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 Fried herring in beer marinade – pickled	129,-	Brunch (11-13) only on weekend	
cranberries – mustard – dill – rye bread		 Classic Brunch Incl. coffee/tea + a glass of orange juice Scrambled eggs - bacon - American pan- 	169,- 219,-
Green		cake with jam - fresh fruit -	
Pumpkin Tarte Tatin Pickled cabbage salad – whipped ricotta from La Treccia – crackers – Ayoubs honey	135,-	2 types of organic Danish cheese with compote – ham and sausage – chia pudding with yoghurt from Søtoftegård, crumble and jelly – salmon rillette with	
Funga Toast Organic oyster mushrooms from	135,-	mustard	
Funga Farm – mozzarella – sourdough bread – pickled cabbage salad		> Vegetarian Brunch > Incl. coffee/tea + a glass of orange juice	169,- 219,-
Miso-Baked Celeriac Vegan sea buckthorn mayonnaise – celeriac-almond cream – chips – garden cress (V)	129,-	Scrambled eggs – American pancake with berry jam – fresh fruit – 2 types of organic 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 Buttermilk bun – glazed free-range pork belly – kimchi – shoyu mayonnaise – mock pork crackling	139,-	N'æblerød Apple mousse – apple compote – hazelnut cake (G)	
Christmas plate > Red curry herring with egg and pickled red onion > Fried fish fillet with remoulade and lemon	225,-	Tree log Danish cake (V) (L)	39,-
> Slow-roasted pork belly with raw-marinated cabbage > Duck rillettes with prune purée and beetroot		Cream Puff With sea buckthorn caramel (G)	49,-
> Organic cheese from Søtoftegård with apricot jam		Christmas treats Nut horn – ragusa chocolate – christmas chocolate ball	65,-
Kids			
Fish Cakes Remoulade – veggie snacks – rye bread	79,-	Coffee & tea Coffee/tea	35,-
Chicken Nuggets Fries – ketchup – veggie snacks	79 ,-	Pot of coffee/tea (per. person) Americano Espresso Double espresso Espresso macchiato Cappuccino Cortado Café latte Flat white	45,- 39,- 29,- 35,- 39,- 45,- 39,-
V - Vegan G - Gluten-free L - Lactose-free		Chai latte Hot chocolate with whipped cream Ice latte	45,- 45,- 45,- 49,-
Please contact the staff for information about the content of allergens		Irish coffee	79,-

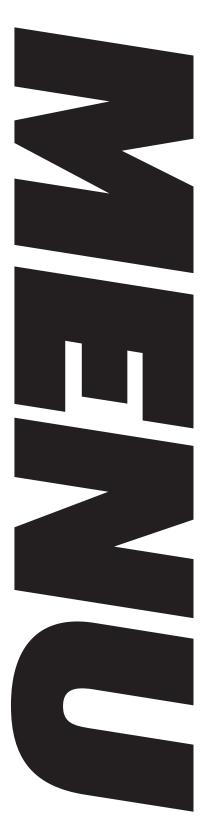
Soft drinks		Café (EN)
Ice water 0,4 I	10,-	33.13 (=11)
Mineral water/bottled	29,-	
Soda from Naturfrisk/bottled (organic) (sparkling water, orange, ginger ale,	35,-	
(sparking water, orange, ginger ale, lemon, raspberry)		
Coca Cola, Coca Cola Zero	35,-	
Juice from Bornholms juicery (organic)	39,-	
(apple, rhubarb, elderflower)	49,-	
Homemade iced tea with peach 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 I	65,-	
Non-alcoholic beer, IPA, 0,5%/beercan	65,-	
Liquor		
Homemade sea buckthorn schnapps	59,-	
Homemade walnut schnapps	59,-	
Sea buckthorn and schnapps cocktail	89,-	
Aperol Spritz White Port Tonic	89,- 89,-	
	33,	
Rosé		
Duberny/Syrah,Grenache		
>France		
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	465	
Glace	109 -	

109,-

449,-

Glass

Bottle



Weekend