



SPISEHUSET
FOLK

MENU



DRIKKE

WINE

Sparkling

Cava DO- Josep Ventosa Brut Nature Organic (ØKO)
 Champagne Comtesse de Neples Brut NV - Chassenay d'Arce

Glass Bottle

55.- 295.-
 600.-

White

2020 Flora & Fauna Blanc - "Les Cepages du Sud" - Landuedoc (V)
 2020 Despagne L'Outsider Sauvignon Blanc - AOP Bordeaux
 2019 Petit Chablis AOC "Georges Deschamps" - Domaine Vrignaud (ØKO)

65.- 285.-
 75.- 325.-
 400.-

Red

2019 La Traca - Bobal DO Valencia (ØKO) (V)
 2019 Etienne Besancenot "Cochon Volant" - AOP Corbières (ØKO)
 2017 Ripresa - Montepulciano d'Abruzzo DOC (ØKO)

65.- 285.-
 80.- 335.-
 400.-

Port

Niepoort "Fabelhaft" Tawny Port, 5 cl

55.- 450.-

DRAFT BEER

Møns Bryghus - FOLK ØL

Classic draft beer brewed especially for Spisehuset FOLK

65.-

Carlsberg Pilsner / Tuborg Classic Kronenbourg 1664 Blanc, 40 cl.

60.-
 65.-

BOTTLE BEER

Dronning Fanes Brown Ale, Møns Bryghus ØKO 5,3 %, 33 cl
 Bogø Bock, Møns Bryghus ØKO 6,5 %, 33 cl
 Magleby Klassisk, Non-alcohol ØKO, 33 cl

60.-
 60.-
 50,-

COLD DRINKS

Økologisk saft, Møns Bryghus, 33 cl

Rhubarb / Elderflower / Apple / Black currants / Strawberry

45.-

Juice Organic, Brikjuice

Apple / Orange, 20 cl.

25.-

Matilde Cocoa milk, 20 cl.

30,-

Cola-Cola / Coca-Cola Zero, 25 cl.

35.-

Sparkling or still water

20,- per person

HOT DRINKS

Handroated Honduras coffee fra Copenhagen Coffee Lab

Espresso single / double

Cortado

Caffe Latte

Cappuccino

Americano

Filterkaffe

25.- / 30.-

35.-

35.-

35.-

35.-

30,-

Tea from 'Sings Tehus'

35,-

MENU

OPEN FACED SANDWICH

Our ryebread contains nuts.

Ask your waiter if you want gluten-free bread.

Vi anbefaler 2-3 stykker per person

FISH

"CHRISTIANSØPIGENS" HERRING - 95 KR.

Dill mayo, egg and capers (G)

We recommend our rhubarb/ginger aquavit

CRISPY FISH FILLET - 90 KR.

Danish remoulade, pickles, chervil and dill (G)

Add shrimps + 50 kr.

We recommend our citrus aquavit

SALMON - 95 KR.

38% sour creme, pickled sea buckthorn
 and marinated cabbage (G)(L)

We recommend our sea buckthorn/honey aquavit

GREEN

BAKED CELERY - 75 KR.

Roasted hazelnuts, hazelnut mayo, watercress
 and arla unika caramel stone cheese (G)(L)(V)

We recommend our hazelnut aquavit

MEET

SPICED MEET ROLL - 95 KR.

Roasted onions, apple gel and pepper mayo (G)

We recommend our blackcurrants/long pepper aquavit

ROASTBEEF - 85 KR.

Homemade pickles, horseraddish
 og french fries (G)

We recommend our pattaya aquavit

CHICKEN SALAD - 85 KR.

Confit chicken, cornichons, tarragon,
 and crispy bacon (G)(L)

We recommend our apple/rosemary aquavit

DESSERT

DANISH APPLEPIE - 75 KR

Apple compote, raspberries, whipped cream
 and crispy macaroons (G)(L)(V)

We recommend our rhubarb/elderflower aquavit

CAKE

Cakes from our own bakery (G)(L)(N)

LUNCH DISHES

We recommend our special FOLK beer
 from Møns Bryghus.

BEEFTATAR - 105 KR.

Jerusalem artichokes, pickled celery, watercress
 and smoked Vesterhavs cheese (L)

We recommend our dark beer aquavit

MUSHROOM TOAST - 105 KR.

Stewed mushrooms, pickled perl onions
 and toasted sourdough bread (G)(L)(V)

We recommend our blueberry/thyme aquavit

STEAKSANDWICH - 175 KR.

Ribeye, onion compote, crispy onionrings,
 smoked Vesterhavs cheese and horseraddish (G)(L)

We recommend fries

SIDES

FRIES - 40 KR.

Ketchup or mayo (G)

KOMBO - 150 kr.

Our own FOLK beer and our tre signature aquavits

AQUAVIT - 48 KR.

HAZELNUT

RHUBARB/ ELDERFLOWER

APPLE/ROSEMARY

BLACKCURRANTS/LONG PEPPER

CITRUS

SEA BUCKTHORN/ HONEY

BLUEBERRY/ THYME

DARK BEER

PATTAYA

RHUBARB/ GINGER

