

BAKKEHUSET

MENU

OPEN SANDWICHES

75,-

Sun over Bakkehuset: Smoked herring with chives, onion, radishes, creamed smoked cheese and raw egg yolk

Cask-marinated herring, red onion, capers and brined egg

Chicken salad with brown beech mushrooms, crunch and greens

Sliced potatoes on rye with crunch onion, herb mayonnaise and chives

Summer salad with creamed smoked cheese, radishes, cucumber, greens and crunch

Strong cheese with pickled fruit and nuts

OPEN SANDWICHES

85,-

Shrimp on white bread with home-stirred herb mayonnaise and greens

Cold smoked salmon, radishes, cream of herbs and cress

Roast beef with horseradish, pickles and thai fried shallots

Steak tartare with onion, capers, herb mayonnaise, crunch and wood sorrel

LUNCH PLATTER

175,-

Cold smoked salmon, radishes, herb mayonnaise and greens

Cask-marinated herring - Chicken salad with brown beech mushrooms

Roast beef with pickles – Rye bread with organic butter

For those who are vegetarians, but eat fish

Roast beef and chicken salad can be replaced with summer salad and potatoes with herb mayonnaise

The kitchen closes at 4 pm.

WINES

BUBBLES

Cremant de Loire, Chatea Passavant/ Bottle: 440,-

WHITE

Muscadet Domaine Louvetrine (1/2 Bottle) / Bottle: 125,-

Campania Falanghina Taburni / Bottle: 265,- / Glass: 65, -

Vinho Verde ALR, Casa de Mouraz / Bottle: 270,-

ROSÉ

Ardeche Isidora Mas d`Intras (1/2 Bottle) / Bottle: 125,-

Provence. Corail, Chateau de Roquefort / Bottle: 350,- / Glass: 75, -

RED

Rhone, Jean David / Bottle: 340,- / Glass: 70, -

Beaujolais, Jilienas, David-Beaupere / Bottle: 440, -

NØRREBRO BREWERY BEERS

½ l. 65,-

IPA (Indian Pale Ale)

Inspired by the new American East coast style: Fresh, tropical, fruit and modern bitterness for a pale ale

“Rådhusøl”

Pale ale based on malt and German hops. A scent of flowers, cornfield, honey and sunshine. A bouquet of light sweetness and bitterness

“Slotsbryg”

Elegant amber gold beer

“Alhambra”

Beautiful, yellow, bubbly beer, served in a wineglass – developed in corporation with the Frederiksbergmuseum Alhambra

AQUAVITS

All aquavits 2 cl: 40,- / 4 cl: 60,-

All aquavits are made with herbs from Bakkehuset's garden

Ask your waiter about the selection

BORNHOLM'S CIDER MILL

35,-

Apple

–

Rhubarb

–

Greengage

–

Elderberry

–

Blackcurrant

HOMEMADE LEMONADE

40,-

Ask your waiter about today's variation

MINERAL WATER

Acqua Panna, naturel: 30,-
San Pellegrino: 30,-

COFFEE

Pour over, coffee/ Cup: 40,-
Costa Rica or Ethiopia.

Cafetiere, coffee / Small: 60,- / Large: 80,-
Costa Rica or Ethiopia.

TEA

Sweet Bombay / Cup: 40,- / Pot: 60,-
Black tea mixed with green jasmine tea, bergamot oil and vanilla. Full-bodied taste.

Darjeeling, First Flush / Cup: 40,- / Pot: 60,-
Darjeeling is situated at the foot of the Himalayas. Here the bushes grow at altitudes of up to 2000 m and are called the “champagne of teas”.

White tea, Pai Mu Tan / Cup: 40,- / Pot: 60,-
The leaves in this white tea have withered naturally. Pai Mu Tan tea is naturally withered and dried in the sun, which gives a touch of sweetness. Well-rounded taste with fine depth.

Green with apple and quince / Cup: 40,- / Pot: 60,-
Sencha with added apple and quince is a popular mixture that can be enjoyed at all times of the day, both hot and cold.

Formosa Jade Oolong / Cup: 40,- / Pot: 60,-
The tea is lightly oxidised, which has resulted in a tea with a very gentle character and notes of flowers like lily and orchid.

CAKES

45,-

Ask the waiter for today's cakes