

Open sandwich

Tenderloin a la creme sauce	104,00
<i>Mushroom creme sauce.</i>	
Danish meatballs	84,00
<i>Pickled cucumber, red cabbage and bread.</i>	
Danish meatballs with Potato salad	99,00
<i>Chives and tomato.</i>	
Warm danish liver pâté	86,00
<i>Pickled cucumber, beetroot, mushrooms and bacon.</i>	
Snugrib roast	109,00
<i>Pickled cucumber and red cabbage.</i>	
Æbleflæsk	92,00
<i>Fried pork, apple and onions.</i>	
Ripe cheese	97,00
<i>Onions, radish, aspic and rum.</i>	
Deepfried camembert	91,00
<i>Blackcurrant jam and toast.</i>	
Søcaféens cheese plate	145,00
<i>3 kinds of cheese.</i>	
Søcaféens herring plate	159,00
<i>3 kinds of herring.</i>	
Søcaféens plate**	179,00
<i>Herring, fish filet, danish chicken salad, snugrib roast and cheese.</i>	
Søcaféens luxury plate (min 2 couv)**	pr. couv. 339,00
<i>Herring, fish filet, smoked salmon, danish chicken salad, roastbeef, snugrib roast, tenderlion and cheese.</i>	
Pariserbøf***	154,00
<i>Ground beef, shaped on a slice of white toast, garnished with horseradish, onions, beetroot, pickles and egg yolk.</i>	
Extra egg yolk	5,00

Allergens please ask the waiter.

* Pasteurized eggs, please contact the waiter.

** Changes in the platters will be charged a minimum of 10 kr.

*** As a starting point we serve our pariserbøf as medium.

If you want the pariserbøf well done, please tell the waiter.

According to the Danish Food Administration, minced meat must be well done for reasons of food safety.