

Menu

Cold-smoked salmon from Sommerlund 139,-
Whipped ricotta (La Treccia) · fennel salad · raw liquorice · parsley oil (G)

Pumpkin Salad 129,-
Baked and pickled pumpkin · lettuce · pumpkin hummus · mirabelle plum dressing (VE, G)

Mushroom Tart 139,-
A selection of mushrooms from Funga Farm · lettuce · Søbogaard cheese cream (V)

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

"Smørrebrød"

Open-faced sandwiches

Plaice fillet 159,-
Breaded plaice fillet, prepared our way · signature remoulade · dill · lemon

Chicken salad 139,-
Chicken from Hopballe Mølle · pickled asparagus · cornichons · chicken skin crisp · toasted sourdough bread

Roast beef 149,-
Organic Danish beef · chimichurri mayonnaise · horseradish · Jerusalem artichoke crisps · pickled cucumber

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 WEEKEND

> **Classic Brunch**
> Incl. coffee/tea + a glass of orange juice 169,-
Scrambled eggs · bacon · American 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 219,-

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

Dessert

Carrot Cake 59,-
Cream cheese · jelly

The Ark 59,-
Almond mazarin · pear mousse · pear compote (G)

Blackberry Dream 59,-
Nuts · dates · yogurt · blackberries (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,-
Enjaii (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

WELCOME