

Menu

Cold-smoked salmon from Sommerlund 139,-
Cultured cream · coastal cress oil ·
sapphire · crisp lettuce · radishes
(G)

Summer salad 129,-
Fresh salad · pickled oyster mushrooms
from Funga Farm · white bean cream and
crackers · green beans · roasted cherry
tomatoes
(VE)

Burrata from Treccia 129,-
Grilled courgettes · pistachio · basil · local
honey from Ayoub
(V)

Three Danish cheeses 129,-
Apricot purée · øllebrød crispbread
(V)

"Smørrebrød"

Open-faced sandwiches

Plaice fillet 159,-
Breaded plaice fillet (Thorupstrand) ·
signature remoulade · lemon · dill

Chicken salad 139,-
Chicken (Hopballe Mølle) · mushrooms ·
tomatoes · crispy chicken flake · pickled
oyster mushrooms (Funga Farm) · toasted
sourdough bread · herb salad

Roast beef 149,-
Signature remoulade · horseradish · crispy
onions · cucumber salad · beef tenderloin
(Danish organic meat)

Selection of open-faced sandwich 239,-
Breaded plaice · Roast beef ·
Chicken salad

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.

Most of our dishes can be made gluten-free

If you have any allergies, please inform us.

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 yogurt, crumble, and jelly 99,-

Brunch (11-13) ONLY ON WEEKENDS

> **Classic Brunch**
> Incl. coffee/tea + a glass of orange juice 169,-
Scrambled eggs · bacon · American 219,-
pancake with jam · fresh fruit ·
2 types of organic Danish cheese with
compote · ham and sausage · chia
pudding with yogurt, crumble and
jelly · salmon tartare

> **Vegetarian Brunch**
> Incl. coffee/tea + a glass of orange juice 169,-
Scrambled eggs · American pancake with 219,-
berry jam · fresh fruit · 2 types of organic
Danish cheese with compote · chia
pudding with yogurt, crumble and jelly ·
summer salad

Dessert

Raspberry Mazarin 59,-
Jelly · vanilla cream · white chocolate

The Ark 59,-
Buttermilk mousse · elderflower
jelly · Danish biscuits
(G)

Red Berry Pudding with Cream 59,-
(G)

Blackberry Dream 59,-
Nuts · dates · yogurt · strawberries
(VE, L, G)

Coffee & tea

Coffee/tea 35,-
Pot of coffee or 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, lemon, raspberry)	35,-
Enjail (Ishøj) hop soda (baobab, hibiscus)	39,-
Coca Cola, Coca Cola Zero	35,-
Organic juice from Bornholms Mosteri (rhubarb, elderflower)	39,-
Homemade iced tea with peach	49,-
Homemade lemonade	49,-
Juice box (apple, orange)	25,-

Draft beer from Alefarm

Modern Pilsner "Aya"	
Small 0,33 l	45,-
Large 0,40 l	55,-
Seasonal IPA	
Small 0,33 l	55,-
Large 0,40 l	65,-
Non-alcoholic IPA, 0.5% (can)	65,-
SUPERFLEX FREE BEER/lager/4,1%	65,-

Homemade schnapps

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

Rosé wine

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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