

Open sandwich

Course paté of pork	92,00
<i>Mustard and beetroot</i>	
Danish meatballs	89,00
<i>Pickled cucumber, red cabbage and bread.</i>	
Danish meatballs with Potato salad	104,00
<i>Chives and tomato.</i>	
Warm danish liver pâté	90,00
<i>Pickled cucumber, beetroot, mushrooms and bacon.</i>	
Danish roast pork with crackling	119,00
<i>Pickled cucumber and red cabbage</i>	
Æbleflæsk	97,00
<i>Fried pork, apple and onions.</i>	
Ripe cheese	97,00
<i>Onions, radish, aspic and rum.</i>	
Deepfried camembert	93,00
<i>Blackcurrant jam and toast.</i>	
Today's blue cheese	103,00
<i>Toasted rye bread and egg.</i>	
Søcaféens herring plate	159,00
<i>3 kinds of herring.</i>	
Søcaféens platter**	184,00
<i>Herring, fish filet, danish chicken salad, snugrib roast and cheese.</i>	
Søcaféens christmas platter (min 2 couv.)**	pr. couv. 349,00
<i>Herring, fish filet, smoked salmon, danish chicken salad, egg and shrimp, danish roast pork, rice pudding and cheese.</i>	
Pariserbøf***	159,00
<i>Ground beef, shaped on a slice of white toast, garnished with horseradish, onions, beetroot, pickles and egg yolk.</i>	
Extra egg yolk	8,00

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.