

MENU OF THE MONTH SEPTEMBER

5.00 PM - 08.30 PM

Buy our wine menu and get 1 glass of sparkling wine, 1 glass of the recommended white and red, and a coffee of your choice

Starter

Witch flounder / salmon roulade

Served on a bottom of crispy salad with an herb mayonnaise and radish crudité

Kjær Sommerfeldt recommends:
Bestheim, Riesling – Classic, Alsace

Main course

Kangaroo

Served on a bottom of seasonal vegetables, petit potatoes and a blackberry sauce

Kjær Sommerfeldt recommends:
Domaine Albert Sounit, Bourgogne Rouge – Vieilles Vignes,
Bourgogne

Dessert

Chocolate mousse

Served with caramel and berries

2 course menu **kr. 375,-**
3 course menu **kr. 425,-**
Wine menu incl. coffee **kr. 299,-**



KGL. HOFLEVERANDØR

KJÆR SOMMERFELDT

**Remember that all our courses can be made gluten free!
And remember all our courses can be bought as takeaway!**

SNACKS

Snack platter kr. 99,-

With bread, butter, olives, salted almonds, chorizo & serrano ham

Steak fries served with ketchup, remoulade or aioli kr. 59,-

Bread & butter kr. 29,-

Root vegetable chips served with chili dip kr. 49,-

Olives or salted almonds kr. 39,-

Cheese platter with 3 Unika cheeses kr. 149,-

Served with crispbread, buckthorn jam, olives og salted almonds

DANISH OPEN SANDWICHES

From 12.00 PM - 04.00 PM

COZY's fried herring with capers, onion and horseradish

Egg & shrimps with mayonnaise, roe and herbs

Smoked salmon with cottage cheese, pickled lingonberries and fennel crudité

Pan-fried plaice fillet with shrimps, remoulade and dill

Avocado with cottage cheese, semidried tomatoes and root vegetable chips

Chicken breast from Hopballe Mølle with guacamole, semidried tomatoes and salted almonds

Potato with green herb mayonnaise, potato chips, chives and radish crudité

Classic cheese sandwich with mustard, red onion and herbs

1 piece pr. person kr. 99,-

2 pieces pr. person kr. 179,-

3 pieces pr. person kr. 219,-



STARTERS

3 oysters kr. 139,-

1 dozen oysters kr. 449,-

Oysters are served with fresh sea buckthorn/gin granite

Moules Mariniere kr. 139,-

Steamed mussels in a creamy white wine sauce, with fresh herbs, tabasco and grilled lime.

Served with bread

Avocado carpaccio kr. 119,-

Served with piment pesto, parmesan, salted almonds, herbs, bread and butter

Flamed prawns kr. 139,-

Served on a bottom of crispy salad, cognac, chili, spring onions, bread and butter

MAIN COURSES WITH FISH OR CHICKEN

Buy a side salad for your main course kr. 48,-

(Danish classic) **Shooting star kr. 229,-**

Pan-fried plaice, steamed plaice, shrimps, smoked salmon, roe and shellfish dressing, served on butter-fried bread and salad

Extra pan-fried plaice kr. 60,-

Skin-fried Zander kr. 298,-

Served with carrot, asparagus, lemon, dill, new potatoes and browned butter

Skin-fried chicken breast from Hopballe Mølle kr. 269,-

Served with boiled potatoes, rhubarb compote, pickled cucumber and gravy

Meuniere fried plaice kr. 298,-

Served with boiled new potatoes, grilled lime, pickled lingonberries, and dill.

Choose between beurre noisette or parsley sauce

COZY's crispy chicken burger kr. 199,-

Brioche bun with chili mayo, filled with crispy salad, guacamole, fresh tomatoes and chicken from Hopballe Mølle.

Served with steak fries, ketchup, remoulade or aioli

Bearnaise or gravy with your burger kr. 39,-

Caesar salad kr. 169,-

Romaine salad with grilled chicken from Hopballe Mølle, crispy bacon, croutons, parmesan and caesar dressing

Moules frites kr. 249,-

Steamed mussels in a creamy white wine sauce, with fresh herbs, tabasco and grilled lime.

