FISH

With french fries and remoulade 109,-

FRENCH FRIES

With remoulade 55,-

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BUBBLES

Veneto, Italy SPUMANTE MOSCATO DOLCE CAPETTA Sweet Spumante perfect for ice cream desserts or those who prefer sweets.	285,-
Victoria, Australia SPARKLING BRUT, MCPHERSON Dry and fruity bubbles from Australia. Charming and festive.	325,-
Champagne, France CHAMPAGNE BRUT JEAN DE LA FONTAINE Fresh and elegant Champagne with good balance and body. A delicious and festive companion to the meal.	595,-

WHITE WINE

// CLASSIC & DRY //	
Burgundy, France CHABLIS, CHARTRON & TREBUCHET	575,-
Loire, France SANCERRE DOMANIE, FRANCK MILLET	475,-
// FRUITY & OFF-DRY //	
Rheingau, Germany RIESLING HALBTROCKEN, GRAF JOHANN	375,-
Abruzzo, Italy MALVASIA, ORTONESI	GL. 65,- 265,-
// CREAMY & FULL-BODIED //	
Victoria, Australia CHARDONNAY, MCPHERSON	GL. 75,- 350,-

ROSÉ

Abruzzo, Italy FILARI Off-dry and fruity rosé	GL 65,- 265,-
Provence, France RUMOURS, CHÂTEAU L'ESCARELLE Classic, pale, dry, and mineral rosé	350,-

RED WINE

// POWERFULL & FULL-BODIED //	
Valpolicella Classico, Italy AMARONE, GAMBA CAMPEDEL	850,-
Valpolicella Classico, Italy AMARONE, SEMPREBON	550,-
California, USA CABERNET SAUVIGNON, BOGLE	450,-
// SOFT AND FULL-BODIED //	
Valpolicella Classico, Italy RIPASSO SUPERIORE, SEMPREBON	GL. 80,- 375,-
California, USA ZINFANDEL, WESTERN CELLARS	350,-
Victoria, Australia SHIRAZ, MCPHERSON	350,-
// CLASSIC & DRY //	
Tuscany, Italy BRUNELLO DI MONTALCINO, POGGIO CONTE	795,-
Bordeaux, France SAINT EMILION GRAND CRU, CHÂTEAU LE CROS	650,-
Rhône, France GIGONDAS, ALAIN JAUME	550,-

// JUICY & ELEGANT //	
California, USA PINOT NOIR, BOGLE	450,-
Puglia, Italy SANGIOVESE/MERLOT, ORTONESI	GL 65,- 265,-

PORT

Quinta do Estanho, Portugal FINE TAWNY	GL. 69,- 450,-
10 YEAR OLD TAWNY PORT	675,-
20 YEAR OLD TAWNY PORT	875,-

BEVERAGES

DRAFT BEER	small	large
TUBORG PILSNER	59,-	79,-
TUBORG CLASSIC	59,-	79,-
GRIMBERGEN DOUBLE AMBRÉE	59,-	79,-
BEER OF THE MONTH	59,-	79,-
2 LITER JUG		319,-
BOTTLED BEER		
TUBORG GOLD		49,-
CARLSBERG ELEPHANT		49,-
NON-ALCOHOLIC BEER		
TUBORG CLASSIC 0.0%		45,-
BROOKLYN SPECIAL EFFECTS 0.5%		45,-
1664 BLANC 0.0%		45,-
WATER	small	large
Coca-Cola, Coca-Cola Zero	36,-	59,-
Tuborg Squash, Schweppes Lemon, Schweppes Ginger Ale, Kinley Red or Kinley Lemon		
RED BULL		55,-
APPLE JUICE OR ORANGE JUICE		45,-
SPRING WATER 0.5 CL.		39,-
COCIO		45,-
BLACK COFFEE / FILTER COFFEE / THE ESPRESSO		48,-
AMERICANO		42,-
CAPPUCCINO		52,-
CAFÉ LATTE		60,-
FLAT WHITE		64,-
ADD		
EXTRA ESPRESSO SHOT		7,-
SYRUP		5,-

~ ALCOHOL ~

AQUAVIT & SCHNAPPS

Larger selection of schnapps,
ask for today's selection!

	1/1 btl.	4 cl.	2 cl.
	800,-	75,-	45,-

“He who doesn't drink schnapps has never lived”

BITTER	2 cl.
JÄGERMEISTER/FERNET BRANCA	49,-
ARN BITTER/OLD DANISH	49,-

We have a large selection of Bitters
Ask for more variants

DRINKS	
APEROL SPRITZ	95,-
VODKA - RED BULL	95,-
DARK 'N STORMY	95,-
GIN HAZZ	95,-
GIN & TONIC	95,-

COGNAC	1/1 btl.	2 cl.
THE LIGHT	600,-	69,-
TORRES	800,-	69,-
BLACK RENAULT	950,-	89,-

LIQUOR	1/1 btl.	2 cl.
GRAND MANNER	600,-	59,-
COINTREAU	600,-	59,-
BAILEYS IRISH CREAM	600,-	59,-