

The background is a solid teal color. It is decorated with several white geometric patterns: diagonal lines, zig-zag lines, and a series of connected 'V' shapes. The text is centered on the page.

OFELIA



CAFÉ & RESTAURANT

OFELIA



MENU

"SMØRREBRØD",
TRADITIONAL DANISH
OPEN-FACED SANDWICHES

STIRRED TARTARE **DKK 110**
from sirloin with fried lotus, cress,
tomato, herb emulsion and Danish parmesan

EGG & SHRIMP **DKK 105**
with smiling eggs from free-range hens,
hand-picked shrimps,
"1000 island" cream, dill and citrus

POTATO **DKK 95**
with Danish potatoes, cress emulsion,
fried crispy onions,
Havgus (Danish terroir cheese), smoke and cress

REDBONE **DKK 95**
with beer-braised pork knuckle, carrot,
kimchi emulsion, coriander and pork rinds

CHICKEN SALAD **DKK 95**
with creamy chicken salad, Madagascar pepper,
truffle cream, terragon and bacon

SIDES & SNACKS

Fries **DKK 45**
Judlandish potatoes with estragon herb emulsion
Add white truffle oil **DKK 10**

Marinated olives **DKK 35**

THE GREASY

TARTLETS **DKK 130**
with ham from Skagen, portobello and shimeji
mushrooms, shallots, truffle,
Havgus (Danish terroir cheese) and watercress
A vegetarian version of this dish is also available

BRIOCHE BURGER **DKK 125**
with beer-braised pork knuckle, carrot,
kimchi emulsion, coriander and pork rinds

THE GREEN

SAVOURY TART **DKK 135**
with caramelized leek, Goddess dressing, baby
herbs, onion and Havgus (Danish terroir cheese)

SALAD OF THE SEASON **DKK 130**
with mini romaine salad, Danish potatoes and
parmesan, tofu croutons and Goddess dressing

AFTERNOON DELIGHT

OLD-FAHSIONED DANISH APPLE PIE **DKK 85**
with Danish macaroons,
port wine and vanilla cream

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3 COURSE THEATRE MENU

From 5 pm - 8 pm on show nights

DKK 345

THEATRE MENU

STARTER

Cured salmon

with raw and pickled beets, apple,
horseradish dressing and roasted hazelnuts

MAIN COURSE

Long-roasted veal filet

with thyme, browned butter,
fried chanterelles, roasted carrots,
burnt onion purée and creamy chervil sauce

DESSERT

Plum trifle

Macaroons, white chocolate,
airy vanilla cream and madeira

ADD-ON OF CHEESE

DKK 75

"Rødkit" (Danish Moldy) cheese

Blackberries and butter-toasted rye bread

WINE MENU

1 glass

DKK 85

2 glasses

DKK 155

3 glasses

DKK 205

4 glasses

DKK 300

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

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À LA CARTE

From 5 pm - 8 pm on show nights

STARTERS

Cured salmon **DKK 125**
with raw and pickled beets, apple,
horseradish dressing and roasted hazelnuts

Beetroot tartare **DKK 95**
Horseradish dressing, apple,
pickled onions and roasted hazelnuts

DESSERT & CHEESE

Plum trifle **DKK 95**
Macaroons, white chocolate,
airy vanilla cream and madeira

"Rødkit" (Danish Moldy) cheese **DKK 85**
Blackberries and butter-toasted rye bread

MAIN COURSES

Long-roasted veal filet **DKK 255**
with thyme, browned butter,
fried chanterelles, roasted carrots,
burnt onion purée and creamy chervil sauce

Poached cod **DKK 215**
with a sauté of different cabbage sorts and
beurre blanc with capers, dill and lemon

Long-roasted portobello mushrooms **DKK 195**
Roasted carrots, onion purée,
spring cabbage and herbal sauce

*All main courses are served
with small potatoes, turned in herbs*

WINE MENU

1 glass **DKK 85**
2 glasses **DKK 155**
3 glasses **DKK 205**
4 glasses **DKK 300**

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WINE, SPARKLING AND CHAMPAGNE

