

## 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

### CALAMARI 135,-

crispy fried and seasoned with fresh herbs. Served with homemade sauce

### 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

## HAI DAN 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 and wasabi flowers

### MONKFISH (1 PERS.) 280,-

### MONKFISH TAIL (2-4 PERS.) 550,-

w/ Iberico ham sauce and seasonal greens

### LUNCH 11-15

#### CRAB DUMPLINGS, 6 PCS. 150,-

w/ chili, rice vinegar and soy sauce

## TOMBO JAPANESE SEAFOOD

### MISO SOUP 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

### TOMBO MORIAWASE EXPERIENCE

#### (2 PERS.) 430,- (4 PERS.) 750,-

a seasonal selection of yaki (grilled fish), sashimi and sushi (raw fish) and yasai Takiawase (vegetables)

### DESSERT - HOJICHA AFFOGATO 75,-

w/ green tea, vanilla soft serve and shortbread crumble

### 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.

# Seaside

## PROJECT RAW

### COLD STARTERS

#### BEEF TARTAR 85,-

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

#### 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 egg yolk

#### 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 2 Coxfood 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

## 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,-

#### TOURNEDOS OF BEEF

#### TENDERLOIN 220 GR. 345,-

w/ seasonal greens, French fries and sherry sauce // 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

#### GREEN SALAD 69,-

mini romaine with peas, radishes and vinaigrette

### LUNCH 11-15 155,-

#### PARISIAN STEAK 'PARISERBØF'

on grilled toast with egg yolk, beetroot, horseradish, cornichons and capers

ALL MEAT IS SERVED MEDIUM-RARE

## I A J I

### PAN ASIAN GRILL

#### GRILLED WHITE ASPARAGUS 145,-

w/ goma dressing and truffle

#### TAKOYAKI (6 PCS.) 110,-

fried balls of batter with squid and katsuobushi, Japanese mayonnaise and Takoyaki sauce

#### SCALLOPS (2 PCS.) 145,-

served in the shell with miso, lemon and peas

#### ORGANIC SAUSAGE TEMPURA 135,-

w/ ketchup of cherry and teriyaki  
organic pork sausage with warm spices by Thomas Rode

#### CHICKEN YAKITORI (5 PCS.) 135,-

w/ crispy chicken skin, lime, fresh herbs and sesame

#### ORGANIC FRENCH FRIES 65,-

w/ dried chicken consommé and chili powder, Japanese mayonnaise and white soy sauce

#### MONKEY KING MENU 285,-

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 APPROX. 750 GR. (2-4 PERS.) 650,-

w/ yuzu kosho and spicy grapes, French fries and magic sauce

#### DESSERT - VANILLA SOFT SERVE 85,-

w/ ginger cookies, coconut, and caramel sauce with Japanese smoked whiskey

### 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

## MAR

### SEAFOOD BAR

#### OYSTERS FINE DE CLAIRE (3 PCS.) 90,-

served au naturel w/ seaweed chimichurri

#### OYSTERS GILLARDEAU (3 PCS.) 125,-

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/ green tomatoes and summer vegetables served w/ jalapeños cream and tostadas

#### TIRADITO OF DANISH HAMACHI 210,-

w/ pineapple, yellow peppers sauce with ginger marinated zucchini

#### SCALLOPS CRUDO 195,-

w/ grilled white asparagus, bergamotte, lemongrass vinaigrette and extra virgin olive oil

#### LANGOSTINES (4 PERS.) 400,-

w/ nuoc cham butter and roasted sourdough bread

#### DESSERT / SOFT ICE W/ APPLE, CORIANDER AND OLIVE OIL 75,-

### LUNCH 11-15

#### UTTER ROASTED BRIOCHE W/ LOBSTER SALAD

Lobster salad w/ anis flavors, butternut squash, passion fruit, smoked chili and crown dill

## 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 SAMSØ 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,-.**

### 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

