

Kitchen hours: 12:00–21:30
Smørrebrød served: 12:00–16:00

Restaurant Klubben

Enghavevej 4-6 · 1674 Copenhagen V
Tel. 33 31 40 15 · www.restaurant-klubben.dk

Tove Ditlevsen's Memorial Garden

TRADITIONAL DANISH SMØRREBRØD

Open-faced Danish sandwiches

	PRICE DKK	RYE- BREAD	FRENCH- BREAD
3 pieces of open sandwiches (chef's choice) Recommended aquavit: OP Anderson Original	169,-		

HERRING SELECTION

Marinated herring with onion and capers Recommended aquavit: Brøndums Snaps Original	99,-		
Spiced herring with raw egg yolk Recommended aquavit: OP Anderson Extra	99,-		
Traditional Danish Curried herring with red onion and capers Recommended aquavit: OP Anderson Original	99,-		

FISH & SEAFOOD

Shrimp with mayonnaise Recommended aquavit: OP Anderson Björk	99,-		
Eggs and shrimp with mayonnaise Recommended aquavit: OP Anderson Björk	109,-		
Smoked salmon with scrambled eggs and dill Recommended aquavit: OP Anderson Björk	139,-		
Fried fish fillet with shrimp and mayonnaise Recommended aquavit: OP Anderson Original	129,-		
Fried fish fillet with remoulade Recommended aquavit: Brøndums Snaps Original	119,-		
Shooting stars with steamed and fried fish fillet Recommended aquavit: OP Anderson Clear Spicy	249,-		
Chicken salad with bacon Recommended aquavit: OP Anderson Original	109,-		

THE GREEN SELECTION

Potato with chives, radishes and mayonnaise Recommended aquavit: OP Anderson Original	109,-		
Egg and tomato with mayonnaise and chives Recommended aquavit: OP Anderson Original	109,-		

MEAT & WARM DISHES

	PRICE DKK	RYE- BREAD	WHITE BREAD
Chicken salad with bacon Recommended aquavit: OP Anderson Original	109,-		
Classic steak tartare with 2 egg yolks Recommended aquavit: OP Anderson Original	159,-		
Salt-cured beef brisket with horseradish and pickles Recommended aquavit: Lysholm Line Aquavit	99,-		
Roast beef with remoulade, horseradish and crispy onions Recommended aquavit: OP Anderson Original	109,-		
“Dyrlægens Natmad” traditional Danish open-faced sandwich. Liver pâté, corned beef and onions Recommended aquavit: OP Anderson Extra	119,-		
Warm liver pâté with mushrooms and bacon Recommended aquavit: OP Anderson Björk	119,-		
2 Danish meatballs with red cabbage Recommended aquavit: OP Anderson Björk	119,-		
Minced beef Steak (large) with caramelised onions and fried egg Recommended aquavit: OP Anderson Original	189,-		
Pork tenderloin steak with caramelised onions and pickled vegetables Recommended aquavit: OP Anderson Extra	149,-		

CHEESE & DESSERT

Aged Danish cheese with rendered fat, meat jelly and a splash of dark rum Recommended aquavit: OP Anderson Original	109,-		
Gorgonzola with onion and egg yolk Recommended aquavit: OP Anderson Extra	119,-		
Deep-fried camembert with blackcurrant jam Recommended aquavit: Lysholm Line Aquavit	149,-		

Table no. _____	Aquavit	1/1 fl.	1/2 fl.	2 cl.
Total : _____	Red Aalborg/Export	700,-	375,-	39,-
	Well/Crown	700,-	375,-	39,-
	Akvavit/Jubilee Line	800,-		45,-
	O. P Andersson/dill/porcelain	800,-		45,-