

"Smørrebrød"

Open-faced sandwich

ARKENs marinated herring	129,-
Pickled red onions · cherry jelly · wood sorrel · toasted buckwheat · crème fraîche	
Warm-smoked salmon	139,-
Organic ricotta (La Treccia) · lemon · dill snow	
Plaice fillet	159,-
Signature remoulade · lemon · dill · plaice (Thorupstrand)	
Chicken salad	139,-
Chicken (Hopballe Mølle) · toasted sourdough · crispy flakes · pickled oyster mushrooms (Funga Farm) · pickled asparagus	
Roast beef	149,-
Signature remoulade · horseradish · fried onions · cucumber salad · beef tenderloin (Dansk økologisk kød)	
Egg sandwich	139,-
Chive mayonnaise · pickled tomato · herbs · fried egg (V)	
Beetroot tartare	139,-
Tapioca · capers · red onion · tarragon · soy mayonnaise · herbs (VE)	

Selection

2 pieces of open-faced sandwich	239,-
Chicken salad · roast beef	
Legume salad	129,-
Chickpea chips · pickled oyster mushrooms (Funga Farm) · Bornholm beluga lentils · raw pickled cabbage · tahini (VE)	
Cheese plate	129,-
3 types of Danish cheese · apricot purée · malt bread crisp (V)	

A small thought on food, nature, and closeness

Our ingredients come from as close to home as possible — from fields, bees, and dairies in Ishøj, Brøndby, and Greve. We forage herbs along the coast, collaborate with local producers, and choose organic whenever we can. We believe flavor is better when you know the people behind it. This isn't a statement. It's simply the ARKEN way of cooking.

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

Kids

Fish Cakes	79,-
Rye bread · veggie snacks · remoulade	
Chicken Nuggets	79,-
Rye bread · veggie snacks · Smedens organic ketchup	

ARKEN Kids brunch (11-13)

Scrambled eggs · bacon · American pancake with jam · fresh fruit · ham and cheese · vegetable sticks · chia pudding with yoghurt, crumble, and jelly	99,-
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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, crumble and jelly · trout 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, crumble and jelly · beetroot tartare · cabbage salad	

Dessert

Burnt lemon mousse	59,-
Almond cake · whipped cream (G)	
Miso caramel tart	59,-
Pear jelly · white chocolate	
Cream puff brownie	59,-
Dark chocolate cake · burned cream puff mousse · cherry jelly	
Studenterbrød	49,-
Danish cake	
(VE)	

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

	Café (EN)	Weekend
Ice water 0,4 l	10,-	
Mineral water/bottled	29,-	
Soda from Naturfrisk/bottled (organic) (sparkling water, orange, ginger ale, lemon, raspberry)	35,-	
Enjaii (Ishøj) hop soda (baobab, hibiscus)	39,-	
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,-

Homemade schnapps

Sea buckthorn	59,-
Dill & lemon	59,-
Local honey	59,-
Date & walnut	59,-

Rosé wine

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	
Glass	109,-
Bottle	449,-