

STRANGAS
GREEK FOOD

GREEK SALAD 125,-
w/ tomatoes, feta cheese, capers, red onions,
Kalamata olives and crispy bread

SAGANAKI CHEESE 85,-
fried and served with sesame, bee pollen, honey and herbs

MINI PITA GYROS (2 PCS.) 125,-
w/ organic chicken, pork or squash fritters

SOUVLAKI (2 PERS.) 375,-
grilled organic chicken on skewer with pita bread,
tzatziki and seasonal vegetables

LUNCH 11-15

MINI PITA GYROS (2 PCS.) 115,-
w/ organic chicken, pork or squash fritters



PROJECT RAW
COLD STARTERS

BEEF TARTAR 85,-
on butter-fried rye bread with ramson, dried
tomatoes and cress mayonnaise

**HANDCUT BEEF TARTAR WITH
FRESH TRUFFLE 165,-**
handcut tartar w/ caramelized cheese, dried
tomatoes, mustard seeds, hazelnuts and slices
of fresh truffle

BEEF TARTAR WITH FRENCH FRIES 195,-
mixed with capers, shallots and mustard.
Served with French fries, herbal salt and grated
caramelized cheese

COLD SMOKED SALMON 145,-
on waffle with salted lemon cream,
dill and green asparagus

TUNA TARTAR 175,-
mixed with chipotle and sesame. With pickled
fennel and roasted almonds

BEEF TARTAR + TUNA TARTAR (2-4 PERS.) 495,-
Beef tartar w/ caramelized cheese, salad of
seasonal greens and mayonnaise; Chipotle and
baked garlic.

Tuna tartar mixed with chipotle and sesame.
With pickled fennel and roasted almonds.
Served with French fries

LUNCH 11-15

**OPEN SANDWICH TARTAR + COLD SMOKED
SALMON 135,-**
rye bread w/ tartar, ramson, dried tomatoes and
cress mayonnaise + rye bread w/ cold smoked
salmon, green asparagus, lemon cream and dill

I A J I
PAN ASIAN GRILL

GRILLED WHITE ASPARAGUS 150,-
w/ goma dressing and truffle

TAKOYAKI (6 PCS.) 150,-
fried balls of batter with squid and katsuobushi,
Japanese mayonnaise and Takoyaki sauce

SCALLOPS (2 PCS.) 150,-
served in the shell with miso, lemon and peas

ORGANIC SAUSAGE TEMPURA 150,-
w/ ketchup of cherry and teriyaki organic
pork sausage with warm spices by Thomas Rode

CHICKEN YAKITORI (5 PCS.) 150,-
w/ smoked wasabi creme, lime, fresh herbs and
kimchee sesame

ORGANIC FRENCH FRIES 65,-
w/ dried chicken consommé and chili powder, Japanese
mayonnaise and white soy sauce

SERVED FROM 17.00

MONKEY KING MENU 330,-
w/ white asparagus (1 pcs.) w/ goma dressing and
truffle. Scallop served in the shell with miso, lemon and
peas. Takoyaki (3 pcs), Yakitori (3 pcs.) & French fries
w/ dried chicken consommé and chili powder, Japanese
mayonnaise and white soy sauce

PORK TOMAHAWK (2 PERS.) 450,-
w/ yuzu kosho and spicy grapes,
French fries and magic sauce

LUNCH 11-15

TONKATSU SANDWICH 95,-
w/ spicy cabbage, Japanese mayonnaise
and tonkatsu sauce

JAPANESE PANCAKE - OKONOMIYAKI 135,-
w/ pointed cabbage, spring onions, Japanese
mayonnaise and katsuobushi

MØRT
GRILLED MEAT

IBERICO HAM 135,-
grilled bread with fresh tomato rub
- pan con tomate

STEAK SANDWICH 189,-
ribeye 140 gr., caramelized onions, tomato relish and pickles.
Served with French fries and béarnaise sauce

RIBEYE 200 GR. 299,-
w/ sauté of seasonal greens, French fries and béarnaise
sauce // Surf n' turf-style with 1/2 lobster tail + 150,-

GREEN SALAD 69,-
mini romaine with peas, radishes and vinaigrette

SERVED FROM 16.00

TOURNEDOS OF BEEF TENDERLOIN 220 GR. 345,-
w/ seasonal greens, French fries and 2 sauces; sherry and
béarnaise // Tournedos Rossini w/
Foie gras and truffles + 150,-

CÔTE DE BOEUF 700 GR. (2-4 PERS.) 750,-
w/ seasonal greens, French fries and 2 sauces;
sherry and béarnaise

