



Teaterbodega



"en kendt dansk restaurant i en dansk by med rige traditioner for god dansk madlavning,
serveret i et kultiveret dansk miljø uden eksotiske sidespring".
Stedets historie går helt tilbage til 1885.

ENGELSK



blot til lyst

LUNCHMENU

MARINATED HERRING

		Euro
1. ½ Icelandic marinated herring with curried mayonnaise	kr. 60,00	8,11
2. ½ Icelandic marinated herring with butter and potatoes	kr. 72,00	9,73
3. "Christians Ø" red marinated herring with lard, egg yolk	kr. 69,00	9,32
4. Home made roast herring in pickles with onion	kr. 59,00	7,97
5. "Brottsjø" herring with egg yolk	kr. 69,00	9,32
6. 3 varieties of marinated herring with onion, capers, curried mayonnaise, lard, egg yolk	kr. 103,00	13,92

Home baked rye bread and butter is served with all herrings

7. "LIGHT" LUNCH MEAL

"Christians Ø" red marinated herring with curried mayonnaise
Fillet of plaice with remoulade sauce and lemon
Small steak of pork tenderloin with mushroom a la crème
Roast beef with horse-radish and remoulade sauce
Organic Danish blue "Kornblomst" cheese, grapes and biscuits
Bread and butter

Min. 2 persons, per person kr. 165,00 22,30

"Fidus" Camembert frites with black currant jam and butter roasted bread in stead of blue cheese, extra kr. 21,00 2,84

8. LUXURY DANISH MEAL

3 varieties of marinated herring with onion, capers, lard and curried mayonnaise
Fillet of plaice with remoulade sauce and lemon
Hand peeled shrimps with mayonnaise
Smoked eel with scrambled eggs
Pickled salmon with mustard dressing
Small sirloin steak with fried onions and pickled cucumber
Rye bread with a very old Danish cheese, lard, aspic and rum or
"Fidus" Camembert frites with black currant jam and butter roasted bread.
Bread and butter

Min. 2 persons, per person kr. 285,00 38,51

Steak is medium done, unless otherwise requested

Numbers 7 and 8 cannot be mixed at the same table

All prices include service and VAT

<i>A'LA CARTE</i>	Euro	
9. Chicken salad with rocket, sun dried tomatoes, stone-pine grains, parmesan cheese, lemon dressing, and home baked bread	kr. 85,00	11,49
10. 3 home made Danish meat balls with cold potato salad	kr. 89,00	12,03
11. Danish egg cake with light salted pork, tomato, chives, and home preserved beetroot and mustard (at least 2persons) pr. person	kr. 125,00	16,89
12. Large Special: Roast beefsteak, crispy onions and cold potato salad	kr. 132,00	17,84
13. Large Luxury” Shooting star” with 1 steamed and 2 fried fillets of plaice, served on toast garnished with shrimps, salmon, caviar and dressing	kr. 132,00	17,84
14. ”Parisian steak” on toast served with onion, chopped beetroot, capers, horse-radish and egg yolk	kr. 132,00	17,84
15. ”Biksemad” diced pork with 2 pan-fried eggs, rye bread and home preserved beetroot	kr. 135,00	18,24
16. Pan-fried rashers of un-smoked streaky bacon (10 pcs.) with home preserved beetroot, parsley sauce and potatoes	kr. 135,00	18,24
Additional 5 rashers	kr. 35,00	4,73
17. Large fried plaice with parsley, potatoes and parsley sauce	kr. 185,00	25,00
18. Wiener schnitzel (veal) with peas, pommes-sauté and butter sauce	kr. 185,00	25,00
19. TeaterBodega beefsteak: 200 gr. beef tenderloin with fresh vegetables, pommes rissoles and sauce béarnaise	kr. 248,00	33,51

