



BREAKFAST MENU

09:30 AM - 11:30 AM

COFFEE, JUICE & TEA

ESPRESSO 28,- AMERICANO 38,- CORTADO 38,-
CAPPUCCINO 48,- CAFE LATTE 48,- HOT CHOCOLATE 48,-
FRESH ORANGE JUICE 48,- APPLE JUICE 48,-
NYHAVN 17 HOUSE TEA 48,- HERBAL TEA 48,- EARL GREY 48,-

PASTRIES

CROISSANT PLAIN 38,- PAIN AU CHOCOLATÉ 48,-
HAM & CHEESE CROISSANT 58,- CROISSANT W. SALMON 68,-

YOGHURT

Granola, honey & fresh fruit

48,-

FRENCH TOAST

Cinnamon, syrup, butter & honey

59,-

PANCAKES

Compote of berries, syrup & mint

59,-

HOT SMOKED SALMON RILLETTE

Toasted bread, lemon & mayonnaise

69,-

SCRAMBLED EGGS

Choose: bacon or smoked salmon

69,-

OMELETTE

Choose ham & cheese or smoked salmon

69,-

AVOCADOTOAST

Avocado, chili, sunny side egg & herbs

89,-

CLASSIC BRUNCH PLATTER

Scrambled eggs, bacon, sausage, ham & cheese.
Yoghurt, granola & honey. Bread, butter & marmelade

108,-



DANISH PUB &
EATERY

LUNCH SPECIALS

SOUPS 98,-

GRATINATED ONION SOUP OR PATOTO
Served w. bread & butter

ROAST PORK SANDWICH

*Red cabbage, mustard mayonnaise,
pickles, 2 hours danish roast pork & sauce* 128,-

SMØRREBRØD

OPEN FACED SANDWICHES

CHOOSE:

2 PCS. 169,- 3 PCS 229,-

MARINATED HERRING

Capers, red onion, dill & cress

CURRY HERRING

Apple, capers, red onion, dill & cress

FILET OF PLAICE 1.

Remoulade, lemon & dill

FILET OF PLAICE 2.

Pealed shrimps, mayonnaise, lemon & dill

SHRIMPS ON TOAST

Pealed shrimps, mayonnaise, lemon & dill

EGGS & SHRIMPS

Boiled eggs, shrimps, mayonnaise & dill

CHICKEN SALAD

Boiled chicken stirred into mayonnaise,
mushrooms, asparagus & toasted bacon

ROASTBEEF

Remoulade, horseraddish, fried onions,
pickled cucumbers, pickles & cress

LUNCH PLATTERS

FISH PLATTER 189,-

2 DIFFERENT HERRINGS W. GARNITURE
FILET OF PLAICE W. NR. 1,
EGGS & SHRIMPS,
RYE BREAD, BUTTER & SPICED LARD

ALL AROUND 278,-

MARINATED HERRING, EGGS & SHRIMPS,
FILET OF PLAICE NR. 1. CHICKEN SALAD,
ROASTBEEF, CHEESE, FRIKADELLE &
ROAST PORK W. GARNITURE.
DARK BREAD, BUTTER & SPICED LARD.

CLASSICS

CAESAR SALAD 148,-

Fried chicke breast, croutons,
parmesan & romain tossed in caesardressing

SHOOTINGSTAR 169,-

Fried and steamed filet of plaice, asparagus,
thousand island, lemon, caviar & shrimps

FISH N CHIPS 169,-

Pollack filet, sauce tatar, lemon & dill

NACHOS W. CHICKEN 148,-

Salsa, guacamole, creme fraiche,
coriander, cheddar & jalapeños

CHICKEN SANDWICH 149,-

Fried chicken, bacon, cheddar, curry dressing,
pineapple, sprouts, salad & pommes frites

NYHAVN 17 BURGER 149,-

Beef patty, cheddar, bacon, pickled cucumber,
salad, tomato, red onions, fries & chilimayo

SPECIALS

MEATLOAF 238,-

Veal and pork, rapped in bacon, lingonberries.,
brown sauce, haricot vert & gratinated potatoes

WIENERSCHNITZEL 238,-

Fried potatoes, green peas, gravy,
capers, anchovies, horseraddish & citron



EVENING SPECIALS 98,-

OUR SOUPS

GRATINATED ONION SOUP OR PATOTO

Served w. bread & butter

SMOKED SALMON RILLETTE

Smoked cheese cream, stirred hot smoked salmon w. mayonnaise, lemon & dill.