LUNCH 11-15

PARISIAN STEAK 'PARISERBØF' 155,-
on grilled toast with egg yolk, beetroot, horseradish,
cornichons and capers

ALL MEAT IS SERVED MEDIUM-RARE

H A I D A N
CUISINE FROM THE SEA

NORWEGIAN SHRIMPS 140,-
w/ oyster emulsion, yuzu kosho and aromatic herbs.
Served on shiso leaves

LANGOUSTINE 140,-
cured in miso and 'Nduja'. Served with amaranth
sprouts on a crispy cracker

COD CHEEKS TEMPURA 130,-
w/ cod cheeks in crispy batter, rosehip, spicy emulsion,
balsamico vinegar and seasonal herbs

DANISH SQUID 140,-
w/ sesame and kombu. Served with steamed rice, sea urchin,
poached egg and wasabi flowers

MONKFISH (1 PERS.) 280,-
MONKFISH TAIL (2-4 PERS.) 550,-
w/ Iberico ham sauce and a bouquet of seasonal vegetables
and herbs and fresh peas

CRAB DUMPLINGS, 5 PCS. 150,-
w/ chili, rice vinegar and soy sauce

T O M B O
JAPANESE SEAFOOD

MISO SOUP W/ A BOWL OF RICE AND GRILLED FISH 125,-
w/ grilled fish, fermented vegetables, pickles and rice
Vegetarian option w/ grilled tofu

SASHIMI 150,-
of seabream, tuna, squid and garfish. Served with
soy sauce, wasabi and daikon

SHOKADO BENTO - SEAFOOD MENU 350,-
w/ grilled fish, seasonal sashimi, scallops, greens,
omelette, herbs and rice. Vegetarian option w/ grilled
mushrooms and gratinated tofu

LUNCH 11-15

TUNA ONIGIRI (2 PCS.) DASHIMAKI TAMAGO 175,-
riceballs with tuna and Japanese omelette.
Served with rainbow salad.

VEGETARIAN ONIGIRI (2 PCS.) TOFU 175,-
riceballs with Hijiki seaweed and miso gratinated tofu.
Served with rainbow salad.

M A R
SEAFOOD BAR

OYSTERS FINE DE CLAIRE (3 PCS.) 90,-
served au naturel w/ seaweed chimichurri

BAERII CAVIAR 30 GRAM 500,-
w/ blinis, fermented sour cream and pickled
coriander stamps. See the full caviar selection
in our kitchen

TRADITIONAL CEVICHE OF HALIBUT 185,-
w/ slow cooked salad onions, blue mussels
and yuzu tigers milk

TIRADITO OF DANISH HAMACHI 210,-
raw Danish yellow fin tuna w/ green
strawberries and jalapeños

SCALLOPS CRUDO 195,-
w/ grilled white asparagus, bergamotte,
lemongrass vinaigrette and extra virgin olive oil

GRILLED LANGOUSTINES 220,-
w/ nuoc cham butter and roasted
sourdough bread

SPARKLING WINE

CAVA CORPINNAT BRUT RESERVA 90/425,-
Castelloig Organic/Vegan, '18

PET' NATH', CHENIN BLANC ORGASMIC BIO 110/525,-
Frederic Mabileau '19

CHAMPAGNE TAITTINGER 125/655,-
Cuvee Prestige Brut Reserve NV, Champagne'

WHITE WINE

RIESLING TROCKEN, IMMEL ERBEN 90/425,-
Weingut Wittmann, Organic, '19

MADDIE LANE CHARDONNAY 100/475,-
Bear Creek Winery '18

SANCERRE BLANC FLORILÈGE 105/500,-
Romain Reverdy '19

CHABLIS, JEAN MARC BROCARD 110/525,-
Organic '18

ORANGE WINE

PENEDES PUR, TORRE DEL VEGUER 95/475,-
Organic/Vegan/Natural, '19

ROSÉ WINE

ROSÉ RÉCITAL, DOMAINE GAVOTY 85/400,-
Organic, '19

ROSÉ SAINT MAX, CÔTES DE PROVENCE 90/425,-
Famille Abeille-Fabre, '20

ROSÉ DIFFUSION PRESTIGE, 95/450,-
Côtes de Provence, Château Sainte Roseline, '19