The meat in numbers 14 and 19 are medium done, unless otherwise requested

DANISH OPEN- FACED SANDWICHES

21. 2 pan-fried fillet of plaice with remoulade sauce, lemon, bread and butter	kr. 75,00	10,14
22. 2 home made danish meat balls on rye bread	kr. 59,00	7,97
23. Roast beef with horse-radish and remoulade sauce	kr. 72,00	9,73
24. Roast beef with pan-fried onions and egg	kr. 72,00	9,73
25. Two small steaks of pork tenderloin with mushrooms à la crème, bread and butter	kr. 97,00	13,11
26. Large Danish Hamburger, pan fried onions and egg, bread and butter, home-preserved red beet and cucumbersalat	kr. 97,00	13,11
27. ”Tartar”-steak of raw beef, egg yolk, chopped onion and capers	kr. 118,00	15,95
28. Hand peeled shrimps served with toast	kr. 98,00	13,24
29. Smoked eel with scrambled eggs	kr. 105,00	14,19
30. Small beef tenderloin steak, pan fried onions, pickled cucumber bread and butter	kr. 145,00	19,59

The meat in number 30 is medium done, unless otherwise requested

CHEESES AND DESSERTS

31. Mild cheese on white bread	kr. 46,00	6,22
32. Rye bread with very old cheese, lard, aspic and rum	kr. 55,00	7,43
33. ”Fidus” Camembert frites, black currant jam and butter roasted bread	kr. 59,00	7,97
34. Gorgonzola with egg yolk	kr. 66,00	8,92
35. Teaterbodega Luxury Ice cream cake with a fragilite base	kr. 85,00	11,48
36. Pancakes with ice-cream and jam	kr. 67,00	9,05
37. Ice Colombine, with whipped cream and Cherry Herring	kr. 59,00	7,97

All prices include service and VAT

CHOOSE YOUR OWN MENU

Menu nr. 1: 3 varieties of marinated herring with onion, capers, lard and curried mayo

Choose between:

A) Pan-fried rashers of un-smoked streaky bacon (10 pcs.) with home preserved beetroot, parsley sauce and white potatoes. An additional 5 rashers can be ordered for a kr. 35,00 premium.

B) "Biksemad" diced pork with 2 pan-fried eggs and rye bread and home preserved beetroot

C) . Large Luxury" Shooting star" with 1 steamed and 2 fried fillets of plaice, served on toast garnished with shrimps, salmon, caviar and dressing

D) "Parisian steak" on toast served with onion, chopped beetroot, capers, horse-radish and egg yolk .

(the meat is medium done, unless otherwise requested)

Kr. 215,00 Euro 29,05

Menu nr. 2: Shrimp Cocktail

Choose between:

A) Steak of pork tenderloin with fried onions and pickled cucumber, potatoes and sauce

B) Wiener schnitzel (veal) with peas, pommes sauté and butter sauce

C) Large fried plaice with parsley, potatoes and parsley sauce

Kr. 255,00 Euro 34,46

DINNER MENU FROM 5.00 P.M.

All prices include service and VAT

SOUPS

Euro

51. Consommé with small meat balls, dumplings and vegetables	kr. 62,00	8,38
52. Indian Curry soup with shrimps	kr. 68,00	9,19

STARTERS

53. Charcuteri plate (cold cuts)	kr. 98,00	13,24
54. Pickled salmon with mustard dressing.	kr. 98,00	13,24
55. Shrimp Cocktail.	kr. 98,00	13,24
56. Pate de foie gras with a port wine jelly and a compote of prunes, apricots and figs	kr. 103,00	13,92

Homemade bread is served with the starters

MAIN COURSES

57. Large Special: Roast beefsteak, crispy onions and cold potato salad	kr. 132,00	17,84	
58. Large Luxury” Shooting star” with 1 steamed and 2 fried fillets of plaice, served on toast garnished with shrimps, salmon, caviar and dressing	kr. 132,00	17,84	
59. ”Parisian steak” on toast served with onion, chopped beetroot, capers, horse-radish and egg yolk	kr. 132,00	17,84	
60. ”Biksemad” diced pork with 2 pan fried eggs and home preserved beetroot	kr. 135,00	18,24	
61. Pan-fried rashers of un-smoked streaky bacon (10 pcs.) with home preserved beetroot, parsley sauce and potatoes	kr. 135,00	18,24	
	Additional 5 rashers	kr. 35,00	4,73
62. Vegetarian dish	kr. 148,00	10,00	
63. Steak of pork tenderloin with fried onions and pickled cucumber, potatoes and sauce	kr. 171,00	23,11	
64. Large fried plaice with parsley and potatoes, butter sauce or parsley sauce	kr. 185,00	25,00	
65. Wiener schnitzel (veal) with peas, pommes sauté and butter sauce	kr. 185,00	25,00	
66. TeaterBodega beefsteak: 200 gr. beef tenderloin with fresh vegetables, pommes rissoles and sauce béarnaise	kr. 248,00	33,51	
67. Pepper steak: 200 gr. beef tenderloin with Dijon mustard served with fresh vegetables, pommes-frites and Madagascar pepper sauce.	kr. 248,00	33,51	
68. Steak of Danish veal tenderloin, served on a bed of mushrooms, small vegetables pie, seasonal vegetables, pommes-Anna and red wine sauce	kr. 248,00	33,51	

