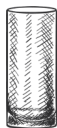


"Everybody's got to believe in something.  
I believe I'll have another cocktail!"

# COCKTAILS CRÉATIFS



## COCO VERDE ..... 140

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

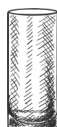
*Beefeater Gin, homemade mint & basil syrup, vanilla, lemon juice, topped with coconut foam*



## 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 CRÉATIFS



## 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 æggehvinder, angostura bitter & appelsinbitter

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



### TOMMY'S MARGARITA ..... 135

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

*Olmecca 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, hyldeblomstsaff, danskvand

*Lemon juice, sugar syrup, elderflower juice, sparkling water*

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## FADØL / DRAFT

|                                           |         |
|-------------------------------------------|---------|
| <b>Carlsberg, DK</b> .....                | 69 / 91 |
| <b>Tuborg Classic, DK</b> .....           | 69 / 91 |
| <b>Grimbergen Double Ambreé, BE</b> ..... | 69 / 91 |
| <b>Grimbergen Blond, BE</b> .....         | 69 / 91 |
| <b>Kronenburg Blanc 1664, FR</b> .....    | 69 / 91 |
| <b>IPA, DK</b> .....                      | 69 / 91 |

## FLASKE/DÅSE BOTTLE/CAN

|                                                   |    |
|---------------------------------------------------|----|
| <b>Erdinger Dunkel Weissbier, GER 50 cl</b> ..... | 79 |
| <b>Erdinger Hefe Weissbier, GER 50 cl</b> .....   | 79 |

## ALKOHOLFRI / NO ALCOHOL

|                                                         |    |
|---------------------------------------------------------|----|
| <b>Erdinger Alkoholfri, GER 50 cl</b> .....             | 79 |
| <b>Doing Zero, IPA, Hazy Lazy, DK 33 cl</b> .....       | 55 |
| <b>Doing Zero, Pale Ale, Zen Citrus, DK 33 cl</b> ..... | 55 |
| <b>Carlsberg Nordic, DK 33 cl</b> .....                 | 45 |

## SODA

|                                                              |    |
|--------------------------------------------------------------|----|
| <b>Coca Cola, Coca Cola Zero, Fanta, Sprite, Lemon</b> ..... | 41 |
| <b>Red Bull reg/sucer free</b> .....                         | 49 |
| <b>Thoreau, filtered water, pr. person</b> .....             | 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 - 17:30

## 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 & korianderskud - 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-childressing, ananassalsa, stenbiderrogn, hvid ræddike & korianderskud

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

# LUNCH MENU

Served from 12:00 - 17:30

## 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 17:30 - 22:00

### **Marienlyst burgeren** ..... 185

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

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

### **Oksetatar** ..... 235

Letrørt oksetatar smagt til med ramløgskapers og XO-mayonnaise, serveret med syltede tomatillos, dijonnaise & sprøde pommes frites

*Beef tartare flavoured with wild garlic capers and XO mayonnaise, served with pickled pickled tomatillos, Dijonnaise & crispy French fries*

### **Steak au Poivre** ..... 395

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

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

### **Pot de Crème** ..... 145

Serveret med modne blommer og sprød crumble

*Served with ripe plums & crispy crumble*

### **Pommes frites med mayonnaise** ..... 75

*Served with mayonnaise*

## KAFFENS BEDSTE VENNER / COFFEE'S FAVORITE COMPANIONS

### DAGENS KONDITORKAGE ..... 52

*Today's pastry*

### KONDITIONERENS 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

## 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, Famille Dupont ..... | 75  |
| Grappa Amarone, Giare .....         | 135 |



  
*Marienlyst*

STRANDHOTEL SIDEN 1861