

FOOD & BEVERAGE

*At Nybroe we serve Danish smørrebrød
– well prepared and varied homestyle cooking on top of a
rye bread.

Food allergy?

Talk to the staff.

Hand-peeled shrimps	245
served with homemade mayonnaise	
Skagen with shrimps	245
A classic scandinavian shrimpmix with hand-peeled shrimps och trot roe	
Roastbeef with danish remoulade	189
Three flavors of smørrebrød, Variation	229
Cheese of the day, Variation	165

SMØRREBRØD

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Christiansøpigens sild	179
Pickled herring served with boiled potatoes	
Gravlax	205
Cured salmon with honey mustard sauce	
Smoked Salmon	215
with västerbotten cheese, bleak roe and pickled red onion	
Hand-Peeled Shrimps	245
Served with home-made mayonnaise	
Skagen and Shrimps	245
A classic Scandinavian shrimp mixture with hand peeled shrimps and trout roe	
Nils johan	179
live paté, fried bacon, lingonberries and pickled cucumber	
Roastbeef	189
with danish remoulade, pickled cucumber, horseradish, deep-fried onion	
Hönsesalat	189
Creamy curry chicken, fried bacon and pickled carrot	
Rosted beetroots	175
Goat cheese, orange, pickled beetroots and roasted pumpkin seed	
Cheese of the day	165
with marmalade and nuts	
Three flavours of Danish	229
Three small smørrebrød, kitchen´s choice	
Sturgeon caviar baerii	695
30 g	

served with butter-fried toast

HOT DISHES

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Deep-Fried Plaice 239

With Danish remoulade, rye bread, lettuce and boiled
potatoes

Shrimp Soup 155/189

With hand-peeled shrimps / With a small smørrebrød -
salmon or cheese

Matjes Plate 215

Matjes herring, boiled potatoes, egg, onion, smetana
browned butter and rye crisp

Smoked char 285

Egg 63, spinach, lemonmayonnaise and browned butter

Pork schnitzel 245

potatosalad, herb butter and pickled shallot

SNACKS & SIDES

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Bleak roe, smetana and chips 125

Butter tossed potatoes 40

Deep-fried potatoes 55

with mayonnaise

Chips 35

Olives 45

Marcona almonds 45

DESSERT

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Danish Almond Cookie 45

Today's Cake 45

Chocolate mousse 125

with caramelized nuts and raspberry coulis

**Three types of Danish cheese, fig jam with
pecans and mini crackers** 135

Chocolate pralines from Betsy Sandberg

35

Dessert wine

Lilot de Haut-Bergeron 2018
Sauternes, Frankrike

120/8cl
555/half

COFFEE DRINKS

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Hotshot	96
Espresso Martini	158
Irish Coffee	168
Kaffe Karlsson	168

CHAMPAGNE & CAVA

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Gran Barón Brut EKO	120/600
Cava Brut, Penedès, Spain	
JM Gobillard Brut	145/725
Pinot Noir, Pinot Meunier, Chardonnay, Champagne, France	
Deutz Brut Classic	160/800
Chardonnay, Pinot Noir, Champagne, France	
Deutz Blanc de Blancs 2017	1200
Chardonnay, Champagne, France	
Deutz Brut Rosé Vintage 2016	1600
Pinot Noir, Chardonnay, Pinot Meunier, Champagne, France	

WHITE WINE

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Estaciones Verdejo	120/600
Vino de la Tierra de Castilla, Spain	
Domaine Fond Moiroux	145/725
Chardonnay, France	
Knipser 2022	155/775
Riesling, Germany	
Franck Millet Sancerre Vieilles Vignes	165/825
Sauvignon Blanc, France	

Black Stallion 2020	165/825
Chardonnay, Napa Valley, USA	
Domaine Gautherin Chablis	755
Chardonnay, France	
David Morel Rully Blanc 2022	1100
Chardonnay, France	
David Morel Meursault Les Narvaux	1700
Chardonnay, France	
David Morel Puligny-Montrachet Village	1750
Chardonnay, France	

