

SNACKS

Smoked and salted almonds	50
Green amfissis olives	60
Fries with aioli	50
Truffle fries with grated west sea cheese	75
Arancini with truffle mayo and freshly grati	85
Wind-dried pork & fennel sausage	105
Served with sourdough bread, cornichons & olive oil	
Puffed chicken snacks	60
Served with herb mayo.	
2 oysters	75
Served with apple vinaigrette & cucumber and herbs	
6 oysters with lemon & tabasco	195
Eydes BBQ spare ribs	95
Served with puffed pork crackling & herbs	

CAVIAR

*15g Caviar with Blinis, onions and crème
fraiche*

245

STARTER

Lightly smoked and Cured Scallops	135
With Danish tomatoes, olive oil, marjoram nasturtium and a spiced beurre blanc	
Pan-Seared Langoustine Tails	125
With new potatoes, potato foam, fresh peas grapefruit & herbs	
Beef tartare	165
Served with cornichons, shallots, gherkins, capers pickled pearl onions, chips, fresh egg yolk & cress	
Eydes carpaccio	145
Grilled carpaccio of dry-aged beef Served with tarragon cream, croutons, palm kale & herbs	

MAINS

Grilled Beef Brisket	285
With new potatoes, spring onions, summer leeks Aged blackcurrants & blackcurrant sauce	
Whole Roasted Plaice	295
Served with grilled lemon, parsley, seasonal vegetables new potatoes and butter sauce	
Ribeye steak (250g)	375
With slow-roasted tomatoes, rustic fries & freshly whipped Béarnaise sauce	
Beef tartare	225
Served with cornichons, shallots, picked gherkins, capers, pickled pearl onions, chips, fresh egg yolk Served with rustic fries and aioli	
Homemade stuffed pasta	225
Pasta filled with artichoke cream, grilled atichokes slow-roasted tomatoes, zucchini & white wine sauce	
Wienerschnitzel	245
with sautéed potatoes, peas, buttersauce traditional schnitzel garnish	

DESSERTS

Vanilla panna cotta	115
With passion fruit sorbet & crumble	
Lemon tart with torched meringue	115
Served with elderflower sorbet	
Pavlova with Danish strawberries	125
With rhubarb sorbet, mascarpone foam, strawberries and elderflower	
Eydes petit four	115
5 types of homemade petit fours - perfect with coffee	
Cherry blue & pears	135
Blue cheese with cherris on butter-fried rye bread, with pear compote, toasted hazelnuts and herbs	

DISHES FOR THE KIDS

Eydes kids burger 125
In brioche bun, with crispy chicken, cucumber, tomato, fries, ketchup & mayonaise.

Pan-fried plaice fillet 120
With fresh greens, lemon, fries & remoulade.

DRAFT & BOTTLED BEER

Grøn Tuborg øko 4,6%, 0.40 L 75

Tuborg Classic 4,6%, 0.40 L 75

Kronenbourg Blanc 1664, 5,0%, 0.50 L 85

Grimbergen Double, 6,5%, 0.5L 85

Grimbergen Blonde 6,7% 0.50 L 85

Brooklyn Pulp Art Hazy IPA 6% 0.40 L 85

Brooklyn Special Effects Hoppy Lager, 0,4% 0,33 L 45

Carlsberg Nordic, 0,0% 0,33 L 45

SOFT DRINKS

Soda 0.4 L 59
Choose from: Coca Cola, Coca Cola Zero, Fanta, Sprite Zero & Lemon.

Naturfrisk - organic soda from Ørbæk 40
Choose from: Orange, raspberry or elderflower.

Juice from Antons in Juelsminde 40
Choose from: Apple, elderflower, blackcurrant or rhubarb.

Thoreau water ad libitum per person 35
Still or sparkling.

COFFEE & TEA

Coffee per person 38
With refill.

Americano 45

Espresso 45

Cappuccino 60

Cafe latte 60

Ice coffee 65

Sirup 10
Hazelnut, vanilla or caramel.

Ronnefeldt te
Ask your waiter for the selection. 40

Chai latte 60

Hot chocolate with whipped cream 60

Handmade chocolate 40 kr.
made by our own Chokolatier