Served with bread, steak fries, ketchup, remoulade or aioli



OBS!! All our beef/veal are being cooked medium

MAINCOURSES WITH BEEF/VEAL OR PORK

Buy a side salad for your main course kr. 48,-

Wiener schnitzel kr. 249,-

Of veal, served with pommes sauté, peas, lemon, horseradish, capers and anchovies
Choose between beurre noisette or gravy

Grilled beef tartare kr. 189,-

Served with capers, fresh red onions, horseradish, pickled red beets, pickles and raw egg yolk

COZY's beef burger kr. 199,-

Brioche bun with mayonnaise, filled with crispy salad, gherkins, pickled red onion, fresh tomatoes, crispy bacon and cheddar

Served with steak fries, ketchup, remoulade or aioli

Bearnaise or gravy with your burger kr. 39,-

Boeuf bearnaise of Hereford beeffilet kr. 399,-

Served with seasonal vegetables and steak fries

Veal rib-eye 250g kr. 379,-

Served with seasonal vegetables, steak fries and whiskey sauce

Spareribs Small kr. 199,- Large kr. 225,-

Served with creamy coleslaw, steak fries, ketchup, remoulade or aioli

MAIN COURSES FOR THE VEGETERIAN

Buy a side salad for your main course kr. 48,-

COZY vegetarian burger kr. 199,-

Brioche bun with mayonnaise, filled with a crispy cauliflower steak, crispy salad, gherkins, pickled red onion, fresh beef tomato

Served with steak fries, ketchup, remoulade or aioli

Fresh salad kr. 169,-

Made with lollo bionda, cucumber, fresh tomato, asparagus, potato, edamame beans and vinaigrette

Mushroom risotto kr. 199,-

With rice, roasted mushrooms, pickled apples, parmesan and truffle oil



FOR THE CHILDREN

Up to and including 12 years

Kids burger kr. 99,-

Brioche bun with beef patty and cheese. On the side salad, tomato and cucumber.
Served with steak fries, ketchup and remoulade

Pan-fried plaice fillet kr. 99,-

Served with tomato, cucumber, steak fries, ketchup and remoulade

Crispy chicken kr. 99,-

Served with tomato, cucumber, steak fries, ketchup og remoulade

Spareribs kr. 99,-

Served with creamy coleslaw, steak fries, ketchup og remoulade

Vanilla ice cream and strawberry ice cream kr. 69,-

Served with sprinkles

Pancake kr. 79,-

Served with vanilla ice cream and chocolate sauce

DESSERTS

Cheese platter with 3 Unika cheeses kr. 149,-

Served with crispbread, buckthorn jam, olives og salted almonds

Old fashioned Danish apple cake kr. 99,-

With whipped cream, sweet breadcrumbs and apple chips

Wild berry ice cream roulade kr. 99,-

Served with berry coulis, chocolate shavings and fresh berries

Pancakes kr. 99,-

Served with vanilla ice cream and chocolate sauce

Menu of the month dessert kr. 99,-



DRINKS

Dark n' stormy (Rum, lime and Ginger Beer)	kr. 95,-
Cuba Libre (Rum, lime and Coca Cola)	kr. 95,-
Gin n' Tonic (Gin and tonic)	kr. 95,-
<i>This drink can be made with alcohol free gin</i>	
Gin Hass (Gin, mango and lemon)	kr. 95,-
<i>This drink can be made with alcohol free gin</i>	
Aperol (Aperol, sparkeling wine and club soda)	kr. 95,-

SPARKLING WINE

Valento, Spumante Brut, Italy	kr. 325,- / 79,-
<i>Spumante with a nice pure bouquet, with nuances of peach, apple and citrus fruit</i>	
Caprice de Lune Rosé, Beaujolais, Bourgogne	kr. 339,- / 79,-
<i>Fresh, fruity and sparkling rosé wine with a light comfortable sweetness (8% alcohol)</i>	
Maison Albert Sounit, Crémant de Bourgogne, Côte Chalonnaise	kr. 449,-
<i>Delicate and balanced with a soft and harmonic finish</i>	
Möet & Chandon, Imperial Rosé	kr. 999,-
<i>It is a spontaneous and seductive with prominent aroma of ribs and wild strawberries</i>	
Möet & Chandon, Brut Imperial	kr. 999,-
<i>Delicate and balanced with a soft and harmonic finish</i>	

DESSERT WINE

Volpi, Moscato d'Asti, Piemonte	kr. 335,- / 89,-
<i>Magnificent and fresh aroma of exotic fruit. Sweet, fine and slight gassiness with med clear Moscato aroma</i>	



