

WELCOME TO

RESTAURANT SMÖRGÅSEN

Restaurant Smörgåsen offers a wide selection of homemade open faced sandwich dishes with the freshest meat, fish and vegetables – as well as accompanying schnapps, aquavits and specialty beers, on tap and bottled. In addition, a selection of gluten-free dishes and gluten-free beer.

The cozy name of this restaurant comes from the word, Smörgås, which means open faced sandwich in Swedish. Did you know that the word, goose, in the olden days in Sweden also was the term used for the little butter pieces that floated to the surface of the cream while it was churned? The butter pieces reminded the Swedish farmers of the fat geese that swam towards the surface of a lake. In every little ‘butter goose’ there was just the right amount of butter for a slice of bread. Smörgås came to mean ‘a slice of buttered bread’.

Here at the restaurant, every single dish is created with great respect for the raw materials and the culinary craftsmanship. We serve our dishes with a keen eye for detail, great professionalism and a good portion of charm.

Bon appetit.



MENU



HERRING

1. Pickled herring 89,-
Traditionally cured. Curry salad,
eggs and raw onions.

We recommend Aalborg Jubilæums Akvavit.

2. Pickled herring with spices..... 89,-
Traditionally cured. Potatoes, raw and
crisp onions, capers and egg yolk.

We recommend Aalborg Taffel Akvavit.

3. “Christiansøpigens” herring..... 99,-
Heavy sour cream, capers and raw onions.

We recommend O.P. Anderson Original Aquavit.

4. Fried herring 89,-
Heavy sour cream, mustard, raw onions,
chives and radishes.

We recommend Skåne Akvavit.

5. “Sol over Gudhjem” 89,-
Smoked herring, egg yolk, capers, raw onions
and radishes.

We recommend Aalborg Nordguld Akvavit.

6. Granny’s buttermilk herring..... 89,-
Smoked potatoes, bell pepper,
raw onions and tomato.

We recommend Snällerröds Brännmästaren Akvavit.

7. Herring platter 149,-
3 kinds of herring chef’s choice with
vegetable garnish.

We recommend O.P. Anderson “130” Anniversary Aquavit.

FISH

8. Fillet of plaice – Classic..... 109,-
Remoulade and lemon.

We recommend Aalborg Export Akvavit.

9. Fillet of plaice 119,-
Mayo, hand-peeled shrimps and lemon.

We recommend Aalborg Krone Akvavit.

10. Fillet of plaice..... 119,-
Remoulade, hand-peeled shrimps and lemon.

We recommend O.P. Anderson Klar Akvavit.

11. “Stjernes kud” 159,-
Fillet of plaice, toast with hand-peeled shrimps,
seafood dressing and lemon.

We recommend Aalborg Jubilæums Akvavit.

12. Hot smoked haddock mousse.... 119,-
Cranberries and dill.

We recommend Snaps Bornholm No2
”Havtorn, Dild & Agurk“.

13. Fish cakes 139,-
Remoulade and sweet and sour garnish.

We recommend Brøndums Kryddersnaps Æble & Timian.

14. Smoked eel..... 129,-
Eggs, dill mayo, pickled onions,
cress and crisp.

We recommend Harald Jensen Akvavit.

SEAFOOD

15. Eggs and shrimps..... 89,-
Dill mayo and lemon.

We recommend Aalborg Dild Akvavit.

16. Shrimps 159,-
Toast with mayonnaise and lemon.

We recommend Aalborg Dild Akvavit.

17. The Gosling..... 139,-
Smoked potatoes, avocado crème, hand-peeled
shrimps, dill mayo and radishes.

We recommend Aalborg Nordguld Akvavit.

BIRD

18. Omelet 159,-
Tomato, chives, crispy fried bacon, mustard,
beetroot and rye bread. Pr. pers. (Min. 2 pers.)

We recommend Brøndums Original Kryddersnaps.

19. Creamy chicken salad..... 149,-
Crispy croissant, mushrooms, asparagus
and crisp chicken skin.

We recommend Aalborg Nordguld Akvavit.

