

# SPISEHUSET FOLK

## TODAYS OFFER

Breaded plaice fillet With handpeeled shrimp, mayo, lemon and herbs (G)(N)

Potato on rye bread with crispy onions, chives, onion-puree and mayo

Old fashioned apple pie with cardamom crumble and whipped cream with lots of vanilla

**265,- PER PERSON**

## "SMØRREBRØD"

WE RECOMMEND 2 PIECES PER PERSON

### FISH

#### "KING OF DENMARK" - 95,-

Beetroot herring with aniseeds, creme fraiche and estragon (G)(L)(N)

*We recommend our rhubarb/ginger aquavit*

#### BREADED PLAICE FILLET - 115,-

With vanilla pickled gooseberries, fried capers, remouladesauce and herbs (G)(N)

*We recommend our citrus aquavit*

#### BREADED PLAICE FILLET - 145,-

With handpeeled shrimp, mayo, lemon and herbs (G)(N)

*We recommend our sea buckthorn/honey aquavit*

### GREEN

#### POTATO - 90,-

On rye bread with crispy onions, chives, onion-puree and mayo (G)(L)(N)(V)

Add bacon + 15,-

*We recommend our hazelnut aquavit*

### MEAT

#### LION SUPPER - 130,-

Freshly cut beef tatar with egg yolk, pickles, capers, red onion and scraped horseradish (G)(N)

*We recommend our blackcurrant/long pepper aquavit*

#### ROASTBEEF - 105,-

With pickles, fried onions, horseradish and crass (G)(N)

*We recommend our pattaya aquavit*

#### CHICKEN SALAT - 95,-

With crisp skin and fried mushrooms. (G)(L)(N)

*We recommend our apple/rosemary aquavit*

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 - 135,-

Classic stirred tatar with egg yolk and crass.

Served with fried rye bread (G)

*We recommend adding fries +40,-*

### FOLK'S STEAKSANDWICH - 175,-

With cuvette of ox, smoked marrow mayonnaise, arugula and gherkins. Served with fries (G)

### TARTLETS - 185,-

With chicken confit, scorziona roots, carrots and black winter truffle (G)(L)

### CREAMY JERUSALEM ARTICHOKE SOUP - 135,-

With green apple, Jerusalem artichoke chips, chives and pepper bacon (G)(L)(V)

*Vegetarian option available*

### SIDES

#### FRIES - 40,-

Choose between ketchup or mayo (G)

## DESSERTS

### OLD-FASHIONED APPLE PIE - 60,-

With cardamom crumble and whipped cream with lots of vanilla (G)(L)



Ask your waiter for allergies

SPISEHUSET  
**FOLK**  
BEVERAGE

## WINE

	Glass	Bottle
<b>Sparkling</b>		
Cava DO- Josep Ventosa Brut Nature Organic (ØKO)	55,-	295,-
Champagne Comtesse de Neples Brut NV - Chassenay d'Arce		600,-
<b>White</b>		
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,-
<b>Red</b>		
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,-
<b>Port</b>		
Niepoort "Fabelhaft" Tawny Port, 5 cl	55,-	450,-

## DRAUGHT BEER

<b>Møns Bryghus - FOLK ØL</b>		
Dark draught beer brewed for Spisehuset FOLK	65,-	
Carlsberg Pilsner / Tuborg Classic	60,-	
Kronenbourg 1664 Blanc, 40 cl.	65,-	

## 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,-

## COLD DRIKKE

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

## ØKOLOGISKE VARME DRIKKE

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