

Open sandwich

Chicken sandwich	175
<i>Chicken, lettuce, cucumber, tomato, bacon, curry dressing and fries.</i>	
Danish meatballs	105
<i>Pickled cucumber, red cabbage and bread.</i>	
Danish meatballs with Potato salad	122
<i>Chives and tomato.</i>	
Warm danish liver pâté	107
<i>Pickled cucumber, beetroot, mushrooms and bacon.</i>	
Snugrib roast	138
<i>Pickled cucumber and red cabbage.</i>	
Ripe cheese	115
<i>Onions, radish, aspic and rum.</i>	
Deepfried camembert	110
<i>Blackcurrant jam and toast.</i>	
Blue cheese of the day	123
<i>Toasted rye bread and egg yolk.</i>	
Søcaféens herring plate	184
<i>3 kinds of herring.</i>	
Søcaféens plate**	199
<i>Herring, fish filet, danish chicken salad, snugrib roast and cheese.</i>	
Søcaféens luxury plate (min 2 couv.)**	pr. couv. 395
<i>Two kinds of herring, fish filet, smoked salmon, danish chicken salad, roastbeef, snugrib roast, danish meatball, and cheese.</i>	
Pariserbøf* ***	184
<i>Ground beef, shaped on a slice of white toast, garnished with horseradish, onions, beetroot, pickles and egg yolk.</i>	
Extra egg yolk	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.