”Everybody’s got to believe in something.
I believe I’ll have another cocktail!”

COCKTAILS CRÈATIFS

COCO VERDE 140

Beefeater Gin, hjemmelavet mynte- og basilikumsirup, vanilje, citronsaft, toppet med kokosskum

Beefeater Gin, homemade mint & basil syrup, vanilla, lemon juice, topped with coconut foam

RASPBERRY LICORICE. 140

Absolut Vodka, hjemmelavet lakridssirup, hindbærsirup, grenadine, citronsaft

Absolut Vodka, homemade licorice syrup, raspberry syrup, grenadine, lemon juice

SUMMER WINE 125

Lillet Blanc, orgeat (mandelsirup), økologisk æblecider & kardemommebitter

Lillet Blanc, orgeat (almond syrup), organic apple cider & cardamom bitters

SNACKS

OLIVEN 48

MANDLER 29

TORRES CHIPS 39
Salt / Truffle / Iberico ham

DETTE ER BLOT VORES UDVALGTE COCKTAILS - SPØRG GERNE EFTER DEM DU IKKE SER

THESE ARE JUST OUR SELECTED COCKTAILS - FEEL FREE TO ASK FOR THE ONES YOU DON'T SEE

COCKTAILS CRÈATIFS

LAVENDER SOUR 130

Beefeater gin, lavendelsirup, citron, sukkersirup & vegansk æggehvide

Beefeater gin, lavender syrup, lemon, sugar syrup & vegan egg white

VANIL'LET PASSION 140

Lillet Blanc, passion pure, vanilje, citronsaft, appelsinbitter

Lillet Blanc, passionpure, vanilla, lemon juice, orange bitters

TARTE TARTIN, Clarified Calvados Cocktail . . 145

Calvados, Havana 7 år, sød pære, varme krydderier (karamel, vanilje, kanel), kardemommebitter

Calvados, Havana 7 year, sweet pear, warm spices (caramel, vanilla, cinnamon), cardamom bitters

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LES CLASSIQUES

ESPRESSO MARTINI 135

Absolut vodka, Kahlua, Espresso

Absolut vodka, Kahlua, Espresso

Recommended twists to add: Vanilla, hazelnut or Cointreau.

GOLDEN CADILLAC 135

Galliano, hvid crème de cacao, mælk og fløde. Toppet med revet chokolade

Galliano, white crème de cacao, milk & cream. Topped with shredded chocolate

NEGRONI..... 140

Beefeater gin, Campari, Antica Formula Vermouth

Beefeater gin, Campari, Antica Formula Vermouth

Twists & alternative suggestions

Beer Americano
Campari, Antica Formula Vermouth, beer foam

Boulevardier
Jim beam whiskey, Campari, Antica Formula Vermouth

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UNE TOUCHE D'ORIGINALITÉ

GODFATHER SOUR 140

Disaronno, Jim Beam whisky, citronsaft, sukkersirup, veganske æggehvider, angostura bitter & appelsinbitter

Disaronno, Jim Beam whiskey, lemon juice, sugar syrup, vegan egg whites, angostura bitters & orange bitters

TOMMY'S MARGARITA 135

Olmeca Tequila, friskpresset limejuice, agave & hjemmelavet jalapeño salt kant

Olmeca Tequila, fresh lime juice, agave & homemade jalapeño salt rim

NORDIC MULE. 120

Absolut Vodka, lime, hyldeblomst & ginger beer

Absolut Vodka, lime, elderflower, ginger beer

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MOCKTAIL

VIRGIN AMARETTO SOUR 95

Amarettosirup, citron/sukkerlage,
vegansk æggehvide, lemon juice

Amaretto syrup, lemon/sucker liqueur,
vegan egg white, lemon juice

MANGO MULE 95

Mangosirup, lime, gingerbeer

Mango syrup, lime, ginger beer

VIRGIN GT 95

Alkoholfri gin, tonic, lime

Non-alcoholic gin, tonic, lime

ELDERFLOWER LEMONADE 65

Citronsaft, sukkerlage, hyldeblomstsaft, danskvand

Lemon juice, sugar syrup, elderflower juice, sparkling water

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FADØL / DRAFT

Carlsberg, DK . . . . . 69 / 91
Tuborg Classic, DK . . . . . 69 / 91
Grimbergen Double Ambreé, BE . . . . . 69 / 91
Grimbergen Blond, BE . . . . . 69 / 91
Kronenburg Blanc 1664, FR . . . . . 69 / 91
IPA, DK . . . . . 69 / 91

FLASKE/DÅSE
BOTTLE/CAN

Erdinger Dunkel Weissbier, GER 50 cl. 79
Erdinger Hefe Weissbier, GER 50 cl. 79

ALKOHOLFRI / NO ALCOHOL

Erdinger Alkoholfri, GER 50 cl 79
Doing Zero, IPA, Hazy Lazy, DK 33 cl 55
Doing Zero, Pale Ale, Zen Citrus, DK 33 cl. 55
Carlsberg Nordic, DK 33 cl. 45

