



# OFELIA



CAFÉ & RESTAURANT

# OFELIA



Kitchen opening hours

Monday 11 am - 4 pm

Tuesday - Friday 11 am - 4 pm & 5 pm - 8 pm (on show nights)

Saturday 10 am - 3 pm & 5 pm - 8 pm (on show nights)

Sunday 10 am - 3 pm

## CAFÉ MENU

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### LUNCH

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**Fish 'n' Chips** **DKK 145**

Sauteed haddock, crispy potato fries,  
lemon and tartare sauce

**(Children under the age of 12) DKK 85**

**Beef tartare** **DKK 145**

Beef tartare with salt-baked beets, tarragon,  
pickled gherkin, truffle mayo, dehydrated onions  
and crispy lettuce leaves turned in mustard  
vinagrette

**Crispy potato fries** **DKK 35**

with salvie ketchup and mayo

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"SMØRREBRØD" - TRADITIONAL  
DANISH OPEN-FACED SANDWICH

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SERVED BETWEEN 11 AM - 4 PM

**DKK 95 per pc.**

**Lightly-smoked salmon**

with smoked cheese, radish and wood sorrel  
"spaghetti"

**Chicken salad**

with salt-baked celeriac, green apples, lemon and  
crispy chicken skin

**Beef tartare**

with pickled mustard seed, beetroot, cress and  
truffle mayo

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### BURGER, SALAD & SOUP

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**Burger** **DKK 165**

Patty of organic Danish beef, brioche bun, crispy  
lettuce leaves, salvie ketchup, mustard mayonnaise  
and cucumbers pickled in tarragon,  
crispy potato fries and  
"Vesterhavstost" (North Sea Cheese)

**Salad** **DKK 135**

Crispy falafels with Nordic hummus, spicy violet  
kale, pomegranate and grilled avocado

**Soup** **DKK 85**

Vegan pumpkin soup with chili, ginger, gremolata  
and grilled sourdough

# OFELIA



## THEATRE MENU

2 courses DKK 295

3 courses DKK 345

4 courses DKK 425

Tuesday - Saturday 5 pm - 8 pm on show nights

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### THEATRE MENU

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#### **STARTER**

##### **Plucked crab**

with radish, shallots, lemon and horseradish sauce, seperated with terragon oil

*or*

##### **Beef tartare**

with salt-baked beets, terragon, pickled gherkin, truffle mayo, dehydrated onions and crispy lettuce leaves turned in mustard vinagrette

#### **MAIN COURSE**

##### **Beef hanger steak or baked cod**

with salt-baked celeriac, smoked celeriac purée, pickled pearl onions, cress and crushed potatoes

#### **CHEESE**

##### **3 Danish cheeses**

with crispy Nordic bread, unripe peaches and quince compote

#### **DESSERT**

##### **White chocolate ice cream**

with celery granite, apple, crystalized herbs and roasted oats

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### WINE MENU

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**1 glass½**

**DKK 85**

**2 glasses**

**DKK 155**

**3 glasses**

**DKK 205**

**4 glasses**

**DKK 300**

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REMEMBER TO ORDER YOUR  
BEVERAGES FOR THE INTERMISSION  
- ASK YOUR WAITER  
FOR OUR SELECTION

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# OFELIA



## WINE, SPARKLING AND CHAMPAGNE

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### SPARKLING & CHAMPAGNE

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**Meyers Cremant** **Gl. / Btl.**  
Mosel, Germany **DKK 85 / 395**

**NV - Champagne Brut** **DKK 695**  
Locret-Lachaud, France

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### WHITE WINE

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**2018 Nationale Chardonnay** **Gl. / Btl.**  
Nationale, France **DKK 70 / 295**