SPARKLING & CHAMPAGNE

Meyers Cremant

Mosel, Germany

**Gl. / Btl.
DKK 85 / 395**

NV - Champagne Brut

Locret-Lachaud, France

DKK 695

WHITE WINE

2018 Nationale Chardonnay

Nationale, France

**Gl. / Btl.
DKK 70 / 295**

2018 Riesling Trocken

100 Berg und Tal

Rheinhessen, Germany

**Gl. / Btl.
DKK 85 / 385**

2014 Riesling Meyers

Mosel, Germany

DKK 335

ROSÉ

2018 Nationale Rosé /

Cabernet Franc

France

**Gl. / Btl.
DKK 70 / 310**

RED WINE

2015 Nationale Carignan

Grenache Syrah

France

**Gl. / Btl.
DKK 70 / 295**

2014 Bierzo Roble

Luis Varela

Bierzo, Spain

DKK 85 / 385

2014 Meyers Rød, bio

Côtes du Rhône, France

DKK 335

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COLD DRINKS

SOFT DRINKS

Organic Meyers applejuice 25 cl. DKK 35
Meyers applejuice

Naturfrisk 25 cl. DKK 35
Organic soda;
raspberry or elderflower

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 45
Still or sparkling

DRINKS

Rose & Tonic DKK 95
Lillet Rose, Geranium Gin, Lime and Tonic

Dark 'n' Stormy DKK 95
Gosling's, Lime and Ginger Beer

Aperol Spritz DKK 85
Aperol, Prosecco, Orange and Soda

Geranium G & T DKK 85
Geranium Gin, Lime and Tonic

DRAFT BEER

Skands, Pilsner 40 cl. DKK 60
Humlefyrd, 5.0%

BOTTLED BEER

Jacobsen Viva Classic 33 cl. DKK 55
Wiener beer - reinterpeted classic, 5.5%

Carlsberg, non-alcoholic 33 cl. DKK 35
Nordic, 0.0%

Skands, Pilsner 25 cl. DKK 35
Humlefyrd, 5.0%

Skands, Brown Ale 25 cl. DKK 35
Tæppefald, 5.5%

Skands, Hvede 25 cl. DKK 35
Egtvedpigens Bryg, 5.5%

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HOT DRINKS

COFFEE

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

Espresso	DKK 35
Cortado	DKK 45
Macchiato	DKK 45
Cappuccino	DKK 45
Americano	DKK 45
Café Latte	DKK 45
Moccachino Hot Valrhona chocolate with double espresso shot	DKK 45
Iced Coffee	DKK 45

OTHER HOT DRINKS

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

CHAI

Chai Latte **DKK 45**
with warm milk

COFFEE & TEA - AD LIBITUM

Our teas are from T Town

- organic and without additives

Camomile Vibe, Earl Grey, Yellow Green
or English Breakfast

DKK 30

Filter coffee
Estate coffe

DKK 30

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BRUNCH

DKK 225

Our brunch serving is comprised of Meyers' good bread and dishes made from the best, local autumn summer-produce.

*Children from 0 - 3 years old eat for free
Children from 4 - 12 years eat for 50 % of the price*

THE GREEN

Summer Salad

with radishes, peas and Goddess dressing

Crushed Avocado

with smiling eggs, citrus and coriander

Savoury Tart

with caramelized leek, onion and chive emulsion

THE SEA & THE FIELD

Smoked Salmon

with a herb emulsion and asparagus

Potato

with watercress, crispy buckwheat and herb emulsion

Eggs en Cocotte

with ham from Skagen, free-range eggs and Danish parmesan

Scrambled Eggs

Ham

with sun-ripened tomato relish, oregano and onion

Bresaola

with cream cheese, tear drop tomato and pickled shimeji mushrooms

Brunch sausages

Crispy Bacon

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BREAD, PASTRIES & OTHER

Meyers' bread
with organic butter

Croissant, Cinnamon Swirls and Berliners

Organic Cheese

BERRIES, FRUIT & THE SWEET

Strawberries
with "koldskålscreme" (cold buttermilk cream)
and raspberry dust

Fruit Salad made on Citrus, Melon and Mint
Served with vanilla cream made from skyr

SPREADS

The green spreads of the Summer

Peanutbutter

Nutella

Marmalade

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UPGRADE YOUR BRUNCH

Champagne Brut DKK 695
Locret-Lachaud, France

Bloody Mary DKK 95

Mimosa Special DKK 85
Cava and Meyers Most

Meyers bobler per glass DKK 85
Crement

ESPRESSO COFFEE

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

Espresso DKK 35

Cortado DKK 45

Macchiato DKK 45

Cappuccino DKK 45

Americano DKK 45

Café Latte DKK 45

Moccachino DKK 45
Hot Valrhona chocolate
with double espresso shot

Iced Coffee DKK 45

BEVERAGES WITH THE BRUNCH

Cold-pressed Apple Juice

Selection of Tea from T-Town
Camomile Vibe, Earl Grey, Yellow Green
or English Breakfast

Filtered Water
with cucumber

Filter Coffee
with organic milk and sugar

Rosendahl is sponsor of the restaurants 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 beautiful house. That fact the Royal Theatre wanted to use the restaurant in order to create a house open for theatregoers as well as people walking by, was a 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 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.

