



STREJF LUNCH

COLD SERVINGS

Cold pea soup dkk 165,-
Terrine confit/lightly smoked duck
Freshly podded peas - Crisp

Ceasar salad with a twist dkk 175,-
Baby Romaine salad - Chicken - Bacon
Croutons - Cheese

Beef Tartare from Grambogaard dkk 185,-
Chopped herbs - Coarse mustard - Piment
mayo - Chips - Pickled mushrooms - Herbs

DANISH OPEN SANDWICHES

1 pcs. dkk 95,- / 3 pcs. dkk 245,-

Smoked salmon with tarragon cream and cucumber
Roastbeef with fried onions
Beef Tartare with crispy potato
Eggs with shrimps and lemon mayo
Panko breaded fish with sc. remoulade and
lemon

All our open sandwiches are made from scratch
with plenty of love and sourdough Bread
We recommend 2-3 pcs. pr. pers.

PLATE OF HERRING

3 different kind of Herring from Christiansø
Creme fraiche - Capers - Red onion
dkk 175,-.

SEAFOOD PLATTER

Min. 2 pers. and only by preorder
dkk 445,- pr. pers.

Le Gall Oysters - France
Shrimps - Greenland
Langoustine - Kattegat
Crab Claws - Limfjorden
Mussels - Limfjorden
Cold Sauces & Grilled Lemon

Add
1/2 Lobster + dkk 210,- / 1/1 Lobster + dkk 390,-

HOT SERVINGS

Fish of the day dkk 285,-
Glazed summer beets with hibiscus
Horseradish/rosehip Beurre Blanc

1/2 or 1/1 Lobster dkk 245,-
Baby Romaine salad - Smoked almonds
Cheese dkk 445,-

Moules Frites dkk 185,-
Herbs in julienne - Fries - Aioli

Striploin, 250 g. dkk 325,-
Mushrooms - Roasted potatoes - Café de Paris
Sauce. Additional purchases:
Bearnaise dkk 45,- / French fries dkk 45,-

Steak Sandwich dkk 165,-
Mayo - Roasted mushrooms - Cheese
Truffle olie

SNACK DISH

Small snacks served as sharefood
Min. 2 pers. dkk 295,-

Stingray with grilled green asparagus

Beef tartare with rye bread croutons

Salted salmon with lemon gel and coriander

Smoked almonds and chips with mayo

DESSERTS

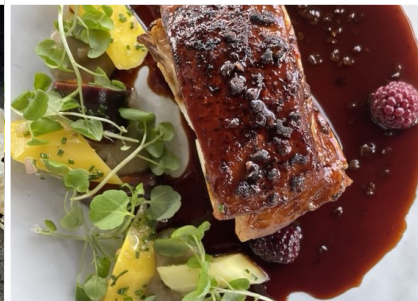
Danish rhubarb dkk 145,-
Elderflower ricotta - Elderflower sorbet
Caramel

Strejf Signature Lemon dkk 155,-
Smoking citrus - Lemon curd
White chocolate - Lemon crumble

Kitchens' selection of cheeses dkk 115,-
Chutney - Seeded crackers

Petit Four dkk 95,-
3 pcs. of the kitchens' selection

Information on the content of allergenic ingredients in dishes
can be obtained by contacting the restaurant staff.



STREJF LUNCH

COLD BEVERAGES

Soft drinks - dkk 35,-

Coca-cola, Coca-cola Zero, Sprite, Lemon, Squash

Pellegrino 75 cl. mineral water - dkk 60,-
med eller uden brus

Søbogaard - dkk 35,-
Hyldeblomst, Solbær eller tranebær

Svaneke Pilsner/Lager
Small dkk 40,- / Medium dkk 55,- / Large dkk 65,-

Svaneke dark lager
Small dkk 45,- / Medium dkk 60,- / Large dkk 75,-

Lagunitas IPA - dkk 75,-

Kronenbourg 1664 blanc - dkk 75,-

Nordic pilsner/Nordic ale 0,5 - bottle dkk 35,-

Svaneke IPA 0,0 - bottle dkk 50,-

Svaneke Brown ale 0,0 - bottle dkk 50,-

LEFFE Blonde/Brune - bottle dkk 50,-

Crabbies - dkk 50,-

HOT BEVERAGES

Coffee - dkk 35,-

French press - dkk 40,-

Café Latte/Café Au Lait/Cappuccino/Choko-Mocca
dkk 50,-

Espresso - dkk 26,- / Double espresso - dkk 40,-

Espresso Macchiato / Cortado - dkk 50,-

The - dkk 40,-

Chai Latte - dkk 50,-

Spruncken coffee, 4 cl. - dkk 80,-

Irish Coffee, 3 cl - dkk 75,-

WHITE WINE

Chile Chardonnay

Glass dkk 85,- / ½ btl. dkk 185,- / 1btl. dkk 325,-

France Pinot Gris Trimbach Réserve

Glass dkk 130,- / ½ btl. 275,- / 1btl. dkk 525,-

France Riesling Trimbach Réserve

Glass dkk 135,- / 1btl. dkk 575,-

France Riesling Hunawir

Glass dkk 120,- / 1btl. dkk 435,-

South Africa Chardonnay

Glass dkk 125,- / 1btl. dkk 495,-

RED WINE

France Merlot

Glass dkk 85,- / ½ btl. dkk 185,- / 1btl. dkk 325,-

Spain Prima

Glass dkk 125,- / 1 btl. 445,-

Sicily S. Basilio

Glass dkk 130,- / 1 btl. dkk 525,-

Germany Pinot Noir

Glass dkk 130,- / ½ btl. dkk. 275,- / 1btl. dkk 485,-

ROSÉ

France

Glass dkk 85,- / ½ btl. dkk 205,- / 1btl. dkk 345,-

For additional wines Please ask your waiter for the wine list.

SHOT

Gammel Dansk / Snaps - kr. 30,-

Fernet Branca / Linie Akvavit - kr. 30,-