WHITE WINE

<i>(House wine)</i> Sensas, Chardonnay, Languedoc <i>Full, light cask aged wine with nuances of peach, apricot and pineapple</i>	339,- / 79,-
Bestheim, Riesling – Classic, Alsace <i>Fresh and fruity with a well-structured dry taste</i>	379,- / 95,-
Chiáro di Luna, Pinot Grigio/Catarratto, Sicily <i>Aromatic, full half dry wine with banana and peach nuances</i>	359,- / 89,-
Maison Louis Jadot, Petit Chablis, Bourgogne, Chablis <i>Harmonic wine with a rigorous minerality, it sits well with all kinds of shellfish</i>	499,- / 115,-
The 3 Wooly Sheep, Sauvignon Blanc, Marlborough <i>Delicious, modern wine with lively and juicy inferno of pineapple and grapefruit</i>	399,- / 99,-
<i>(Alcohol free 0,0%)</i> Riffel, Traubensaft, Rheinhessen <i>Fruity and full, Weingut Riffels grape juice</i>	379,- / 95,-

ROSÉ WINE

<i>(House wine)</i> Tebaldo, Rosato, Puglia, Italy <i>Light and mouthwatering rosé wine with a fruity bouquet</i>	339,- / 79,-
Pierre Brévin, Rosé d'Anjou, Loire <i>Refreshing, beautiful rosé wine where fruit aromas, with newly plucked raspberries and forest berries storms up in the glass</i>	359,- / 89,-
Château d'Esclans, The Pale Rosé by Sacha Lichine, Vin de Pays du var <i>Newly plucked red berries, white flowers and peach tones tumbles up the glass, while the wine is elegant and fresh on the tongue</i>	399,- / 99,-

RED WINE

Marziano Abbona, Barolo – La Pieve, Piemonte <i>A Barolo with a modern touch – fruity, juicy, potent, beautiful and lean but muscular</i>	545,-
Tommasi, Amarone della Valpolicella Classico, Veneto <i>A dry and powerful Amarone with a soft and easily comfortable bitter aftertaste</i>	639,-
Peter Sisseck, PSI, Ribera del Duero <i>Intense and tasty with a freshness, that brings a pleasant edge to the wine</i>	659,-
<i>(House wine)</i> Sensas, Cabernet Sauvignon/Syrah, Languedoc <i>Full, soft wine with blackberries and vanilla taste</i>	339,- / 79,-
Brazin, Zinfandel, California, Lodi <i>American Zinfandel, when its most beautiful! Dark in color, with an intense nose of spices and coffee. In the taste you can sense plum, chocolate and vanilla</i>	429,- / 109,-
Noble Vines, 337 Cabernet Sauvignon, California, Lodi <i>Soft and well-balanced with a little spicy taste, nuances of blackberries and black currants</i>	419,- / 105,-
Zenato, Ripassa Valpolicella Ripasso Superiore, Veneto <i>The Zenato Ripassa is a fine presentative for its type. A wine who takes the best from both worlds. The Valpolicellas intense cherry notes and straight structure, combined with the Amarone's intensity, depth, plum and spice</i>	499,- / 115,-
Domaine Albert Sounit, Bourgogne Rouge – Vieilles Vignes, Bourgogne <i>Complex and harmonic – With a lot of crisp and fruity character</i>	439,- / 109,-
<i>(Alcohol free 0,0%)</i> Oddbird, Domaine de la Prade, Merlot & Shiraz <i>Taste full, ecologic Merlot/Shiraz, 100% freed of alcohol.</i>	369,- / 95,-



DRAUGHT BEER

Large / Small

Carlsberg Pilsner 4,6%	kr. 69,-/ 55,-
<i>A harmonic balance between bitterness and apple</i>	
Tuborg Classic 4,6%	kr. 69,-
<i>Denmark's first "Classic" have a roasted taste and a light sweetness</i>	
Brooklyn Stonewall Inn IPA 4,6%	kr. 69,-
<i>A modern, fresh and easy to drink IPA, with a tropical aroma and mild bitterness</i>	
Grimbergen Blonde 6,7%	kr. 69,-/ 55,-
<i>The beer offers a round sweetness, followed by a mild, comfortable bitterness</i>	
Grimbergen Double 6,5%	kr. 69,-/ 55,-
<i>A Belgian monastery beer with an inviting sweetness and appropriate bitterness</i>	
Brewmasters India Pale Ale 5,2%	kr. 69,-
<i>An amber ale with a fresh fragrance of fresh hops and a well-balanced taste</i>	
Kronenbourg Blanc 5,0%	kr. 69,-/ 55,-
<i>A wheat beer with a fresh and sour fragrance.</i>	

