

Fish

ARKENs Signature Salmon 145,-
Warm-smoked salmon from our own smoker – pickled cabbage – buttermilk – sea rocket oil (G)

Fried Herring 129,-
Fried herring in beer marinade – pickled cranberries – mustard – dill – rye bread

Green

Pumpkin Tarte Tatin 135,-
Pickled cabbage salad – whipped ricotta from La Treccia – crackers – Ayoub's honey

Funga Toast 135,-
Organic oyster mushrooms from Funga Farm – mozzarella – sourdough bread – pickled cabbage salad

Miso-Baked Celeriac 129,-
Vegan sea buckthorn mayonnaise – celeriac-almond cream – chips – garden cress (V)

French Fries with Tarragon Mayonnaise 49,-
Ketchup – mayonnaise – remoulade 10,-

Cheese Plate 129,-
Three types of Danish cheese – apricot purée – malt bread crisp

Meat

Burger 139,-
Buttermilk bun – glazed free-range pork belly – kimchi – shoyu mayonnaise – mock pork crackling

Lunch Plate 189,-
> Warm-smoked salmon from our own smoker with pickled cabbage
> Glazed pork belly with kimchi
> Miso-baked celeriac with vegan sea buckthorn cream
> Cheese with apricot purée

Kids

Fish Cakes 79,-
Remoulade – veggie snacks – rye bread

Chicken Nuggets 79,-
Fries – ketchup – veggie snacks

V - Vegan
G - Gluten-free
L - Lactose-free

Please contact the staff for information about the content of allergens

ARKEN Kids brunch (11-13)

Scrambled eggs – bacon – American pancake with jam – fresh fruit – ham and cheese – vegetable sticks – chia pudding with yoghurt from Søtofttegård, crumble and jelly 99,-

Brunch (11-13) ONLY ON WEEKEND

> Classic Brunch 169,-

> Incl. coffee/tea + a glass of orange juice 219,-

Scrambled eggs – bacon – American pancake with jam – fresh fruit – 2 types of organic Danish cheese with compote – ham and sausage – chia pudding with yoghurt from Søtofttegård, crumble and jelly – salmon rillette with mustard

> Vegetarian Brunch 169,-

> Incl. coffee/tea + a glass of orange juice 219,-

Scrambled eggs – American pancake with berry jam – fresh fruit – 2 types of organic Danish cheese with compote – chia pudding with yoghurt from Søtofttegård, crumble and jelly – miso-baked celeriac with vegan sea buckthorn mayo – cabbage salad

Dessert

Carrot Cake 59,-
With cream cheese frosting

Cherry Tart 59,-
Curd – chocolate ganache

N'æblerød 59,-
Apple mousse – apple compote – hazelnut cake (G)

Tree log 39,-
Danish cake (V) (L)

Cream Puff 49,-
With sea buckthorn caramel (G)

Coffee & tea

Coffee/tea 35,-

Pot of coffee/tea (per. person) 45,-

Americano 39,-

Espresso 29,-

Double espresso 35,-

Espresso macchiato 39,-

Cappuccino 45,-

Cortado 39,-

Café latte 45,-

Flat white 45,-

Chai latte 45,-

Hot chocolate with whipped cream 45,-

Ice latte 49,-

Irish coffee 79,-

Soft drinks

Ice water 0,4 l	10,-
Mineral water/bottled	29,-
Soda from Naturfrisk/bottled (organic) (sparkling water, orange, ginger ale, lemon, raspberry)	35,-
Coca Cola, Coca Cola Zero	35,-
Juice from Bornholms juicery (organic) (apple, rhubarb, elderflower)	39,-
Homemade iced tea with peach	49,-
Fresh orange juice	45,-
Homemade lemonade	49,-
Juice box (apple, orange)	25,-

Draft beer from Alefarm

Modern Pilsner "Aya"	
Small 0,33 l	45,-
Big 0,40 l	55,-

Seasonal IPA	
Small 0,33 l	55,-
Big 0,40 l	65,-

Non-alcoholic beer, IPA, 0,5%/beercan	65,-
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Liquor

Homemade sea buckthorn schnapps	59,-
Homemade walnut schnapps	59,-
Sea buckthorn and schnapps cocktail	89,-
Aperol Spritz	89,-
White Port Tonic	89,-

Rosé

Cerasuolo d'Abruzzo/Montepulciano	
>Italy	
Glass	85,-
Bottle	365,-

White wine

Poderi Dal Nespoli/Trebbiano	
>Italy	
Glass	85,-
Bottle	365,-

Origine Nature/Marsanne, Grenache	
>France	
Glass	109,-
Bottle	449,-

Red wine

Piedra Blanca/Garnacha, Syrah	
>Spain	
Glass	85,-
Bottle	365,-

Vignobles Bulliat/Gamay	
>France	
Glass	109,-
Bottle	449,-

Café (EN)

Weekend

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