

SPISEHUSET
FOLK

MENU

**2 OPEN SANDWICHES &
1 DRINK OF YOUR CHOICE**

235,-

PER PERSON

FISH

HERRING - 95,-

Spicy herring in port with apple, onion,
sour cream 48% and dill (G)(L)(N)
We recommend our rhubarb/ginger aquavit

SALTED SALMON - 105,-

With sour creme, baby cabbage,
pickled pine shoots and roasted buckwheat (G)(L)
(N) *We recommend our citrus aquavit*

FISH FILLET- 95,-

With dill, remouladesauce and herb (G)(N)
We recommend our sea buckthorn/honey aquavit

GREEN

BAKED BEETROOT - 80,-

With licorice, beetroot chips, horseradish, cheese
and raspberry dust (G)(L)(N)(V)
We recommend our hazelnut aquavit

MEAT

CRISPY BRISKET - 95,-

With horseradish cream, pickled berries,
chervil and fresh horseradish (G)(N)
We recommend our blackcurrant/long pepper aquavit

ROASTBEEF - 90,-

Homemade pickles, horseradish
and crispy potatoes (G)(N)
We recommend our pattaya aquavit

CHICKEN SALAT - 105,-

With pickled mushrooms, grilled king trumpet
mushrooms and rosemary bacon
from Nørre Søby (G)(N)
We recommend our apple/rosemary aquavit

WE RECOMMEND 2 PIECES PER PERSON

Our rye bread contains nuts
.Inform your waiter if you want gluten-free bread.

AQUAVIT - 48,-

Hazelnut • Rhubarb/Elderflower
Apple/Rosemary • Currant/Long pepper
Citrus • Sea buckthorn/Honey
Blueberry/Thyme • Dark Beer
Pattaya • Rhubarb/Ginger

LUNCH DISHES

BEEF TATAR - 115,-

Classic tartar with crispy potato
and fresh salad (G)

FOLK'S "STEAK" SANDWICH - 155,-

With aged porks neck, apple/onion compote,
tarragon mayo, cruckling and crispy fries (G)

TARTLETS - 125,-

With chicken, winter greens and truffle (G)(L)

CREAMY POTATO SOUP - 115,-

With pickled gooseberries, rosemary
and bacon (G)(L)
Vegetarian option available

SIDES

FRIES - 40,-

Choose between ketchup or mayo (G)

DESSERTS

DANISH APPLE CAKE (G)(L) - 80,-

CAKE

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



Ask your waiter for allergies

SPISEHUSET
FOLK
BEVERAGE

WINE

	Glass	Bottle
Sparkling		
Cava DO- Josep Ventosa Brut Nature Organic (ØKO)	55,-	295,-
Champagne Comtesse de Neples Brut NV - Chassenay d'Arce		600,-
White		
2020 Flora & Fauna Blanc - "Les Cepages du Sud" - Landuedoc (V)	65,-	285,-
2020 Despagne L'Outsider Sauvignon Blanc - AOP Bordeaux	75,-	325,-
2019 Petit Chablis AOC "Georges Deschamps" - Domaine Vrignaud (ØKO)		400,-
Red		
2019 La Traca - Bobal DO Valencia (ØKO) (V)	65,-	285,-
2019 Etienne Besancenot "Cochon Volant" - AOP Corbières (ØKO)	80,-	335,-
2017 Ripresa - Montepulciano d'Abruzzo DOC (ØKO)		400,-
Port		
Niepoort "Fabelhaft" Tawny Port, 5 cl	55,-	450,-

DRAUGHT BEER

Møns Bryghus - FOLK ØL	
Dark draught beer brewed for Spisehuset FOLK	65,-
Carlsberg Pilsner / Tuborg Classic	60,-
Kronenbourg 1664 Blanc, 40 cl.	65,-
Jacobsen Golden Naked Christmas Ale, 40 cl	70,-

BOTTLE BEER

Dronning Fanes Brown Ale, Møns Bryghus ØKO 5,3 %, 33 cl	60,-
Bogø Bock, Møns Bryghus ØKO 6,5 %, 33 cl	60,-
Magleby Klassisk, non-alcoholic ØKO, 33 cl	50,-
Tuborg Julebryg, 33 cl	45,-

COLD DRIKKE

Organic juice, Møns Bryghus, 33 cl	
Rhubarb / Elderflower / Apple / Blackcurrants / Strawberries	45,-
Juice Organic, Juicebox	
Apple / Orange, 20 cl.	25,-
Matilde Cocoa, 20 cl.	30,-
Cola-Cola / Coca-Cola Zero, 25 cl.	35,-
Still or sparkling water	20,- per person

ØKOLOGISKE VARME DRIKKE

Hand roasted Honduran coffee fra Copenhagen Coffee Lab	
Espresso single / double	25,- / 30,-
Cortado	35,-
Caffe Latte	35,-
Cappuccino	35,-
Americano	35,-
Filter coffee	30,-
Organic tea from 'Sings Tehus'	35,-