CAFÉ & RESTAURANT



CAFÉ MENU

PANINI

HAM & CHEESE DELUXE DKK 95

Ham from Skagen,
"Havgus" (Danish salty, parmesan-like) cheese,
caramelized onions, leek cream, mustard,
herb-emulsion and apple butter

VEGGIE SPECIAL (V) DKK 95

Pickled shimeji mushrooms, "Havgus" (Danish salty, parmesan-like) cheese, caramelized onions, leek cream, mustard, herb-emulsion and apple butter

Both sandwiches are served with a green herb salad with mustard vinaigrette



THEATRE TAPAS BOARD

From 5 pm - 8 pm on show nights

DKK 275 PER PERSON

- Our menu includes 1 btl. of destilled water from Møn

AUTUMN TAPAS

BRESAOLA

with plum vinegar and autumn potato salad

COPPA OF PORK NECK

with pickled new carrots

SMOKED SALMON

with fresh cream cheese and radishes

BAKED TOMATOES

with lemon thyme

UNRIPE PEACHES

pickled in garlic, lemon and rosemary

BREAKS OF THE CHEESE "GAMMELKNAS"

(Danish salty, flavourful cheese)

BLUE CORNFLOWER CHEESE

with rhubarb compote

PETITE DESSERT OF THE SEASON

baked plums with macaroons and vanilla cream

SWEETS FROM MEYERS' BAKERY

SIDES

BREAD & BUTTER

GREEN SALAD

SMOKED ALMONDS

GOOSEBERRY RELISH



WINE, SPARKLING AND CHAMPAGNE

SPARKLING & CHAMPAGNE		ROSÉ	
Meyers Cremant Mosel, Germany	GI. /Btl. DKK 85 / 395	2018 Nationale Rosé / Cabernet Franc France	GI. / Btl. DKK 70 / 295
NV - Champagne Brut Locret-Lachaud, France	DKK 695		
WHITE WINE		RED WINE	
2018 Nationale Yellow / Chardonnay France	Gl. / Btl. DKK 70 / 295	2015 Nationale Red / Merlot & Grenache France	Gl. / Btl. DKK 70 / 295
2018 Riesling Trocken 100 Berg und Tal Rheinhessen, Germany	GI. / Btl. DKK 85 / 385	2014 Bierzo Roble Luis Varela Bierzo, Spain	DKK 85 / 385
2014 Riesling Meyers Mosel, Germany	DKK 335	2014 Meyers Rød, bio Côtes du Rhône, France	DKK 335

WINE/AVEC

DESSERT WINE		AVEC & LIQUOR 3 CL	
2016 Moscatel de Setúbal	6 cl. DKK 75 / Btl. DKK 595	Baileys	DKK 65
Setúbal, Portugal		Cointreau	DKK 65
NV - Løgismose Portvin	C A DVV7E /D4 DVVEOE	Gosling's Black Seal Rum	DKK 65
Tawny Port Porto, Portugal	6 cl. DKK 75 / Btl. DKK 595	Geranium Gin	DKK 65
Pedro Ximenez Sherry Andalucia, Spain	½ Ftl. DKK 265	Green Vodka Ultra Premium, organic	DKK 65
		Cognac Symphonie XO, Jon Bertelsen	DKK 65
		Calvados Chateau Breuil, 12 ans	DKK 65
		AQUAVIT	
		Please ask your waiter for our selection	3 cl. DKK 55

COLD DRINKS

SOFT DRINKS		DRAFT BEER	
Organic Meyers applejuice Meyers applejuice	25 cl. DKK 35	Skands, Pilsner Humlefryd, 5.0%	40 cl. DKK 60
Naturfrisk Organic soda; raspberry or elderflower	25 cl. DKK 35		
Fever Tree Tonic or Ginger Beer	20 cl. DKK 35	BOTTLED BEER	
Soft Drinks Coca-Cola & Zero	25 cl. DKK 35	Jacobsen Viva Classic Wiener beer - reinterpeted cla	33 cl. DKK 45 ssic, 5.5%
Mineral Water Still or sparkling water	33 cl. DKK 25	Carlsberg, non-alcoholic Nordic, 0.0%	33 cl. DKK 35
Møn Water Still or sparkling	75 cl. DKK 45	Skands, Pilsner Humlefryd, 5.0%	25 cl. DKK 35
D R I N K S		Skands, Brown Ale Tæppefald, 5.5%	25 cl. DKK 35
Rose & Tonic Lillet Rose, Geranium Gin, Lime	DKK 95 and Tonic	Skands, Hvede Egtvedpigens Bryg, 5.5%	25 cl. DKK 35
Dark 'n' Stormy Gosling's, Lime and Ginger Beer	DKK 95		
Aperol Spritz Aperol, Prosecco, Orange and S	DKK 85 oda		
Geranium G & T	DKK 85		

Geranium Gin, Lime and Tonic

HOT DRINKS

We brew our coffee on organic fairtrade Tres Flores espresso beans from Estate Coffee and we only use organic milk		OTHER HOT DRINKS	
		Hot Chocolate Served with whipped cream	DKK 45
Espresso	DKK 35		
Cortado	DKK 45	CHAI	
Macchiato	DKK 45	Chai Latte	DKK 45
Cappuccino	DKK 45	with warm milk	Dian 40
Americano	DKK 45		
Café Latte	DKK 45	COFFEE & TEA - FREE REFILLS	
Moccachino Hot Valrhona chocolate with double espresso shot	DKK 45	Our teas are from T Town - organic and without additives Camomile Vibe, Earl Grey, Yellow Green or English Breakfast	DKK 30
Iced Coffee	DKK 45	Filter coffee Estate coffe	DKK 30

ATT.

There occurs a fee on payment by company credit cards.

This applies to the following cards:

*Danish issued VISA / Mastercard – corporation (2,5 %)

*EU issued VISA / Mastercard – corporation (2,5 %)

*NonEU VISA / Mastercard (4,38 %)

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.