ALCOHOL-FREE BEER

Bottle

Brooklyn Special Effect Hoppy Lager 0,4%	kr. 59,-
<i>A refreshing beer with a lot of hops character and aftertaste</i>	
Kronenbourg blanc 0,0%	kr. 59,-
<i>A wheat beer with a fresh and sour fragrance.</i>	
Nordic Gylden Bryg 0,0%	kr. 49,-
<i>A clear, alcohol-free pilsner beer with a fine balanced taste</i>	
Erdinger Weissbier 0,4%	kr. 69,-
<i>A Classic wheat beer full of fruity relish and sweetness without alcohol</i>	

BOTTLED BEER

Erdinger Weissbier 5,3%	kr. 69,-
<i>Classic Bavarian Weissbier with a fresh and inviting fragrance</i>	
Erdinger Dunkel 5,3%	kr. 69,-
<i>A dark unfiltered wheat beer from Bavaria. With a taste of fruit and sweet caramel</i>	
Jacobsen Brown Ale 6,0%	kr. 59,-
<i>Chestnut brown beer, with a well-balanced taste between caramel sweetness and malt bitterness</i>	
Gamle Carlsberg Porter 8,2%	kr. 45,-
<i>The taste is sweet, with a bit of dry bitterness</i>	
Grøn Tuborg 4,6%	kr. 45,-
<i>Denmark's first pilsner. The taste is mild and fresh with a light bitterness</i>	

SOFT DRINKS

Large / Small

Different variations	kr. 59,-/ 39,-
<i>Coca Cola, Coca Cola Zero, Fanta, Sprite, Lemon, Gingerbeer and Tonic</i>	
Hildon mineral water with gas	Kr. 59,-/ 39,-
Fritz-Kola or Fritz-Kola light	Kr. 69,-/ 49,-
Tap water	pr. person 25,-
Organic juice	Kr. 69,-/49,-
<i>Elderflower, Apple or Rhubarb</i>	



LIQUOR

Snaps 3 cl.	kr. 49,-
Bitter 3 cl.	kr. 49,-
Liquor 3 cl.	kr. 49,-
Port 6 cl. Warre's Warrior Finest Reserve, Douro	kr. 79,-/ 329,-
Gin 3 cl. CPH Copenhagen original herbs	kr. 49,-
Tanqueray gin 0%	kr. 49,-
Rum 3 cl. Diplomatico Res. Exclusiva	kr. 69,-
A. H. Riise, Danish Navy Frogmann	kr. 89,-
Cognac 3 cl. Leópold Gourmel-Premières Saveurs	kr. 69,-
Braastad XO	kr. 89,-
Whisky 3 cl GlenDronach 12 yoears	kr. 69,-

HOT BEVERAGES

Black coffee	kr. 39,-
Americano	kr. 39,-
Espresso	kr. 39,-
Cappuccino	kr. 49,-
Latte	kr. 49,-
Latte Macchiato	kr. 49,-
Cortado	kr. 39,-
Hot chocolate with milk foam	kr. 49,-
Hot chocolate with whipped cream	kr. 49,-
Chocochino	kr. 49,-
Chai latte	kr. 49,-
Ice coffee	kr. 49,-
Tea (multiple variants)	kr. 39,-
Refill of black coffee	kr. 20,-
Irish coffee	kr. 95,-
Lumumba	kr. 95,-
Dobbelt shot spiritus	kr. 35,-



MENU OF THE MONTH OCTOBER

5.00 PM - 08.30 PM

Buy our wine menu and get 1 glass of sparkling wine, 1 glass of the recommended white and red, and a coffee of your choice

Starter

Hokkaido soup

Served with Greek yoghurt and honey marinated apples

Kjær Sommerfeldt recommends:

Maison Louis Jadot, Petit Chablis, Bourgogne, Chablis

Main course

Slow cooked veal culotte

Served on a bottom of seasonal vegetables, petit potatoes and chantarelle sauce

Kjær Sommerfeldt recommends:

Noble Vines, 337 Cabernet Sauvignon, California, Lodi

Dessert

Brownie

Served with chocolate sauce and berries

2 course menu **kr. 375,-**

3 course menu **kr. 425,-**

Wine menu incl. coffee **kr. 299,-**



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