RED WINE

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Estaciones Tempranillo	120/600
Vino de la Tierra de Castilla, Spain	
Domaine Bienvenue	155/775
Pinot Noir, France	
Domaine Martin Côtes du Rhône	135/675
Syrah, Grenache, France	
Villa Blanche	165/825
Syrah, Pays d'Oc, France	
Plan De Dieu Côtes du Rhône	165/825
Mourvèdre, Grenache, Syrah, France	
Château Redortier Gigondas	950
Grenache, Syrah, France	
Domaine Les Creisses	950
Cabernet Sauvignon, Grenache, Syrah, France	
Palayson Grand Cuvée 2016	1200
Syrah, Cabernet Sauvignon, Provence, France	
Château Paveil de Luze Margaux 2018	1500
Cabernet Sauvignon, Merlot, France	

ROSÉ WINE

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Rosé de S	120/600
Grenache, Rolle, Côtes de Provence, France	
Studio Miraval	150/750
Cinsault, Grenache, Rolle, Tibouren, Côtes de Provence, France	
Franck Millet Sancerre Rosé 2022	

BEER

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ON TAP

Tuborg Classic, 4.6% 40 cl	87
Carlsberg Export 5% 40 cl	87
Nya Carnegie 100W 6.8% IPA 40 cl	108

BOTTLED

Tuborg Green 4.6% 33 cl	78
Tuborg Gold 5.3% 33 cl	82
Årø Pilsner 4.6% 50 cl	120
Årø IPA 4.5% 50 cl	120
Årø Walnut 6.0% 50 cl	130
Årø Seaweed Beer 6.0% 50 cl	130
Årø Brown Ale 5.0% 50 cl	130
La Blonde 5.8% Ale (Gluten-Free) 33 cl	89
Le Cidraie 4%	78
Hartwall Pineapple 5.5% 33 cl	110

NON-ALCOHOLIC

Carlsberg Non-Alcoholic 0.5% 33 cl	45
Brooklyn Special Effects 0.4% 33 cl	45
Årø Pale Ale 0.5% 50 cl	65

SNAPS

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Aalborg Jubileum	30/cl
Aalborg Taffel	30/cl
Aalborg Harald Jensen	30/cl
Aalborg Dill	30/cl
Aalborg Nordguld	30/cl
Aalborg Krone	30/cl
Aalborg Porse	30/cl
Aalborg Export	30/cl
Aalborg Grill	30/cl
Gammeldansk	30/cl

SPIRITS

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BITTERS

Amaro Averna	30/cl
Campari	30/cl
Fernet Branca	30/cl
Gammel Dansk	30/cl

LIQUEURS

Baileys	30/cl
Borghetti Caffé	30/cl
Chambord Black Raspberry	30/cl
Cointreau	30/cl
Disaronno Amaretto	30/cl
Galliano Vanilla	30/cl

WHISKY & BOURBON

Jameson	30/cl
Irish Whiskey	

Famous Grouse Blended Malt	30/cl
Jack Daniels Bourbon	30/cl
Bunnahabhain Single Malt	34/cl

VODKA

Koskenkorva	30/cl
Carvia Vodka	34/cl

CALVADOS & COGNAC

Boulard VSOP Calvados	30/cl
Boulard XO Calvados	37/cl
Larsen Cognac	32/cl
Braastad XO Cognac	36/cl

RUM

Havana Club 7	30/cl
Diplomatico	36/cl

OTHER SPIRITS

Broker's London Dry Gin	32/cl
Carpano Antica Formula Vermouth	28/cl
Jose Cuervo Tequila	25/cl
Noilly Prat Vermouth	28/cl
Tanqueray Gin	32/cl
Sarpa di Poli Grappa	32/cl

DRINKS

Perfect Martini Hernö Gin, Noilly Prat	165
Midsummer Vodka, lemon, cucumber, elderflower foam	165
OP-Groni OP, Vermouth, Campari	165

Bloody Mary	165
Vodka, tomato juice, lemon, tabasco	
Porse Lady	165
Porse schnapps, raspberry liqueur, lemon	
LCD Lemon cream dream	165
Krone snaps, Limoncello cream, citron	
Dildjito	165
Havana club, lime, mint, dill	
Strawberry imperial	165
Limoncello, Havana club, strawberry juice, bubble	
A glass of Champagne	145

COFFEE & TEA

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COFFE

Coffee/Americano	30
Espresso	30
Double Espresso	35
Cappuccino	35
Latte	35
Macchiato	35

TEA

Nybroe Blend Earl Grey/Panyong	35
Green Rooibos Lemon/Ginger	35

SOFTDRINKS

Mineral water	45
Pepsi	39
Pepsi Max	39
7Up	39
Zingo	39
Danish Juice	45
Orange and apple	