Served with toasted baguette & butter

TARTLES

Puff pastry shells with chicken and asparagus in a creamy sauce w. tomato & watercress

2 PCS. 98,- / 3 PCS. 129,-

SMØRREBRØDS PLATTER

OPEN FACED SANDWICHES

3 PCS. OF SMØRREBRØD

EGGS & SHRIMPS

Boiled eggs, shrimps, mayonnaise & dill

FILET OF PLAICE

Remoulade, lemon & dill

ROASTBEEF

Remoulade, horseraddish, fried onions, pickled cucumbers & cress

229,-

FISH PLATTER 189,-

2 DIFFERENT HERRINGS W. GARNITURE

FILET OF PLAICE W.

EGGS & SHRIMPS,

RYE BREAD, BUTTER & SPICED LARD

ALL AROUND 278,-

MARINATED HERRING, EGGS & SHRIMPS,

FILET OF PLAICE NR. CHICKEN SALAD,

ROASTBEEF, CHEESE, FRIKADELLE &

ROAST PORK W. GARNITURE.

DARK BREAD, BUTTER & SPICED LARD.

HAPPY HOUR
FROM. 10:00-
11:00 PM

DANISH PUB &
EATERY

MAIN COURSES

CAESAR SALAD 148,-

Fried chickenbreast, croutons, parmesan & romain tossed in caesardressing

FISH N CHIPS 169,-

Pollack filet, sauce tatar, lemon & dill

NACHOS W. CHICKEN 148,-

Salsa, guacamole, creme fraiche, coriander, cheddar & jalapeños

CHICKEN SANDWICH 149,-

Fried chicken, bacon, cheddar, curry dressing, pineapple, sprouts, salad & pommes frites

NYHAVN 17 BURGER 149,-

Beef patty, cheddar, bacon, pickled cucumber, salad, tomato, red onions, fries & chilimayo

MEATLOAF 238,-

Veal and pork, rapped in bacon, lingonberries,, brown sauce, haricot vert & gratinated potatoes

WIENERSCHNITZEL 238,-

Fried potatoes, green peas, gravy, capers, anchovies, horseraddish & citron

STEAK FRITES 298,-

250g Ribeye from Uruguay, whisky sauce, sauteed potatoés & green beans & green salad on the side w. vinaigrette

DESSERTS 69,-

RIS A LA MANDE

Boiled rice in vanilla & cinnamon, served w.warm cherry sauce

WARM APPLE PIE

Homemade apple crumble & vanilla ice cream



DANISH PUB &
EATERY

SNACKS 25,-
HOTNUTS
CHEESE NUTS
TRUFFLE NUTS
CRISPS

HOUSE COCKTAILS & DRINKS

GIN & TONIC	98,-
APEROL SPRITZ	119,-
STRAWBERRY DAIQUIRI	129,-
PASSIONFRUIT SOUR	129,-
WHISKY SOUR	129,-
ESPRESSO MARTINI	129,-
NEGRONI	129,-
LONG ISLAND COCKTAIL	169,-
IRISH COFFEE	89,-
LUMUMBA	89,-
KAHLUA & COFFEE	89,-

DRAUGHT BEER

ROYAL PILSNER 4,6%	68,-
ROYAL CLASSIC 5,2%	76,-
ROYAL IPA 4,6%	76,-
ROYAL BLANCHE 4,6%	78,-
ROYAL X-MAS 5,6%	78,-
NYHAVN 17 CLASSIC 4,8%	78,-
IPA NØRREBROBRYGHUS 6,8%	78,-

