

## Open sandwich

<b>Course paté of pork</b> . . . . .	106
<i>Mustard and beetroot</i>	
<b>Chicken sandwich</b> . . . . .	165
<i>Chicken, lettuce, cucumber, tomato, bacon, curry dressing and fries.</i>	
<b>Danish meatballs</b> . . . . .	99
<i>Pickled cucumber, red cabbage and bread.</i>	
<b>Danish meatballs with Potato salad</b> . . . . .	115
<i>Chives and tomato.</i>	
<b>Warm danish liver pâté</b> . . . . .	101
<i>Pickled cucumber, beetroot, mushrooms and bacon.</i>	
<b>Danish roast pork with crackling</b> . . . . .	131
<i>Pickled cucumber and red cabbage.</i>	
<b>Æbleflæsk</b> . . . . .	108
<i>Fried pork, apple and onions.</i>	
<b>Ripe cheese</b> . . . . .	108
<i>Onions, radish, aspic and rum.</i>	
<b>Deepfried camembert</b> . . . . .	103
<i>Blackcurrant jam and toast.</i>	
<b>Blue cheese of the day</b> . . . . .	114
<i>Toasted rye bread and egg yolk.</i>	
<b>Søcaféens herring plate</b> . . . . .	175
<i>3 kinds of herring.</i>	
<b>Søcaféens plate**</b> . . . . .	194
<i>Herring, fish filet, danish chicken salad, snugrib roast and cheese.</i>	
<b>Søcaféens christmas platter (min 2 couv)**</b> . . . . .	pr. couv. 395
<i>Herring, fish filet, smoked salmon, Course paté of pork, danish chicken salad, fried pork with apple and onions, danish roast pork, rice pudding and cheese.</i>	
<b>Pariserbøf***</b> . . . . .	174
<i>Ground beef, shaped on a slice of white toast, garnished with horseradish, onions, beetroot, pickles and egg yolk.</i>	
<b>Extra egg yolk</b> . . . . .	10

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.