

# Røttehullet

• dansk bar siden 1984 •

DANISH EATERY  
DEL & TAKEAWAY

## Smørrebrød & Tapas

FRESH SEASONAL MARKET PRODUCTS



### STARTERS

<b>Bread &amp; dip</b>	<b>6</b>
Olives, Olive tapanade, cream cheese and ovenbaked tomatoe dip, black garlic mayonnaise.	
<b>Garlic shrimp</b>	<b>15</b>
<b>BETROOT SALAD</b>	<b>11</b>
With mozzarella, cilantro and lime cream and walnuts.	
<b>CHORIZOS A LA SIDRA</b>	<b>11</b>
Roasted cider chorizo	
<b>SOBRASADA</b>	<b>12</b>
Black pork with cheese gratin, apple, piparra pepper and honey.	
<b>Cheese board</b>	<b>18</b>

### MEAT

<b>FRIKADELLER</b>	<b>12</b>
With red cabbage reduction, sweet and sour cucumber and potato salad.	
<b>ROASTBEEF</b>	<b>16,5</b>
With remoulade sauce, fried onion and horseradish.	
<b>IBÉRICO SIRLOIN</b>	<b>14</b>
With caramelized onion, mushrooms and cowboy butter.	
<b>PORK CRACKLING ROAST</b>	<b>16</b>
On bread with pickled cucumbers and red cabbage, with homemade dressing and crispy skin.	

### FISH

<b>MARINATED HERRING</b>	<b>12</b>
With curry cream, crunchy buckwheat, boiled egg, red onion, capers and dill.	
<b>GREENLAND SHRIMP</b>	<b>14</b>
With hard-boiled egg, dill and lime mayonnaise and seaweed caviar.	
<b>SOLE BATTERED FISH FILLET</b>	<b>16</b>
With remoulade sauce, asparagus, fresh shrimp and dill	
<b>SALMON</b>	<b>13</b>
Marinated with truffled cheese mousse	
<b>DESSERT</b>	
of the day..	<b>6</b>

### DRINKS

<b>Refreshments</b>	<b>2.50</b>	<b>Coffee</b>		<b>Tea with lemon</b>	<b>2</b>
Coca Cola, Cola Zero, Fanta orange, Fanta lemon, tonic		<b>Espresso</b>	<b>1.30</b>		
<b>Cerveza</b>	<b>3</b>	<b>Cortado</b>	<b>1,5</b>		
Amstel		<b>Coffee with milk</b>	<b>2</b>		
Carlsberg	<b>3.50</b>	<b>Water</b>	<b>2.5</b>		
		With gas/ no gas			