**2018 Riesling Trocken** **Gl. / Btl.**  
**100 Berg und Tal** **DKK 85 / 385**  
Rheinhessen, Germany

**2014 Riesling Meyers** **DKK 335**  
Mosel, Germany

**2016 Riesling** **DKK 385**  
**Feinherb Figaro**  
Mosel, Germany

**2016 Lilleø Arwen** **DKK 455**

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### ROSÉ

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**2017 Les Rafelieres Rosé** **Gl. / Btl.**  
Loire, France **DKK 70 / 310**

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### RED WINE

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**2015 Nationale Carignan** **Gl. / Btl.**  
**Grenache Syrah** **DKK 70 / 295**  
France

**2016 Les Rafelieres,** **DKK 70 / 310**  
**Pinot Noir**  
France

**2014 Bierzo Roble** **DKK 85 / 385**  
**Luis Varela**  
Bierzo, Spain

**2014 Meyers Rød, bio** **DKK 335**  
Côtes du Rhône, France

**2016 Vino Rosso,** **DKK 385**  
**Bacca Nera**  
Veneto, Italy

**2016 Valpolicella** **DKK 480**  
**Valpantene**  
Veneto, Italy

**2016 Valpolicella** **DKK 595**  
**Superiore Ripasso**  
Veneto, Italy

**2014 Montecastro** **DKK 625**  
Ribera del Duero, Spain

# OFELIA



## WINE / AVEC

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### DESSERT WINE

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<b>2016 Moscatel de Setúbal</b> Setúbal, Portugal	<b>6 cl. DKK 75 / Btl. DKK 595</b>
<b>2012 LBV Port unfiltered Quinta do Noval</b> Duoro, Portugal	<b>6 cl. DKK 75 / Btl. DKK 595</b>
<b>Pedro Ximenez Sherry</b> Lustau, Spain	<b>½ Ft. DKK 265</b>
<b>2014 Lilleøvin Elvira</b> Lilleø, Denmark	<b>½ Btl. DKK 945</b>
<b>2014 Château Cantegril</b> AOC Sauternes, France	<b>0,5L Btl. DKK 595</b>

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### AVEC & LIQUOR 3 CL

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<b>Baileys</b>	<b>DKK 65</b>
<b>Cointreau</b>	<b>DKK 65</b>
<b>Gosling's Black Seal Rum</b>	<b>DKK 65</b>
<b>Geranium Gin</b>	<b>DKK 65</b>
<b>Green Vodka Ultra Premium, biologic</b>	<b>DKK 65</b>
<b>Cognac Symphonie XO, Jon Bertelsen</b>	<b>DKK 65</b>
<b>Cognac No 10 VSOP Alliance</b>	<b>DKK 65</b>

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### SNAPS

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<b>Please ask your waiter for our selection</b>	<b>3 cl. DKK 55</b>
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# OFELIA



## COLD DRINKS

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### SOFT DRINKS

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**Organic Meyers applejuice**      **25 cl. DKK 35**  
Meyers applejuice

**Naturfrisk**      **25 cl. DKK 35**  
Organic soda;  
orange, raspberry  
& elderflower

**Naturfrisk Juice**      **27 cl. DKK 35**

**Fever Tree**      **20 cl. DKK 35**  
Tonic eller Ginger Beer

**Soft Drinks**      **25 cl. DKK 35**  
Coca-Cola & Zero

**Mineral Water**      **33 cl. DKK 25**  
Still or sparkling water

**Møn Water**      **75 cl. DKK 55**  
Still or sparkling

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### DRAFT BEER

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**Skands, Pilsner**      **30 cl. / 40 cl.**  
Humlefryd      **DKK 45 / DKK 60**

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### BOTTLED BEER

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**Carlsberg, non-alcoholic**      **33 cl. DKK 35**  
Nordic

**Skands, Pilsner**      **25 cl. DKK 35**  
Humlefryd

**Skands, Brown Ale**      **25 cl. DKK 35**  
Tæppefald

# OFELIA



## HOT DRINKS

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### COFFEE

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We brew our coffee on organic Fairtrade Tres Flores Espresso beans from Estate Coffee and we only use organic milk

