Menu

"spiseriet's" Christmas Platter 235,-
Curried herring · egg salad · cress
Dill-cured salmon · fennel salad · pickled mustard seeds
Chicken salad · crispy chicken flakes
Honey-glazed pork belly · raw-marinated cabbage salad
Gourmet Christmas cheese from Them · figs · apricots

Winter Salad 129,-
Raw-marinated cabbage · miso-baked celeriac · pickled cranberries · leek crisps · pears
(VE, G)

Leek & Mushroom Tart 139,-
Local mushrooms from Funga Farm · leeks · Havgus cheese · raw-marinated cabbage salad
(V)

Three Danish Cheeses 129,-
Apricot purée · dried figs · rye bread crispbread

"Smørrebrød"

Open-faced sandwiches

Curry Herring 139,-
Egg salad · pickled onions · fried cale · cress

"spiseriet's" Cured Salmon 139,-
Fennel salad · pickled mustard seeds · dill · ikura (trout roe)

Plaice Fillet 159,-
Our signature breaded plaice fillet · signature remoulade · dill · lemon

Beef Tartare 159,-
Organic beef · porcini mayonnaise · pani puri · pickled pearl onions · jerusalem artichoke chips

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 85,-
Rye bread · veggie snacks · remoulade

Trold Skewers 85,-
2 chicken skewers · veggie snacks · Smeden's 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 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-leek tart · winter salad 219,-

Dessert

"Risalamande" (Sci-Fi Edition) 69,-
Risalamande mousse · cherry compote · almond cake
(Find the almond – win a gift)
(G)

Pacman Chocolate 69,-
Chocolate mousse · sea buckthorn caramel · brownie

Apple Dream 59,-
Tart apple compote · hazelnut crumble · vegan vanilla cream
(VE, 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,-

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, 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,-

NEW