Steaks numbers 59, 66, 67 and 68 are medium done, unless otherwise requested

All prices include service and VAT

69. LUXURY DANISH MEAL

Euro

3 varieties of marinated herring with onion, capers, lard and curried mayonnaise
Fillet of plaice with remoulade sauce and lemon
Hand peeled shrimps with mayonnaise
Smoked eel with scrambled eggs
Pickled salmon with mustard dressing
Small sirloin steak with fried onions and pickled cucumber
Rye bread with a very old Danish cheese, lard, aspic and rum or
"Fidus" Camembert frites with black currant jam and butter roasted bread.
Bread and butter

Min. 2 persons, per person kr. 285,00 38,51

The steak is medium done, unless otherwise requested

DESSERTS AND CHEESES

70. Ice cream Colombine, whipped cream, Cherry Herring	kr. 59,00	7,97
71. Homemade pancakes with ice cream and jam	kr. 67,00	9,05
72. Teaterbodega Luxury Ice cream cake with a fragilite base	kr. 85,00	11,48
73. "Fidus" Camembert frites, black current jam and butter roasted bread	kr. 59,00	7,97
74. Gorgonzola with egg yolk	kr. 66,00	8,92

All prices include VAT and service charge

Also see our menu offerings on the next pages

CHOOSE YOUR OWN MENU

All prices include service and VAT

Menu nr. 1:

3 varieties of marinated herring with onion, capers, lard and curried mayo

Choose between:

A) Pan-fried rashers of un-smoked streaky bacon (10 pcs.) with home preserved beetroot, parsley sauce and white potatoes. An additional 5 rashers can be ordered for a kr. 35,00 premium.

B) "Biksemad" diced pork with 2 pan-fried eggs and rye bread and home preserved beetroot

C) Large Luxury" Shooting star" with 1 steamed and 2 fried fillets of plaice, served on toast garnished with shrimps, salmon, caviar and dressing

D) "Parisian steak" on toast served with onion, chopped beetroot, capers, horse-radish and egg yolk .

(the meat is medium done, unless otherwise requested)

Kr. 215,00 Euro 29,05

Menu nr. 2:

Shrimp Cocktail

Choose between:

A) Steak of pork tenderloin with fried onions and pickled cucumber, potatoes and sauce

B) Wiener schnitzel (veal) with peas, pommes sauté and butter sauce

C) Large fried plaice with parsley, potatoes, and parsley sauce

Kr. 255,00 Euro 34,46

Homebaked bread is served with the starters

Menu nr. 1 and nr. 2 also available for lunch

All prices include service and VAT

Luxury Menu:

Choose between starters:

- A) Pate de foie gras with a port wine jelly and a compote of prunes, apricots and figs
- B) Pickled salmon with mustard dressing.
- C) Shrimp Cocktail
- D) Charcuteri plate (cold cuts)

Choose among the steaks:

- 1) TeaterBodega beefsteak: 200 gr. beef tenderloin with fresh vegetables, pommes rissoles and sauce béarnaise
- 2) Pepper steak: 200 gr beef tenderloin with Dijon mustard served with fresh vegetables, pommes-frites and Madagascar pepper sauce.
- 3) Steak of Danish veal tenderloin, served on a bed of mushrooms, small vegetables pie, seasonal vegetables, pommes-Anna and red wine sauce
(choice of sauce Béarnaise in stead of red wine sauce)

Kr. 312,00 Euro 42,16

The steaks are medium done, unless otherwise requested.