SODA

Coca Cola, Coca Cola Zero, Fanta, Sprite, Lemon 41
Red Bull reg/sucer free 49
Thoreau, filtered water, pr. person 30

MOUSSERENDE & CHAMPAGNE
SPARKLING & CHAMPAGNE

NV Cremant de Limoux/Alsace, FR 105/535
NV Carte Blanche, Bernard Remy, Champagne, FR 140/795
Lacroix Dunesse, Champagne, FR..... 1015
André Clouet Brut, Bouzy, Champagne, FR..... 1050

HVIDVINE / WHITE WINE

Claude Val, FR 95/365
Riesling, Hunawihr, Alsace, FR 115/535
Riesling, S.A. Prüm, Mosel, GER 120/570
Chablis, Pascal Bouchard, Bourgogne, FR.....160/750
Sancerre, Caillottes, Vignoble Dauny, FR 160/750

RØDVINE / RED WINE

Tacco Primitivo, Puglia, IT.....95/365
Cotes du Rhone,Laurent B. Domaine Brusset, FR 130/620
Valpolicella Superiore, Ripasso, IT 135/635
Cocoon Zinfandel, Lodi, US 135/635

ROSÉ

Nessa Organic Rosé IPG Méditerranée, Provence, FR 125/595
Miraval, Côtes de Provence, FR..... 780

LUNCH MENU

Served from 12:00 - 17:00

SNACKS

Lune edamame 75

Med flagesalt eller chili-bønner

Warm Edamame with Flaked Sea Salt or Chilli Beans

Asiatisk agurkesalat 85

Miso-ponzudressing, Laoganma-chili, peanuts, forårsløg & koriander

Asian Cucumber Salad with miso-ponzu dressing, Laoganma-chilli, peanuts, spring onions & coriander

Wonton spiced "Nachos" 95

Sprøde krydrede wontonchips, serveret med avocado- og edamamedip, mango-sød chilisalsa

Crispy Spiced Wonton Chips served with an avocado and edamame dip, and a mango sweet chilli salsa

Sprøde tempurarejer 115

Teriyakimayonnaise, purløg & stenbiderrogn

Crispy Tempura Prawns with Teriyaki mayonnaise, chives & lumpfish roe

POKÉBOWL

MarieLou Tuna Poke Bowl 155

Marineret tun, sushiris, avocado, gulerod, wakame, edamame, koreanske syltede agurker, forårsløg, syltede løg, kimchimayo, poke-sauce & koriander skud - kan også fås vegansk med tofu

Marinated tuna, sushi rice, avocado, carrot, wakame, edamame, Korean pickled cucumbers, spring onions, pickled onions, kimchi mayonnaise, poke sauce & coriander cress. Also available as a vegan option with tofu

MID-SIZED

Kolde sesamnudler 145

Gulerod, agurk, edamame, peanuts, forårsløg, sesamdressing med krydderier & chili-bønnesauce

Cold Sesame Noodles with Carrot, cucumber, edamame, peanuts and spring onions, served with spiced sesame dressing and chilli bean sauce

Kimchi cheese toast sandwich 145

Kimchimayo, koreanske syltede agurker & krydrede kartoffelchips

Kimchi mayonnaise, Korean pickled cucumbers & seasoned potato crisps

Laksesashimi 155

Thai ananas-chilidressing, ananassalsa, stenbiderrogn, hvid ræddike & koriander skud

Salmon Sashimi with Thai pineapple chilli dressing, pineapple salsa, lumpfish roe, white radish & coriander cress

LUNCH MENU

Served from 12:00 - 17:00

MID-SIZED

Okse-tataki 165

Broccolini, syltede løg, forårsløg, pak choi, sushiris, ponzudressing, mynte & koriander

Beef tataki with broccolini, pickled onions, spring onions, pak choi and sushi rice, served with ponzu dressing, mint & coriander

MarieLou tun-tatar 165

Chilimayo, wakame, avocado- og edamamepuré, stenbiderrogn, purløg & sprøde wontonchips

Tuna tartare with chilli mayonnaise, wakame, avocado and edamame purée, lumpfish roe, chives & crispy wonton chips

STEAMED DUMPLINGS

Rejer & kammuslinger 145

Dampede dumplings med Misobisque, chili, korianderskud & forårsløg

Steamed dumplings filled with prawns and scallops, served with miso bisque, chilli, coriander cress & spring onions

Kylling & kimchi 145

Stegte dumplings med sød-syrlig sauce

Pan-fried dumplings filled with chicken and kimchi, served with a sweet and sour sauce

Shiitake & pak choi 155

Dampede dumplings med sort hvidløgsemulsion, ristede cashewnødder, korianderskud, forårsløg & gulerod