VEGETABLES

20. The vegetarian..... 89,-
Avocado, poached egg and cottage cheese.

We recommend Snaps Bornholm No. 2
Havtorn, Dild & Agurk.

21. Louise’s potatoes..... 89,-
Mayo, tomato, raw and crisp onions.

We recommend Aalborg Nordguld Akvavit.

22. The king’s potatoes..... 99,-
Curry mayo, raw and crisp onions, tomato,
trout roe and crispy fried bacon.

We recommend Aalborg Jubilæums akvavit.

PIG

23. Warm liver paté..... 99,-

Butter-fried mushrooms, crisp smoked bacon and pickled beets.

We recommend Aalborg Nordguld Akvavit.

24. "Dyrlægens natmad".....119,-

Liver paté, salted veal, raw onions, port jelly, capers and pickled cucumber.

We recommend O.P. Anderson Sherry Cask.

25. Rolled ham 99,-

Italian crème, port jelly and raw onions.

We recommend Brøndums Original Kryddersnaps.

26. Ham salad 89,-

Onions, chives and cress.

We recommend Brøndums Original Kryddersnaps.

27. Butcher Thomas' cured ham..... 159,-

Toast with mustard crème

We recommend Linie Double Cask Madeira.

28. The chef's salami..... 99,-

Remoulade, crisp and pickled cucumber.

We recommend Aalborg Krone Akvavit.

29. Danish meat balls 139,-

Pickled red cabbage, remoulade and sour, pickled cucumber.

We recommend Harald Jensen Akvavit.

COW

30. Classic roast beef..... 109,-

Remoulade, crisp onions, horseradishes and pickled cucumber.

We recommend Aalborg Taffel Akvavit.

31. Roast beef Bearnaise119,-

Potatoes, crisp onions and pickled cucumber.

We recommend Aalborg Grill Akvavit.

32. Brisket 99,-

Creamed horseradishes, pickled cucumber

We recommend O.P. Anderson Original Aquavit.

33. Classisk tataré 159,-

Pickles, raw and crisp onions, capers, horseradishes and egg yolk.

We recommend Aalborg Nordguld Akvavit.

34. Stirred tartare 169,-

Tarragon, Nordguld akvavit, pickled onions, mushrooms and parmesan cheese.

We recommend Aalborg Nordguld Akvavit.

35. "Gåsens pariserbøf" 169,-

Beef on toast, beets, horseradishes, egg yolk and pickled vegetables.

We recommend Aalborg Grill Akvavit.

36. Danish ground beef 159,-

Butter-softened onions, fried egg and pickled cucumber.

We recommend Aalborg Grill Akvavit.

CHEESE

37. Gold-Harald 99,-

Matured cheese from Asaa Dairy (2,5 yo).

Raw onions, port jelly, radishes and rum.

We recommend Linie Double Cask Port.

38. "Sol over Gundestrup" 49,-

Rye biscuits with Funen smoked cheese, grated caramel cheese from Arla Unika and rosehip jam.

We recommend Brøndums Snaps Fadlagret.

39. Camembert frites 99,-

Toast and blackcurrant jam.

We recommend Oskar Davidsen Solbærrøm.

40. Cheese Plate119,-

3 different Danish cheeses (please ask your waiter). Buttered rye bread, compote and pickled walnuts.

We recommend Brøndums Snaps Fadlagret.

DESSERT

41. Traditional Danish apple cake... 69,-

We recommend Gammel Opland "Edel" Port Cask or Linie Double Cask Port.

42. Trifle 69,-

Seasonal fruits or berries (please ask your waiter).

We recommend Snaps Bornholm No. 5 "Vanilje".

43. Heart-shaped waffle..... 99,-

Hansen's organic lactose-free vanilla ice cream and chocolate sauce.

We recommend Brøndums Kryddersnaps Rabarber & Ingefær.

44. The Chef's signature dessert..... 99,-

Licorice ice cream, white chocolate mousse and crisp.

We recommend Snaps Bornholm No. 5 "Vanilje".

