

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.) 95,-

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 (3 PCS.) 130,-

w/ organic chicken, pork and 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 95,-

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

BEEF TARTAR WITH FRESH TRUFFLE 155,-

w/ caramelized cheese, dried tomatoes, mustard seeds, hazelnuts and slices of fresh truffle

BEEF TARTAR 225,-

mixed with capers, shallots and mustard. Served with French fries, herbal salt and grated egg yolk

TUNA TARTAR 195,-

mixed with chipotle and sesame. With pickled fennel and roasted almonds

COLD SMOKED SALMON 165,-

on waffle with salted lemon cream, dill and green asparagus

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 bearnaise 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

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PAN ASIAN GRILL

GRILLED WHITE ASPARAGUS 145,-

w/ goma dressing and truffle

TAKOYAKI 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 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

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 with fermented green strawberries, jalapeños and seaweed chimichurri

OYSTERS GILLARDEAU (3 PCS.) 125,-

served au naturel with fermented green strawberries, jalapeños and seaweed chimichurri

TRADITIONAL CEVICHE 155,-

of halibut and octopus served with sorrel, jalapeños cream, red onion, coriander and tostada

RAZOR CLAMS (1 PERS.) 195,- (2 PERS. 340,-)

w/ green asparagus, nuoc cham butter and roasted brioche

FRUTOS DE MAR (1 PERS. PLATE) 340,- (2-4 PERS. TOWER) 750,-

w/ oysters and seaweed chimichurri, scallops w/ fermented white asparagus and sesame oil, lobster and langoustine w/ oaxaca sauce and passionfruit dressing, crab w/ unripe black currant and finger lime. Served w/ butter roasted brioche. 2-4 pers. enough for 2 as a main course or to share for 2+ as a starter.

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

LUNCH 11-15 /

BUTTER ROASTED BRIOCHE W/ LOBSTER SALAD 135,-

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, club soda

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, coffee

SEASIDE ELDERFLOWER 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