**Espresso** **DKK 35**

**Cortado, Macchiato, Cappuccino  
eller Americano** **DKK 45**

**Café Latte** **DKK 45**

**Moccachino** **DKK 45**  
Hot Valrhona chocolate  
with double espresso shot

**Iced Coffee** **DKK 45**

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### OTHER HOT DRINKS

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**Hot Chocolate** **DKK 45**  
Made on Valrhona chocolate  
and served with whipped cream

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### CHAI

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**Chai Latte** **DKK 45**  
with warm milk

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### COFFEE & TEA - AD LIBITUM

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**Our teas are from T Town**  
**- they are organic and without additives**

Camomile Vibe, Earl Grey,  
Yellow Green or  
English Breakfast **Per cup DKK 30**

**Filter Coffee** **DKK 30**

# OFELIA



## BRUNCH BUFFET DKK 225

Our self-service buffet has a repertoire that spans from chia pudding and grilled granola to crispy falafel with sesame dressing and a show of spreads, hams and freshly-baked bread.

Saturday - Sunday 10 am - 3 pm

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### YOGHOURT/PUDDING

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#### **Yoghourt**

With vanilla

#### **Roasted granola**

#### **Overnight oats**

Red berries and apples

#### **Chia pudding**

Fruit compote and roasted almonds

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### WARM FOOD

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#### **Warm liver patée**

#### **Small fried brunch sausages**

#### **Smoked Bacon**

#### **Crispy falafels**

With sesame dressing

#### **Organic scrambled eggs**

#### **Baked beans**

Chili and burnt bell peppers

#### **Omelette**

New potatoes, radishes, chives and tomatos

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### SALADS

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#### **Root fruit salad**

With mustard, crudité and olive oil

#### **Tomato Salad**

Vesterhavs ost (stirred curd cheese)  
and onion vinaigrette



# OFELIA



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## BREAD

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**Freshly-baked rye bread**

**Glutenfree**

**"Øland" wheat bread**

**Crispy thin bread**

Made on 5 different seeds

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## CHARCUTERIE

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**Selection of organic salamis**

**Ham**

Black pepper, thyme and carnation

**Chicken salad**

Apples, celery and lemon

**Air-dried ham**

Grilled artichokes

**Selection of Danish cheeses**

**Smoked salmon**

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## SPREADS

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**Spicy ketchup**

With salvia

**Mustard**

With estragon

**Smoked cream cheese**

**Seasonal jams**

**Homemade nutella**

With hazelnuts

**Organic butter**

# OFELIA



Brunch is served  
Saturday and Sunday from 10 am - 1 pm

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## FRUIT

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**Fruit salad of the season**

**Fruits of the season**

**Grapefruit**

Estragon sugar

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## BEVERAGES

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**Cold-pressed apple juice**

**Selection of Tea from T-Town**

**Filtered water**

with cucumber

**Filter coffee**

With organic milk and sugar

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## SWEETS

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**Warm pancakes**

Syrup

**Cinnamon swirl**

**Croissant**

**Berliner - doughnut stuffed with jam**

## **Rosendahl is sponsor in the resturants at The Royal Danish Theatre**

Rosendahl is Danish design created to be used every day for all occasions. The brand represents simple and stylish design, focusing on functionality and ease of use in tableware, interior design and gift items.

Rosendahl is proud to be sponsoring the Royal Danish Theatre. The sponsorship began when the Play House was built in 2008 and we were proud to become part of the new, extraordinary house. We believed that the theatre's ambition about making art accessible to everybody, was highly welcome innovation.

The theatre wants to make art accessible to a broader audience, just as Rosendahl wishes to make design accessible to everybody.

In the new cooperation between the Royal Danish Theatre, Meyers and Rosendahl, Rosendahl has become an integrated part of the experience in all three houses, as the functional, beautiful design now embellishes all the theatre restaurants.

