

RESTAURANT EYDES

STEP DOWN INTO THE BASEMENT AND ENTER A WORLD OF SUBDUED LIGHTING AND A COSY ATMOSPHERE BENEATH THE HISTORIC WHITEWASHED VAULTED CEILINGS.
WE ALWAYS FOCUS ON CREATING THE GREATEST FLAVOURS ON BEAUTIFULLY PRESENTED PLATES.

THIS ALSO MEANS THAT WE ARE NOT TIED TO INSPIRATION FROM A SPECIFIC CUISINE, BUT INSTEAD LET THE SEASON'S AVAILABLE INGREDIENTS DEFINE WHAT CREATES THE BEST POSSIBLE GASTRONOMIC EXPERIENCE.

LET OUR EXTENSIVE À LA CARTE MENU AND SIGNATURE DISHES INSPIRE YOU, OR ENJOY OUR SET MENU, WHICH CHANGES REGULARLY.

LUNCH MENU

Quiche Lorraine
Quiche Lorraine with caramelised onion, crème fraîche, frothy onion sauce with white port & herbs from the small organic garden

Fish of the season
Temperature-cooked fish with seasonal vegetables, slow-roasted tomatoes, white wine sauce & fresh herbs

289,-

2 glasses of wine 215

2 glasses of homemade juice 95

Information about the allergenic ingredients in our dishes is available from your server. Corporate cards issued within or outside the EU/EEA, as well as private payment cards issued outside the EU/EEA, will be charged a fee, which will appear on your receipt. The fee rate will depend on the type of payment card and where it was issued. For American Express, all transactions are subject to a fee.

EYDES LUNCH

SNACKS

11:30 - 21:30

SMOKED & SALTED ALMONDS 50,-

GREEN & BLACK FRENCH OLIVES 65,-

COARSE FRIES with aioli 50,-

TRUFFLE FRIES with grated Vesterhavs cheese 70,-

2 OYSTERS served with apple vinaigrette & cucumber and samphire 75,-

ARANCINI WITH NDUJA served with grilled herb mayo and parmesan 85,-

WIND-DRIED PORK & FENNEL SAUSAGE served with sourdough bread, cornichons & olive oil 105,-

6 OYSTERS WITH LEMON & TABASCO 195,-

CAVIAR
15g Caviar with blinis, onion & crème fraiche

245,-

LUNCH CLASSICS

11:30 - 15:30

Eydes open sandwiches board 185,-
Chicken salad with puffed chicken & fish fillet
with remoulade.

"Shrimp & Egg" 125,-
Served on butter-fried sourdough bread with hand-peeled shrimp, poached egg, herb mayo & fresh herbs

Apple & aquavit herring 135,-
Served on rye bread with curry, onions, egg, caper & herbs

Pan-fried plaice fillet 125,-
Served on homemade rye bread with remoulade, lemon & fresh herbs.

Eydes selection 185,-
Served on sourdough bread with fish fillet, gem lettuce, shrimp, cold-smoked salmon, sauce piquante, tomato, dill & lemon

Chicken salad 115,-
Served on freshly baked sourdough bread with
puffed chicken & pickled red onions.

Beef tartare sandwich 185,-
Served on butter-fried sourdough bread with 180g minced beef, homemade pickled beetroot, pickles, capers, red onion & freshly shaved horseradish.

MAIN COURSES

11:30 - 21:30

Beef tartare 225,-
With cornichons, spring onions, pickled cucumber, chips, fresh egg yolk & cress
Served with coarse fries & aioli

Eydes burger 195,-
With 180g minced beef, brioche bun, burger dressing, red onion, crispy onions & aged Havarti
Served with coarse fries & aioli

Eydes Carpaccio 215,-
Grilled carpaccio of dry-aged beef.
Served with tarragon cream, croutons, palm kale & herbs

Caesar salad 175,-
Crisp gem lettuce, fried chicken breast, classic Caesar dressing, parmesan & butter-fried croutons
(Can be made vegetarian)

BBQ Pork ribs 225,-
Braised pork ribs with coarse fries & aioli

DESSERTS

11:30 - 21:30

Caramel tart 105,-
Tart with caramel, yuzu ganache & chocolate

Chocolate panna cotta 105,-
Dark chocolate panna cotta with cherries, vanilla ice cream, cherry granita & roasted almonds

Eydes petit four 115,-
5 kinds of homemade petit fours - perfect with coffee

Blue cheese & pears 125,-
Blue cheese with pear on butter-fried rye bread with pear compote, roasted hazelnuts & fresh herbs

Homemade "Æbleskiver" 55,-
Served with jam & powdered sugar
Purchase a glass of mulled wine 115,-

CHILDREN'S DISHES

Eydes children's burger Crispy chicken, ketchup, fresh cucumber, tomato & gem lettuce in a brioche bun with coarse fries, mayo & ketchup	125,-
Pan-fried plaice fillet served with freshly cut vegetables, coarse fries, lemon & remoulade	120,-
Fried chicken fillet with cornflakes served with fries, freshly cut vegetables, ketchup & remoulade	105,-

JUICE & SOFT DRINKS

Soft drinks 0.40 L **Choose from: Coca Cola, Coca Cola Zero, Fanta, Sprite Zero & Lemon**	59,-
Naturfrisk - organic soft drinks from Ørbæk **Choose from: orange, raspberry or elderflower soda**	40,-
Juice from Antons in Juelsminde **Choose from: apple, elderflower, blackcurrant or rhubarb**	40,-
Thoreau water per person, unlimited **Still or sparkling**	35,-

DRAUGHT & BOTTLED BEER

Grøn Tuborg organic 4.6% 0.40 L	59,-
Tuborg Classic 4.6% 0.40 L	65,-
Tuborg Julebryg 5% 0.40 L	65,-
Kronenbourg Blanc 1664, 5.0% 0.50 L	75,-
Grimbergen Double 6.5% 0.50 L	75,-
Grimbergen Noël 6.7% 0.50 L	75,-
Brooklyn Pulp Art Hazy IPA 6% 0.40 L	69,-
Alcohol-free	
Brooklyn Special Effects Hoppy Lager 0.4 L	45,-
Carlsberg Nordic 0.0% 0.33 L	45,-

COFFEE & TEA

Coffee per person (with one refill)	38,-
Americano	45,-
Espresso	45,-
Cappuccino	60,-
Café Latte	57,-
Iced coffee	65,-
Syrup **Hazelnut, vanilla or caramel**	10,-
Ronnefeldt tea	40,-
Chai Latte	60,-
Hot chocolate with whipped cream	60,-

2 homemade chocolates
Made by our own chocolatier

40,-