BOTTLED BEER

NØRREBROBRYGHUS APPLE CIDER	58,-
CRABBIES GINGER BEER	78,-
CRABBIES RASPBERRY BEER	78,-
ROYAL ALCOHOL FREE	52,-

COFFEE

ESPRESSO	28,-
AMERICANO	38,-
CORTADO	38,-
CAPPUCCINO	48,-
CAFE LATTE	48,-
HOT CHOCOLATE	48,-

HOUSE TEA

HERBAL TEA	
EARL GREY	
GREEN TEA LICORICE	
PASSION FRUIT	48,-

SODAS & WATER

PEPSI	48,-
PEPSI MAX	48,-
MIRANDA	48,-
7-UP	48,-
TONIC ALBANI	48,-
SPARKLY WATER	38,-
STILL WATER	38,-
ORANGE JUICE	48,-
APPLE JUICE	48,-

SPARKLY WINE

CAVA BRUT, Roger de Flor, Penedès, Spanien	90,- / 455,-
BOURGOGNE BRUT, Caprice, Albert Sounit, Rully, Frankrig	105,- / 650,-
CHAMPAGNE - Nicolas Feuillatte Brut Reserve Exclusive, Chouilly, Frankrig	150,- / 850,-
CHAMPAGNE - Nicolas Feuillatte Rosé, Chouilly, Frankrig	950,-

WHITE WINE

CHENIN BLANC - Wild House - Western Cape-Franschhoek, Sydafrika	85,- / 425,-
PINOT GRIGIO - Cattarrato - Chiàro di Lùna, Puglia, Italien	95,- / 475,-
SAUVIGNON BLANC - F de Fesles - Loire, Frankrig	100,- / 495,-
RIESLING-MUSCAT - Famille Hugel - Alsace, Frankrig	105,- / 515,-
CHARDONNAY - Ch. Ste Michelle, Colombia Valley-Washington State, USA	115,- / 560,-
POUILLY FUMÉ - Fines Caillottes - Jean Pabiot - Loire, Frankrig	650,-
CHABLIS - Cellier du Valvan - Maison Louis Jadot - Bourgogne, Frankrig	700,-
SANCERRE - Les Grands Champs - Domaine Fouassier, Loire - Frankrig	800,-

ROSE WINE

THE PALE - PAYS DU VAR - Château d'Esclans, Frankrig	90,- / 450,-
THE BEACH - CÔTEAUX D'AIX-En - Château d'Esclans, Frankrig	115,- / 550,-
WHISPERING ANGEL - CÔTE DE PROVENCE - Château d'Esclans, Frankrig	700,-

RED WINE

SHIRAZ - Wild House - Western Cape-Franschhoek, Sydafrika	85,- / 425,-
PINOT NOIR - Gorgée du Soleil - Pays d'Oc, Frankrig	95,- / 475,-
RHÔNE - Côstières de Nîmes, M.Chapoutier - Rhône	100,- / 475,-
BARDOLINO - villa Fontana Tommasi - Veneto, Italien	110,- / 525,-
BARBERA - Casaret M.Abbona - Piemonte, Italien	120,- / 560,-
SAINT-EMILION - St. George - Château Macquin - Bordeaux, Frankrig	125,- / 600,-
BOURGOGNE - Couvent des jacobins, Louis Jadot - Frankrig	135,- / 650,-
BAROLO - Contea di Castiglione, Piemonte, Italien	700,-
CHÂTEAUNEUF-DU-PAPE - Les Granières - Château La Nerthe - Rhône, Frankrig	800,-
MARGAUX GRAND CRU CLASSÉ - Château Prieré-Lichine - Bordeaux, Frankrig	950,-
BRUNELLO DI MONTALCINO - Casanova di Neri, Toscana, Italien	1000,-



DANISH PUB &
EATERY

HOT DRINKS

HOT CHOCOLATE W. MARSMELLOWS	59,-
CLASSIC GLØGG / MOULED WINE	59,-
IRISH COFFEE	89,-
LUMUMBA	89,-
ÆBLESKIVER / DANISH DOUGHTNUTS	39,-

GLØGG &
ÆBLESKIVER

79,-

