



## STREJF LUNCH

### COLD SERVINGS

Scallop and white fish ceviche dkk 165,-  
Ponzu cream - Crispy chicken skin

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,-  
Smoked cauliflower purée - Grilled courgette -  
Stinging nettle dust - Blueberry vin 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 - New potatoes - Café de Paris Sauce.  
Additional purchases:  
Bearnaise dkk 45,- / French fries dkk 45,-

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

### SNACK DISH

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

Scallop and white fish ceviche

Beef tartare with rye bread croutons

Salted salmon with lemon gel and coriander

Smoked almonds and chips with mayo

### DESSERTS

Danish strawberries dkk 145,-  
Pickled green strawberries - Meringue -  
Rhubarb sorbet

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,-  
Still or sparkling

Søbogaard - dkk 35,-  
Elderflower, Apple, Cranberry or Blackcurrant

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,- / 1 btl. dkk 325,-

France Pinot Gris Trimbach Réserve  
Glass dkk 130,- / ½ btl. 275,- / 1 btl. dkk 525,-

France Riesling Trimbach Réserve  
Glass dkk 135,- / 1 btl. dkk 575,-

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

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

### RED WINE

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

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

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

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

### ROSÉ

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