Fish		ARKEN Kids brunch (11-13)	
ARKENs Signature Salmon Warm-smoked salmon from our own smoker – pickled cabbage – buttermilk – sea rocket oil (G)	145,-	Scrambled eggs – bacon – American pancake with jam – fresh fruit – ham and cheese – vegetable sticks – chia pudding with yoghurt from Søtoftegård, crumble and jelly	99,-
Fried Herring	129,-	Brunch (11-13) ONLY ON WEEKEND	
Fried herring in beer marinade – pickled cranberries – mustard – dill – rye bread		Classic BrunchIncl. coffee/tea + a glass of orange juice	169,- 219,-
Green		Scrambled eggs – bacon – American pan- cake with jam – fresh fruit – 2 types of organic Danish cheese with	210,-
Pumpkin Tarte Tatin Pickled cabbage salad – whipped ricotta from La Treccia – crackers – Ayoubs honey	135,-	compote – ham and sausage – chia pudding with yoghurt from Søtoftegård, crumble and jelly – salmon rillette with mustard	
Funga Toast	135,-		
Organic oyster mushrooms from Funga Farm – mozzarella – sourdough bread – pickled cabbage salad		 Vegetarian Brunch Incl. coffee/tea + a glass of orange juice Scrambled eggs - American pancake with berry jam - fresh fruit - 2 types of organic 	169,- 219,-
Miso-Baked Celeriac Vegan sea buckthorn mayonnaise – celeriac-almond cream – chips – garden cress (V)	129,-	Danish cheese with compote – chia pudding with yoghurt from Søtoftegård, crumble and jelly –miso-baked celeriac with vegan sea buckthorn mayo – cabbage salad	
French Fries with Tarragon Mayonnaise Ketchup – mayonnaise – remoulade	49,- 10,-	Dessert	
Cheese Plate Three types of Danish cheese – apricot purée – malt bread crisp	129,-	Carrot Cake With cream cheese frosting	59,-
Meat		Cherry Tart Curd – chocolate ganache	59,-
Burger	139,-	N'æblerød	59,-
Buttermilk bun – glazed free-range pork belly – kimchi – shoyu mayonnaise – mock pork crackling	,	Apple mousse – apple compote – hazelnut cake (G)	•
Lunch Plate	189,-	Tree log	39,-
>Warm-smoked salmon from our own smoker with pickled cabbage		Danish cake (V) (L)	
>Glazed pork belly with kimchi >Miso-baked celeriac with vegan sea buckthorn cream >Cheese with apricot purée		Cream Puff With sea buckthorn caramel (G)	49,-
Kids		Coffee & tea	
Fish Cakes	79,-	Coffee/tea	35,-
Remoulade – veggie snacks – rye bread	19,-	Pot of coffee/tea (per. person) Americano Espresso	45,- 39,- 29,-
Chicken Nuggets Fries – ketchup – veggie snacks	79,-	Double espresso Espresso macchiato Cappuccino	35,- 39,- 45,-
		Cortado Café latte	39,- 45,-
		Flat white	45,-
		Chai latte Hot chocolate with whipped cream	45,- 45,-
		Ice latte	49,-
W. Wanner		Irish coffee	79,-

79,-

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

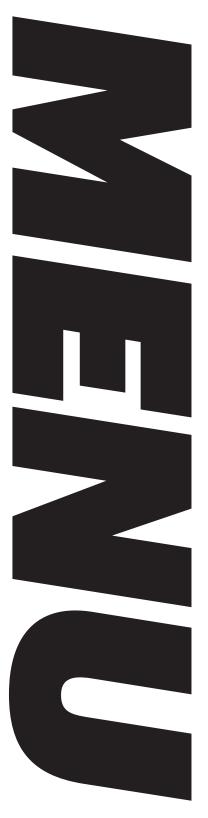
Soft drinks		Café (EN)
Ice water 0,4 I	10,-	J ai J (211)
Mineral water/bottled	29,-	
Soda from Naturfrisk/bottled (organic)	35,-	
(sparkling water, orange, ginger ale, lemon, raspberry)		
Coca Cola, Coca Cola Zero	35,-	
Juice from Bornholms juicery (organic)	39,-	
(apple, rhubarb, elderflower) Homemade 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 I	45,-	
Big 0,40 l	55,-	
Seasonal IPA		
Small 0,33 I	55,-	
Big 0,40 l	65,-	
Non-alcoholic beer, IPA, 0,5%/beercan	65,-	
Liquor		
Homemade sea buckthorn schnapps	59,-	
Homemade walnut schnapps	59,-	
Sea buckthorn and schnapps cocktail Aperol Spritz	89,- 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	400	
GIASS	109	

109,-

449,-

Glass

Bottle



Weekend