

Dag H

BREAKFAST - BRUNCH

Until 1:00PM

The light brunch 175,-

Blueberry skyr w. granola
smoked salmon – hash brown
cheese & rye bread – various kind of fruit
falafel w. avocado cream – scrambled eggs
hummus w. biscuits – avocado w. sesame
american pancake w. syrup and berries

G L

The heavy brunch 175,-

Grilled chorizo – cheese & rye bread
serrano ham – various kind of fruits
scrambled egg – crispy bacon – hash brown
blueberry skyr with granola – fried sausage
american pancake w. syrup and berries

G L

Vegetables omelet 150,-

Mix of vegetables – herbs
cheddar cheese

L

Serrano omelet 155,-

Serrano ham – cheddar cheese

L

Breakfast plate 150,-

Toasted rye bread w. butter
scrambled egg – cheese
marmelade – blueberry w. granola

G L

Pancakes 105,-

3 pancakes – berries
chocolate sauce – nuts

G L N

Butter croissant 50,-

Big baked french
croissant

G L

Croque Madame 165,-

Butter fried bread - cream cheese made from Danish North Sea cheese,
mozzarella and dijon mustard – serrano ham – fried egg – crisp salad – mustard dressing

G L

DANISH

SMØRREBRØD

2 x SMØRREBRØD PER PERSON 170,-

Cannot be combined with "Shooting star"

Until 5PM

Egg & Shrimps 90,-

Egg – shrimps – tomato – mayonnaise
watercress

G L

Fish fillet 90,-

Breaded plaice – lemon – dill
remoulade

G L

Chicken salad 90,-

Creamy chicken salad – bacon – mushroom
tomato – watercress

G L

Avocado 90,-

Avocado – pesto
roasted pine nuts – pickled red onion

G L N

Potato 90,-

Potato – mayonnaise – red onion
bacon – frisée – chives

G L

Tartare 90,-

Tartare of beef – gherkins – capers
pickled mustard seeds – truffle cream – yolk

G L

Shooting star 160,-

Grilled light bread – 2 crispy fried fish fillets
asparagus – shrimps – smoked salmon – herbs
homemade Thousand Island dressing

G L

BURGER

Our burgers are fried medium

Extra beef 40,- | Extra cheese 15,- | Extra bacon 15,-
Extra chicken 40,- | Extra jalapeños 10,-

Classic burger 175,-

200g beef of minced meat – bacon – red onions
cheddar – pickles – salad – tomato
chilli mayo – ketchup

G L

Chicken burger 175,-

Pan-breaded chicken breast – chilli mayo
cheddar – pickles – salad – tomato – red onions
chilli mayo – ketchup

G L

Veggie burger 170,-

Beef of beetroot, mushrooms & beans
salad – tomato – red onions – hummus
pickles – mustard dressing flavored w. passion

G L

Truffle burger 185,-

200g beef of minced meat – truffle mayo
cheddar – red onions – pickles – tomato – salad

G L

All burgers are served with french fries w. parsley salt or
oven baked potatoes w. garlic and sesame

SANDWICH

Until 5PM

Salmon sandwich 168,-

Smoked salmon – salad
herbs – cucumber – chickpeas cream
dark sandwich bread

G L

Club sandwich 170,-

Grilled chicken breast – egg – crispy bacon
tomato – onions – curry mayo – salad
light bread

G L

Sandwich w. chicken salad 168,-

Creamy chicken salad – bacon
mushroom – tomato – watercress
dark sandwich bread

G L

SALAD

Caesar salad 165,-

Crispy chicken – heart salad – tomato
parmesan – caesar dressing – croutons
+ bacon 15,-

G L

Chevre Chaud 170,-

Fried french goat cheese
sun dried tomato – crispy salad
walnuts – vinaigrette – olives

G L N

Salad w. grilled tuna 178,-

Grilled tuna – tomato – egg – olives
potato – vinaigrette

NACHOS

Nachos 148,-

Tortilla chips – cheddar cheese – jalapeños
salsa – guacamole – olives – sour cream

G L

Nachos Supreme 158,-

Tortilla chips – cheddar cheese – jalapeños
salsa – guacamole – olives – sour cream
chicken

G L

Information about the content of allergenic
ingredients can be obtained from the staff

Contains:

G Gluten

L Lactose

N Nuts

Dag H

CHARCUTERI

Charcuteri 175,-
Serrano – Finocchiona fennel sausage
2 kinds of snack sausage
3 kind of cheese – grilled artichoke
sun dried tomato tapenade
olive tapenade
(G L)

SOUP

Seasonal soup 150,-
Please ask the waiter
(G L N)

STARTERS

Tomato salad 85,-
Tomato – mozzarella pearls – pickled red onion – basil – pine nuts
(L N)

Tuna tartare 105,-
Avocado – apple – cucumber – coriander – sesame – lime

Scallops in new clothes 105,-
Frisée – lime syrup – sour mayonnaise – buttermilk – olive oil
(L)

