

EVENING MENU

SERVED DAILY · 05:00 PM - 09:30 PM

COCKTAILS & DRINKS

Green Olives	45
Premium green olives, extra virgin olive oil and sea salt.	
Smoked Almonds	45
Warm smoked almonds with sea salt.	
Hummus	65
Silky house-made hummus, olive oil and spicy sesame seeds, with warm flatbread.	
Truffle Fries with Parmesan	65
Crispy fries, parmesan and truffle mayonnaise.	
Loaded Fries	75
Crispy fries loaded with melted cheddar, jalapeños and crispy bacon pieces.	
Arancini	79
Crisp risotto balls filled with parmesan, with a black pepper dip.	
Chicken Teriyaki Skewers	79
Grilled chicken skewers in teriyaki glaze, served with a rich peanut sauce.	
Cheese & Ham	85
A board of serrano ham and manchego cheese, with crusty bread and fruit compote.	
Korean Fried Chicken	89
Double-fried for the perfect crunch, glazed in sweet, sticky-spicy gochujang, sesame seeds.	
Fish Tacos	89
Crispy battered fish, sriracha crema and fresh slaw in a soft tortilla, pickled red onion.	
Duck Bao	95
Shredded confit duck, hoisin glaze and pickled cucumber on mini steamed buns.	
Burrata	99
Creamy burrata over heirloom tomatoes, basil oil and aged balsamic, sea salt and crusty bread.	



BURGERS

Halloumi	175
Char-grilled halloumi, pickled red onion, avocado, mango salsa and coriander. Served with fries.	
MOST LOVED	
The Modern Classic	175
230 g. ground beef, iceberg lettuce, tomato, onion, pickles & burger sauce. Served with fries.	
Chicken Teriyaki	185
Crispy buttermilk chicken in sweet-savory teriyaki, pickled cucumber and spring onion mayo. Served with fries.	
Truffle Burger	185
230 g. ground beef, truffle mayo, smoked cheddar, crispy bacon, pickles, red onion and tomato. Served with fries.	
Bacon Cheese Burger	189
230 g. ground beef, aged cheddar, crispy bacon, iceberg lettuce, tomato, onion, pickles and burger sauce. Served with fries.	



FISH & GREEN MAINS

Parmigiana	169
Layers of tender roasted aubergine, tomato sauce and melted cheese, baked until golden.	
Moules Frites	185
White-wine steamed blue mussels, carrots, parsley and white wine cream. Served with crispy fries.	
Fish & Chips	189
Battered haddock, herbs, lemon and mixed leaves. Served with crispy fries and remoulade or sauce tartare.	
Salmon Teriyaki	219
Salmon with spring onion, soy and lime potatoes.	
Salmon Hollandaise	245
Oven-roasted salmon with silky hollandaise, seasonal vegetables and new potatoes.	

COFFEE

Espresso	35
Americano	40
Cortado	42
Cappuccino	45
Café Latte	48



PASTA & RISOTTO

Green Risotto	165
Creamy risotto with fresh peas, asparagus and parmesan.	
Add baked salmon +65	
Mushroom Risotto	185
Creamy risotto with parmesan and seasonal mushrooms.	
Add pan-fried chicken breast +75	
Spaghetti Pomodoro	169
Spaghetti in slow-simmered San Marzano tomato sauce, fresh basil and shaved parmesan.	
Penne alla Vodka	169
Penne in a creamy tomato and vodka sauce with a gentle kick of chili, parmesan and fresh basil.	
Truffle Tagliatelle	175
Tagliatelle with sautéed wild mushrooms in creamy garlic and thyme sauce, truffle oil and parmesan.	
Spaghetti Carbonara	179
Spaghetti made with crispy pancetta, egg yolk, aged parmesan and cracked black pepper.	

CHEF'S FAVOURITE

Tenderloin Pappardelle	229
Seared beef tenderloin, creamy tomato sauce, parsley, mushrooms and aged parmesan.	

SANDWICHES & SALADS

Spicy Tuna Sandwich	159
Spicy tuna, chili-limemayo, crisp lettuce and pickled fennel on toasted brioche.	

GUEST FAVOURITE

Chicken Club	169
3-layered toasted club with grilled chicken, crispy bacon, soft egg, baby gem and house mayo. Served with fries.	

Caesar Salad	169
Crisp romaine, shaved parmesan, garlic croutons and grilled chicken in our creamy house Caesar dressing.	
Thai Beef Salad	169
Seared sliced beef, cucumber, sesame, peanuts and baby gem lettuce with fresh herbs, chili and lime in a nam jim dressing.	
Chèvre Chaud	169
Warm grilled goat cheese on toasted bread, mixed leaves, honey-roasted beets and candied walnuts.	
Smoked Salmon Club	175
3-layered toasted club with cold-smoked salmon, herbed cream cheese, pickled red onion and dill, with lemon.	
Ribeye Steak Sandwich	279
Grilled ribeye, caramelized onions, chimichurri, rocket and melted brie. Served with fries.	

MAIN COURSES FROM THE GRILL

New York Strip	289
A firm, flavorful cut grilled over open flame, with crispy fries and your choice of sauce.	
Beef Tenderloin	335
Butter-tender and lean, cooked to perfection, with crispy fries and your choice of sauce.	
Beef Ribeye	345
Grilled to your liking, full of marbling and flavor, with crispy fries and your choice of sauce.	

Choice of sauce — pepper, béarnaise or red wine.	
Sides · 35 each — mac & cheese · tomato salad · asparagus & parmesan · green salad · truffle fries 65	

AFTER DINNER

Baileys	65
Rum	75
Cognac	85
Whisky	89

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DESSERTS

Crème Brûlée 89	Basque Cheesecake 75	Chocolate Fondant 95	Affogato 75
Vanilla custard, caramelized sugar top	Burnt-top, creamy centre, berry compote	Warm molten centre, vanilla ice cream	Vanilla ice cream, hot espresso shot