

LUNCH & ALL-DAY KITCHEN

SERVED DAILY · 11:00 AM – 05:00 PM



SMØRREBRØD SERVED 11 AM – 5 PM, MADE ON HOUSE-BAKED RYE

The Fish

Fish fillet on rye with mayo, caviar, hand-peeled shrimp, dill and fresh lemon.

Roast Beef

Danish roast beef on rye, remoulade, horseradish, crispy onions and pickled cucumber.

Christiansø Herring

Spiced Christiansø herring on rye, red onion, pickled mustard seeds and cress.

Avocado Toast

Smashed avocado on sourdough, radish, herbs, pickled tomato, feta and almonds.

1 piece 109 · 2 pieces 179 · 3 pieces 259



TAPAS TO SHARE

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 New on the menu 89
Crispy battered fish, sriracha crema and fresh slaw in a soft tortilla, pickled red onion.

Duck Bao New on the menu 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 New on the menu 175
Char-grilled halloumi, pickled red onion, avocado, mango salsa & 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.

Potato

Boiled baby potatoes on rye, spring onion, smoked cheese cream, onion and cress.

Chicken Salad

House chicken salad on rye, pickled mushrooms, crispy bacon and fresh herbs.

Eggs & Shrimps

Egg and hand-peeled shrimp on rye, mayonnaise, tomato, lemon and pea shoots.

Stjernes kud +69

Baked salmon & fried plaice on rye, hand-peeled shrimp, asparagus, caviar, dressing and lemon.



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 New on the menu 159
Spicy tuna, chili-lime mayo, 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 New on the menu 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

CELEBRATE WITH US

Birthdays, celebrations and private events — let us host your next occasion. Follow us at **www.themodern.dk**

Reservations · +45 45 50 50 45

DESSERTS

Crème Brûlée 89
Vanilla custard, caramelized sugar top

Basque Cheesecake 75
Burnt-top, creamy centre, berry compote

Chocolate Fondant 95
Warm molten centre, vanilla ice cream

Affogato 75
Vanilla ice cream, hot espresso shot