Steamed Dumplings. Served with black garlic emulsion, toasted cashew nuts, coriander cress, spring onions & carrot

Braiseret oksekød 165

Dampede dumplings med sauce på chili-bønner og sort eddike, korianderskud & forårsløg

Steamed dumplings filled with braised beef, served with a chilli bean and black vinegar sauce, coriander cress & spring onions

DESSERT

Frisk frugt & bær 95

Med mynte & passion consommé

With mint & passion fruit consommé

Crème Brûlée 115

Med mango & passionsfrugtsorbet

With Mango & Passion Fruit Sorbet

EVENING MENU

Served from 17:00 - 22:00

Marienlyst burgeren 185

Saftig burgerbøf af Wagyu-oksekød i en luftig briochebolle med sprødstegt bacon, smeltet Monterey Jack-ost, løgkompot, tomat, salat, syltede agurker, relish & mayonnaise. Serveres med pommes frites

Juicy Wagyu beef burger served in a soft brioche bun with crispy bacon, melted Monterey Jack cheese, onion compote, tomato, lettuce, pickles and mayonnaise. Served with French fries

Chevre Chaud 155

Gratineret gedeost, crouton, bitre salater, karamelliserede valnødder, syltet skalotteløg & blåbær

Goat Cheese Gratin, crouton, bitter leaves, caramelised walnuts, pickled shallots & blueberries

Oksetatar 235

Friskhakket oksetatar rørt med purløg, cornichoner og cognac, peberemulsion, pommes allumette, tomatstøv & bittersalat, Pommes frites og dijionaise

Beef Tartare mixed with chives, cornichons and Cognac, pepper emulsion, pommes allumette, tomato dust & bitter leaves, French fries and Dijon mayonnaise

Steak au Poivre 395

200 g saftig oksemørbrad stegt med 5-peber og serveret med cremet cognac-pebersauce & pommes frites

Juicy 200 g beef tenderloin coated With five-pepper seasoning, served with a creamy Cognac pepper sauce & French fries

Østers Naturel ..... 3 stk. 110 // 6 stk. 195

Serveret naturel med XO-sauce, finthakkede skalotteløg & citron

Served au naturel with XO sauce, finely chopped shallots & lemon

Kaviar 495

30 g Golden Rossini-kaviar serveret med finthakkede skalotteløg, fed crème fraîche, sprøde kartoffelchips & boghvedeblinis

30 g Golden Rossini caviar served with finely chopped shallots, rich crème fraîche, crispy potato chips & buckwheat blinis

Udvalg af oste - 5 stk 169

Et udvalg af modne franske AOC-oste og danske Unika-oste, serveret med kompot, oliven og bagerens sprøde knækbrød

A selection of mature French AOC cheeses and Danish Unika cheeses, served with seasonal compote, olives & artisan crispbread

Matcha Crème Brûlée 115

Pommes frites med mayonnaise 75

Served with mayonnaise

KAFFENS BEDSTE VENNER / COFFEE'S FAVORITE COMPANIONS

DAGENS KONDITORKAGE 52
Today´s pastry

KONDITORENS BAGVÆRK 39
Today´s bread

KAFFE / COFFEE

Americano 41
Café latte 61
Cappuccino 51
Cortado 49
Flat white 47
Espresso, single 31
Espresso, double 41
Iced coffee 61
Irish coffee 130

HOTTIES

Tea 41
Chai latte 61
Matcha islatte 61
Matcha latte 61
Hot chocolate 50
Hot lumumba 130

AVEC 3 cl

WHISKEY

Laphroaig Islay 115
Lagavulin Islay 145
Talisker 10 års Islay 135
Glenkinchie 12 års Lowland 145
Highland Park 12 års "Viking Honour" 155
Glenfiddich 15 års Solera, Speyside 145
Glenfiddich 18 års, Speyside 195
Macallan 12 års Double Cask Speyside 195
Macallan 15 års Double Cask Speyside 245

COGNAC

Martell VS 78
Martell VSOP 145
Martell XO 335
Martell Creation 495
Remy Martin XO 335
Hennesy XO 335
Deau XO 325

ROM

Zacapa 23 135
Zacapa XO 225
Diplomatico Reserva Exclusiva 95
Smith & Cross, Traditional Jamaica 110
Brugal 1888 135
Guatamala, Rum Nation XO 145
Santos Dumont XO 195
A.H.Rise Non Plus Ultra 205

AVEC 3 cl

BOURBON

Buffalo Trace 95
Elijah Craig Small Batch 145
Willett Pot Still Reserve 175
Blantons Original 250

TEQUILA/MEZCAL

Del Maguey Mezcal Vida 95
Koch El Mezcal Joven 135
Fortaleza Blanco 150
Clase Azul Reposado 350

DIVERSE

Baileys 75
Calvados Fine, Familie Dupont 75
Grappa Amarone, Giare 135

Marienlyst

STRANDHOTEL SIDEN 1861