

"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,-

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 rilette 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

Studerterbrød 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

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,-

Café (EN)

Weekend

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