Homemade bread is served with the starters

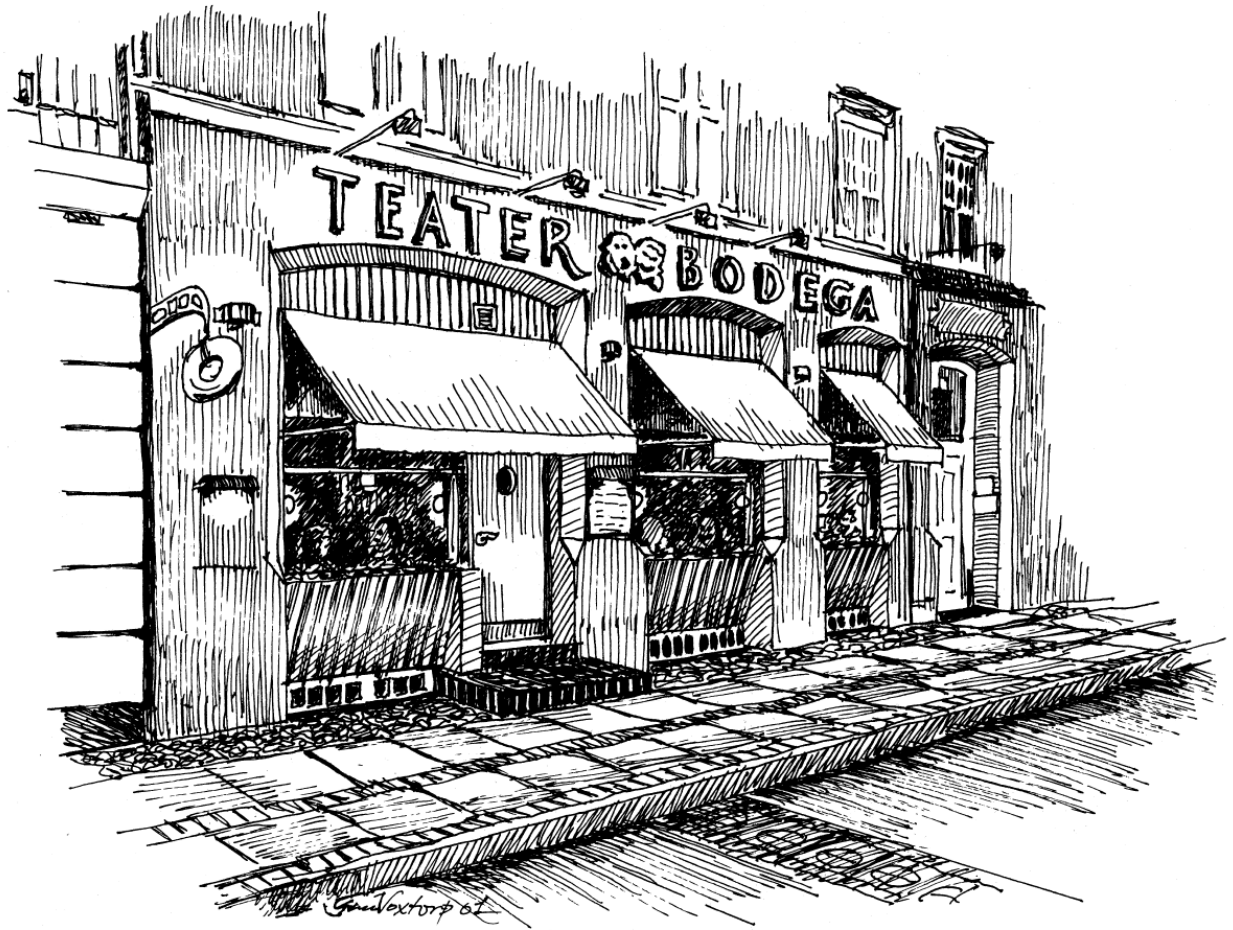
Luxury menu is available for dinner (or for lunch if ordered in advance)

THE MENU OFFERINGS CANNOT BE CHANGED!!!!

Additionally, you can choose any dessert or cheese from the menu for

KR 58,00 Euro 7, 84

All prices include service and VAT



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