



BY-BJERG

FROM: 12:30-16:00

## TAPAS

### HOUSE BREAD

SERVED WITH OLIVE OIL & OREGANO.

25,-

### OLIVES

SUN-DRIED OLIVES WITH HERBS  
OLIVE OIL (THROUMBA OLIVES)

35,-

### HUMMUS

ORGANIC CHICKPEAS, TAHINI,  
LEMON JUICE, CUMIN & OLIVE OIL.

45,-

### TZATZIKI

ORGANIC GREEK YOGURT, DILL,  
CONFIT GARLIC, OLIVE OIL & APPLE VINEGAR.

45,-

### FRIED POTATOES

FRIED POTATOES WITH CREAMY FETA CHEESE.

55,-

FROM: 12:30-16:00

## SALADS

### TOMATO SALAD

TWO KINDS OF ORGANIC TOMATOES, CUCUMBER, SPRING ONIONS,  
CAPERS, AND FETA/RICOTTA MOUSSE. (SERVED WITH BREAD)

125,-

### CAPRESE SALAD

CREAMY BURRATA CHEESE, TOMATO SALSA, ARUGULA, & VINAIGRETTE.

125,-

### FRESH POTATO SALAD

BABY POTATOES, CAPERS, SPRING ONIONS, WHITE ONIONS,  
PARSLEY, BACON, AND ASPARAGUS.

95,-

FROM: 12:30-16:00

## MAIN COURSES

### MEATBALLS IN TOMATO SAUCE

5 HANDMADE MEATBALLS MADE FROM ORGANIC MINCED BEEF & PORK.  
(SERVED WITH MARINARA SAUCE AND BREAD.)

155,-

### NORDIC FISH PLATTER

MIN 2 PERS.

HOT-SMOKED SALMON WITH LEMON CREAM, COLD-SMOKED  
SALMON ROULADE, HAND-PEELED SHRIMP, CRISPY PANKO SHRIMP,  
LANGOUSTINE TAIL, FISH CAKE,  
TUNA MOUSSE, AND TWO VARIETIES OF PICKLED HERRING.  
SERVED WITH HOMEMADE BREAD AND WHIPPED BUTTER.

235,-

### MEDITERRANEAN POTATO HASH

BABY POTATOES, ROASTED RED PEPPERS, OLIVES, AND CAPERS.  
(SERVED WITH AVOCADO, HUMMUS, AND PARSLEY.)

155,-

### GRILLED STEAK

ROASTED POTATOES, GRILLED VEGETABLES, AND CHIMICHURRI.

195,-

### GOURMET BURGER

160 G ORGANIC BEEF PATTY, PICKLED CUCUMBER, BLACK SHISO LEAVES,  
LETTUCE, AGED EDAM CHEESE, ONION CHUTNEY, AND TRUFFLE MAYO.  
(SERVED WITH FRENCH FRIES, DIP & A SOFT DRINK.)

165,-