Beef tartare 105,-
Tartare of beef – truffle cream – gherkins
pickled mustard seeds – capers – yolk
(L)

SIDES

Nuts 65,-
(N)
Olives 60,-

Green salad 60,-

Oven baked potatoes w. garlic & sesame 68,-
(L)
Fries 68,-
French fries with chilli mayo

Nachos chips 60,-
Served with guacamole and salsa

MAIN COURSES

FROM THE GRILL

Tatar frit 215,-
Tartare of beef – truffle cream
pickled mustard seeds – capers
gherkins – herbs – yolk
french fries or oven baked potatoes
w. garlic and sesame
(L)

Ribeye 245,-
300g tender ribeye
bearnaise sauce or pepper sauce
french fries or oven baked potatoes
w. garlic and sesame
(L)

Beuf bearnaise 285,-
250g tender tenderloin
bearnaise sauce or pepper sauce
french fries or oven baked potatoes
w. garlic and sesame
(L)

Lamb 245,-
Lightly braised lamb culotte
carrot puree with ginger
Butter-fried mushrooms with garlic
pickled red onions
oven-baked potatoes with garlic and sesame
lamb sauce
(L)

KIDS MENU

Burger 98,-
With minced beef or chicken
salad – tomato – cucumber
Served with french fries
(G L)

Fish n' Chips 98,-
With crispy french fries
w. parsley salt and remoulade
(L)

Pasta pesto 98,-
Pasta – chicken – creamy sauce w. basil pesto
(L N)

FROM THE SEA

Spicy tuna tartare 205,-
Chilli mayo – avocado – apple – sesame – spring onion
coriander – cucumber – crispy french fries

Moules frites 205,-
Mussels steamed in white wine – shallots
garlic – creamy bisque – herbs
crispy french fries
(L)

Fish n' Chips 189,-
White fish – tartare sauce
peas – vinaigrette – crispy french fries
(G L)

Bouillabaisse 189,-
Creamy shellfish soup with pastis
scallop – langoustine – mussels – herbs
(L)

Grilled tuna steak 215,-
Tuna steak – avocado cream – grilled lemon
crispy salad – miso
(L)

Salmon 205,-
Baked salmon – lobster sauce – fried vegetables
oven baked potatoes w. garlic and sesame
(L)

DESSERT

Petit Four 80,-
Small specialties
(G L N)

Creme brulée 80,-
(L)

Classic apple cake 75,-
Apple compote – crumble
white chocolate cream
(G L N)

Chocolate mousse 70,-
Dark chocolate mousse w. fresh berries
(L N)

Cake of the month 65,-
Please ask the waiter
(G L N)

PASTA & RISOTTO

Pasta pesto 180,-
Linguine pasta – chicken
sun dried tomato – pesto
(G L N)

Lobster pasta 195,-
Linguine pasta – creamy bisque
grilled langoustine – seasonal green
+ *parmesan* 15,-
(G L)

Truffle pasta 185,-
Linguine pasta – chicken
truffle cream – crispy bacon – herbs
(G L)

Risotto 178,-
Fried and pickled mushrooms
parmesan – olive oil – black pepper
(L)

CHEESE

Cheese platter 145,-
3 kind of cheese – crisp – compot
(G L N)

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WINE

WHITE

2021	Copper Lane, Chardonnay, <i>South Africa</i>	85 / 345,-
2020	Moselland, Riesling, Mosel, <i>Germany</i>	89 / 365,-
2020	Pago De Cirsus, Chardonnay, Fadlageret, <i>Spain</i>	95 / 395,-
2021	Gérard Millet Sancerre Blanc, Loire, <i>France</i>	105 / 475,-
2021	Weingut Eser Eser's Riesling Trocken, Rheingau, <i>Germany</i>	410,-
2021	Babich, Sauvignon Blanc, "Black Label", <i>New Zealand</i>	435,-
2019	Morning Fog, Chardonnay, Livermore Valley, <i>USA</i>	495,-
2020	Gerard Tremblay, Chablis iér cru, Chablis, <i>France</i>	595,-

RED

2021	Copper Lane, Shiraz/Merlot, Swartland, <i>South Africa</i>	85 / 345,-
2021	Silver Mountain, Zinfandel, Californien, <i>USA</i>	89 / 365,-
2020	Giribaldi Barbera D'Alba DOC Caj, Piemonte, <i>Italy</i>	95 / 395,-
2017	Marqués Del Atrio Rioja, Edición Limitada, <i>Spain</i>	105 / 475,-
2020	Wente Southern Hills, Cabernet Sauvignon, Californien, <i>USA</i>	455,-
2018	Fabiano, Amarone della Valpolicella Classico DOCG, <i>Italy</i>	599,-
2021	Château Laroze, Saint Emilion, Bordeaux, <i>France</i>	999,-

ROSÉ

2021	Mimi Provence Rosé, <i>France</i>	89 / 355,-
2020	Domaines Bunan Mas De La Rouvière Rosé Bandol, <i>France</i>	495,-

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CAVA & CHAMPAGNE

CAVA

NV Mont Marcal, Cava Brut, Rosé, <i>Spain</i>	85 / 345,-
NV Mont Marcal, Cava Brut, <i>Spain</i>	85 / 345,-

CHAMPAGNE

NV Charles Mignon 1st Cru, Brut, <i>France</i>	599,-
NV Möet & Chandon Imperial, Brut, <i>France</i>	699,-

GIN MENU

4 cl. / 6 cl.