RED WINE

PINOT NOIR LES RAFELIERES 85/400,-
Maison Sauvion '19

CABERNET SAUVIGNON 90/425,-
Vina Perez Cruz '19

IGT "TERRAVIVA" ROSSO, LA PIEVUCCIA 95/450,-
Organic/Natural '19

Seaside

COCKTAILS 100,-

MOJITO

(original, raspberry or sea buckthorn)
light rum, mint, lime, cane sugar, club soda

RED PASSION

vodka, Cointreau, lime, handmade raspberry purée,
passion fruit, pink grape soda

PINK FLOSS

vodka, Aperol, lime, handmade rhubarb syrup,
egg whites, club soda

CAPIRINHA

Cachaça, lime, cane sugar

SEABREEZE

vodka, lime, cane sugar, handmade sea
buckthorn purée, pink grape soda

DARK'N STORMY

dark rum, Angostura, lime, ginger beer

SPICED ELDERFLOWER COLLINS

gin, elderflower liqueur, lime, ginger bitter, ginger beer

ESPRESSO MARTINI

vodka, handmade coffee liqueur, coffee

CUCUMBER GINGER COLLINS

gin, cucumber, lime, ginger beer

BACK 2 BASIL

vodka, lime, basil, pepper, ginger beer

WHISKEY SOUR

whiskey, lime, egg whites

WHITE RUSSIAN

vodka, handmade coffee liqueur, milk

SEASIDE SPRITZ

elderflower liqueur, prosecco, club soda

TOMMY'S MARGARITA DE FRAMBOISE

tequila, lime, agave syrup, fresh
raspberries, orange bitter

EARTH, WIND & BOOZE

tequila, Sloen Gin, Chartreuse, orange
bitter, cherry bitter

WATER AD LIBITUM (SPARKING/STILL) 35,- PER PERSON

DRAFT BEER

ROYAL ØKO PILSNER 55,-

ROYAL CLASSIC 60,-

ANARKIST BLOODY WEIZEN 65,-

ANARKIST BROWN ALE 65,-

ALBANI MOSAIC IPA 65,-

NØRREBRO BRYGHUS
ELDERFLOWER SESSION IPA 65,-

LØGISMOSE

TAPAS - CHEESE - SWEETS

BREAKFAST & LUNCH 10-15

organic ølands wheat bun with butter and comté 32,-
butter baked rungis croissant 28,-

SANDWICH & TAPAS

SANDWICH W/ HAM AND CHEESE 55,-
focaccia with prosciutto cotto, emmentaler and
dijonnaise. Served as you wish - cold or hot.

SANDWICH W/ TRUFFLE AND SOFT CHEESE 69,-
focaccia with truffle mayonnaise, truffle tapenade
and Brillat-Savarin, soft cream cheese.
Served as you wish - cold or hot

TAPAS SALMON RILLETTE 35,-
hot smoked salmon with herbs, shallots and
rich sour cream.

TAPAS SAMSO SALMON 35,
w/ herb emulsion and pea shoots.

TAPAS KARL JOHAN PIE 35,-
w/ Karl Johan mushrooms, Gruyere cheese
and onion confit.

TAPAS VEGGIE 35,-
the vegetarian tapas varies according to the season.

TODAY'S TAPAS 35,-
see today's tapas in the counter at Løgismose Spiseri.

ØLANDS WHEAT BUN TOGETHER W/TAPAS +10,-.

3 TAPAS W/ ORGANIC WHEAT BUN 100

CAKE, DESSERT & CHEESE

TODAY'S CAKE 45

CARROT CAKE 55,-

GATEAU MARCEL, ORGANIC CHOCOLATE CAKE 55,-

TARTE AU CITRON 45,-

CRÈME BRULÉE 65,-

CHOICE OF 4 CHEESES INCL. FRUIT COMPOTE 119,-

COMTÉ 35,-

"The King of Mountain Cheeses" from the Jura
region of France. Made from cow's milk, spicy
and fruity notes with salty hints.

FOURME D'AMBERT 35,-

Mild and creamy blue cheese made from cow's milk.
From the town of Ambert in the Auvergne region in
France.

MIMOLETTE 35,-

Firm cow's milk cheese from the city of Lille in France.
A salty cheese with notes of fruit and nuts.

TOMME DE SAVOIE 35,-

Classic cow's milk cheese from the department of Savoie
in France. Aromatic and deliciously creamy with a hint of
sweetness from ripening for 2-4 months.

COFFEE, HOT CHOCOLATE AND TEA

Please order from our online menu or with the
team at Løgismose Spiseri



SCAN TO
ORDER FOOD

Scan the QR code with your
smartphone camera to place
your order. We will notify you
with a text message when your
food is ready for pick up.