

Don't forget
The akvavit snaps to go along

M. G. Petersens familiehave

Stemning og musik siden 1858



Large selection of akvavit snaps from Denmark and Norway

M. G. Petersens familiehave · Pile Allé 16 · 2000 Frederiksberg · tlf: 3616 1133

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Smørrebrød / Open faced sandwiches

| | Price | Rye | White |
|---|----------------------|-----|-------|
| Marineret sild Marinated herring | 89,00 | | |
| Tøndemødne fynske kryddersild med nye kartofler, creme fraiche og kapers bær Barrel vested Fyn pickled herring w/ new potatoes sour cream and caper berries | 119,00 | | |
| Christansø sild Christiansø herring (Red, Cinnamon, Matured) | 119,00 | | |
| Karrysild m/hårdkogt æg Curry herring w/ hard boiled eggs | 89,00 | | |
| Sildeanretning 3 slags sild: Marineret-, krydder- og karrysild m/hårdkogt æg (min. 2 kuverter / min. two persons) Herring serving - 3 kinds of herring - Marinated, spiced an curry w/ hard boiled eggs | 169,00 | | |
| Sol over Gudhjem Smoked herring w/raw egg yolk - Bornholm classic | 109,00 | | |
| Røget ål med røræg Smoked eel w/ scrambled eggs | 169,00 | | |
| Hjemmerøget laks med røræg og dild (Traditionally on white bread) Smoked salmon w/ scrambled eggs and dill | 109,00 | | |
| Rejer med citron og mayonnaise (Traditionally on white bread) Prawns w/ lemon and mayonnaise | 109,00 | | |
| Friskpillede fjordrejer – 50/100 g (Traditionally on white bread) Freshly peeled shrimps from Danish fjords w/ lemon and mayonnaise - 50/100g | Today's | | |
| Hakkebøf med spejlæg Minced beef w/ fried egg | 109,00 | | |
| Varm fiskefilet med remoulade Warm fillet of fish w/ tartar sauce (remoulade) | 115,00 | | |
| Hønsesalat m/bacon (Traditionally on white bread) Chicken salad in a mayonnaise/asparagus dressing w/ bacon | 82,00 | | |
| Mørbradbøf med bløde løg Fillet of pork w/ fried onions | 92,00 | | |
| Lun ribbensteg med hjemmelavet rødkål Warm rib roast w/ red cabbage | 89,00 | | |
| Roastbeef med løg og remoulade Roast beef w/ fried onions, horseradish and tartar sauce (remoulade) | 89,00 | | |
| Røget kartoffel m/trøffelmayo, ristede løg, karse og radisser Smoked potatoe w/ fried onions, radish, cress and truffelmayo | 82,00 | | |
| Æg og tomat med mayonnaise og purløg Egg and tomato w/ mayonnaise and chives | 78,00 | | |
| Dagens smørrebrød Todays special open faced - ask your waiter | Today's | | |
| Dyrlægens natmad Liver paté w/ slice of salted pork, gravy jelly and onions, "Vet's midnight snack" | 82,00 | | |
| Tatar med æggeblomme Tartar classic - w/onions, caper berries, pickles, horseradish and egg yolk | 119,00 | | |
| Løvemad med kaviar og æggeblomme Lions meet feast - Tartar w/ caviar and egg yolk in onion ring | 119,00 | | |
| Æg med rejer og mayonnaise Eggs w/ prawns and mayonnaise | 99,00 | | |
| Hjemmelavet rullepølse med sky og rå løg Home made pork roll w/spices, gravy jelly and raw onions | 89,00 | | |
| Gammel ost med fedt, sky og rå løg Very mature cheese w/ gravy jelly, raw onions and rum | 109,00 | | |
| Danbo ost (Traditionally on white bread) Danish medium mature cheese | 82,00 | | |
| Camembert frites med solbærsyltetøj (Traditionally on toast white) Camembert frites w/ blackberry jam | 109,00 | | |
| Børnesmørrebrød / Childrens-version-opf-sandwich | 42,00 | | |
| Rå æggeblomme / Extra egg yolk | 12,00 | | |
| Pariserbøf med æggeblomme, kapers, løg, peberrod og pickles Ground beef - Paris style w/ egg yolk, caper berries, onions, horseradix and pickles | 159,00 | | |
| Havens Frokostanretning / Lunch Platter (Min. two persons, (mon-friday from 11am to 5pm) Marinated herring w/ curry salad, fried fillet of fish, crayfishtail salad w/ lemon and dill, warm pork tenderloin steak, warm rib roast, cheese, bread and butter. Don't forget the akvavit snaps along with your draft beer ... | 259,00 Per person | | |
| Havens Musikanretning / Music Platter (Min. two persons, (sat-sundays and music days 11am to 5pm) Marinated herring, fried fillet of fish, shrimps and mayonnaise, rib roast, chicken salad in mayo/asparagus, cheese, bread and butter. Don't forget the akvavit snaps along with your draft beer... | 279,00 Per person | | |

Please regard: Servings and open faced sandwiches are not suitable for sharing – prices listed per person

| Waiter | Table no. | Total pcs. |
|--------|-----------|------------|
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