Served with Fever Tree Tonic

Hendricks	95 / 135,-
Tanqueray	95 / 135,-
Elg	95 / 135,-
Gin No. 3	95 / 135,-
Monkey 47	105 / 145,-

PORT WINE

2017 Churchill's Late Bottled Vintage Port	89 / 365,-
2004 Niepoort Coheita	495,-
2004 Niepoort 10 years Tawny	549,-

COFFEE WITH ALCOHOL

Irish Coffee	105,-
Lumumba	105,-
Coffee w. baileys	105,-
French Coffee	105,-

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COLD DRINKS

Soda on tap (40 cl)	52,-
<i>Pepsi, Pepsi Max, Sparkling water, Faxe Kondi Orange 0 kcal, Faxe Kondi 0 kcal, Mirinda Lemon</i>	
Bottle of soda & Sparkling water	
Tonic, Ginger Beer (organic)	52,-
San Pellegrino - sparkling water	52,-
Adelhardt Organic	52,-
<i>Elderflower or Blackcurrant</i>	
Homemade Ice tea	59,-
<i>Lemon - Mint, lemon, lemon syrup and water</i>	
<i>Peach - Mint, orange, peach syrup and water</i>	
Homemade Lemonade	70,-
<i>Delicious and tasty homemade lemonade, made with sparkling water, elderflower, orange juice, fresh lemon and passion fruit</i>	
Squeezed orange juice	65,-
Juice	54,-
<i>Apple, Orange or Cranberry</i>	
Ice water	15,-

BEER

	40cl
Royal Classic	65,-
Royal Pilsner	65,-
Nørrebro Bryghus Brown Ale (organic)	69,-
Nørrebro Bryghus Bombay IPA (organic)	69,-
Royal Blanche	69,-
Heineken	69,-

TEA & ORGANIC COFFEE

All coffees are made with dbl. shot

Espresso	38 / dbl. 45,-
Cappucino	48,-
Americano	48,-
Cortado	45,-
Café au lait	48,-
Cafe latte	55,-
Syrup	+8,-
<i>Vanilla, caramel, chocolate or hazelnut</i>	
Chai latte	60,-
<i>Cinnamon, vanilla or sugar free</i>	
Homemade hot chocolate	65,-
<i>With whipped cream</i>	
Iced coffee	65,-
Oat milk	+5,-
Tea of the house	48,-
<i><u>Earl grey:</u> Black ceylon tea w. bergamot oil and jasmin</i>	
<i><u>Quince:</u> Black and green ceylon tea w. dried flowers and quince</i>	
<i><u>Breakfast:</u> Black and white ceylon tea</i>	
<i><u>Mountain flower:</u> Black and green ceylon tea w. exotic fruit and dried flowers</i>	
<i><u>Tivoli:</u> White and green ceylon tea w. strawberrys and jasmin.</i>	

BOTTLED BEER

Sol btl.	58,-
Heineken 0,0% btl. - Alcohol free	55,-
Anarkist Hazy IPA 0,5% btl. - Alcohol free	55,-

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COCKTAILS

Sangria	105 ,-
Mango Express <i>Vodka – mango – cranberry – lime</i>	105 ,-
Dark and Stormy <i>Dark rum – ginger beer – lime</i>	105 ,-
Aperol spritz <i>Aperol – cava – orange</i>	105 ,-
Champagne Passion <i>Vodka – passion fruit – champagne – lime</i>	105 ,-
Bramble <i>Gin – creme de myre – lime</i>	105 ,-
Cosmopolitan <i>Vodka – cointreau – cranberry – lime</i>	105 ,-
Mojito <i>Light rum – mint – lime – sparkling water</i>	105 ,-
Espresso martini <i>Vodka – espresso – kahlúa – choko</i>	115 ,-

2 of the same cocktails

Espresso Martini is not included

165,-

From 9.30PM

COCKTAIL PITCHERS

Mango Express - Dark & Stormy - Aperol Spritz - Champagne Passion - Bramble - Mojito - Sangria

385,-

MOCKTAILS

Virgin Cucumber Gimlet <i>Fresh cucumber – lime – sugar syrup – sparkling water</i>	95 ,-
Sin City Spritz <i>Fresh strawberries – mint – lemon – sugar syrup – sparkling water</i>	95 ,-