




Lunch dishes 12:00-17:00

Classic burger with French fries (lettuce, tomatoes, cucumber, onions, cheese, bacon, thousand-island dressing)	149,-
BBQ burger with French fries (lettuce, tomatoes, cucumber, onions, cheese, bacon, BBQ dressing)	149,-
Chicken burger with French fries (lettuce, tomatoes, cucumber, onions cheese, bacon, thousand island dressing)	149,-
 Vegetarian burger with French fries (lettuce, tomatoes, cucumber, onions, grilled paprika Tausend Island Dressing)	149,-
Focaccia with salmon and prawns (salat, tomatoes, cucumber, herbs dressing and avocado mousse)	155,-
Parisian steak (minced steak with bread, lettuce, beets, onions, horseradish, capers and egg yolk)	155,-
The famous "Stjernes kud" from Under Sejlet (Fried breaded fish fillet and poached fish fillet, on toast with salad, dressing, smoked salmon and prawns) (2 x breaded fish fillet and 1 x poached fish fillet) + 40 DKK. (2 x breaded fish fillet, without poached fish fillet) + 20 DKK.	185,-
Chicken curry sandwich with French fries (lettuce, tomatoes, pickled cucumbers, grilled peppers, caramelized onions, bacon)	149,-
BBQ steak sandwich with French fries (lettuce, tomatoes, cucumber, grilled peppers, caramelized onions, roasted sesame, mustard emulsion)	149,-
Tapas plate (air-dried ham, beer sausage, prawns, breaded onion rings, dried tomatoes, olives, pesto and paprika with cream cheese)	145,-
Calamari fritti (Squid rings, grilled lemon, and aioli)	139,-
Penne Carbonara (pasta with cream sauce, bacon and parmesan)	139,-
Nachos with chicken & Cheddar (Nachos with chicken and Cheddar cheese, served with sour cream, guacamole, tomato salsa)	129,-
Danish Sandwiches 1 piece (piece with roast beef or 1 piece with shrimp and egg mousse or 1 piece whit fish fillet)	75,-
Sejlets lunch steak (minced beef with soft onions, potatoes, beets, vegetables and sauce)	159,-
French fries with aioli	55,-
Extra dip	9,-

Café Dishes

Classic burger with fries (lettuce, tomatoes, cucumber, onions, cheese, bacon, thousand-island dressing)	149,-
BBQ burger with fries (lettuce, tomatoes, cucumber, onions, cheese, bacon, BBQ dressing)	149,-
Chicken burger with fries (lettuce, tomatoes, cucumber, onions, cheese, bacon, thousand island dressing)	149,-
 Vegetarian burger with fries (lettuce, tomatoes, cucumber, onions, grilled paprika Tausend Island Dressing)	149,-
The famous "Stjernesked" from Undersejlet (Fried breaded fish fillet and poached fish fillet, on toast with salad, dressing, smoked salmon and prawns) (2 x breaded fish fillet and 1 x poached fish fillet) + 40 DKK. (2 x breaded fish fillet, without poached fish fillet) + 20 DKK.	185,-

Salad as a main course

Our Caesar salad (salad with roast chicken, cherry tomatoes, croutons, parmesan and Caesar dressing)	145,-
Prawn salad (salad with prawns, guacamole, Italian dressing, cherry tomatoes, capers, caramelized walnuts, bread)	149,-
Salmon salad (Salad with pulled salmon, sun-dried tomatoes, cherry tomato, capers, roasted cashews and sweet chili sauce, bread)	149,-
 Falafel salad (falafel, salad, tomatoes, olives, feta, wild garlic dressing and bread)	145,-
Tuna salad Tuna, salad, egg, bacon, tomatoes, capers, onions, crème fraiche dressing, croutons)	145,-

For the little ones

Children's burger with French fries (ketchup, lettuce, tomato)	75,-
2 sausages with French fries (ketchup, lettuce, tomato)	75,-
Fish fillet with French fries (ketchup, tartar sauce, lettuce, tomato)	75,-
Chicken nuggets with French fries (ketchup, lettuce, tomato)	75,-
Children's fries (ketchup)	35,-
Children's ice cream (2 scoops of ice cream, chocolate sauce, crumbs)	45,-

Dinner for two

Juicy pink roasted from the most tender beef

Served with vegetables, potatoes,
Salad and red wine sauce

Served on a slate plate and in bowls.

2 people eat together.

Kr. 460, -

Sejlets 3-course menu

Starter:

Smoked salmon

crispy salad and herb dressing

Main dish:

Long-term roasted beef

Season puree, vegetables,
potatoes and red wine sauce

Dessert:

Chocolate panna cotta

with pickled berries

2 courses kr. 309, - 3 courses kr. 369, -

Wine menu for 2/3 dishes

For starters we serve: **Dashwood Chardonney** - Marlborough, New Zealand
For the main course we serve: **Zinfandel - C&C Wines**, Central Valley, California, USA
For dessert we serve: **Rasteau Dore - Vin Doux Naturel**, Cave de Rasteau, France

kr. 148 / 198, - per person

Beer menu for 2/3 dishes

For starters we serve: **Edelweiss Hvedeøl**
For the main course we serve: **Nørrebro New York Lager Øko**
For dessert we serve: **Nørrebro Kings County Brown Ale Økø**

kr. 120 / 170, - per person

Snack's

Snack	69,-
basket (cheese balls, sweet chili chicken, chicken nuggets, chili cheese nuggets, cheese & tomato balls, fritters with aioli)	
Nachos with chicken & cheddar	129,-
(Nachos with chicken and cheddar cheese, served with sour cream, guacamole, tomato salsa)	
Calamari fritti as a snack	69,-
(Squid rings, grilled lemon, and aioli)	
Snack French fries (Served with aioli)	35,-
Smoked and salted almonds 100 g.	45,-
Peanuts	30,-

Starters

Hot smoked salmon	99,-
(Smoked salmon, crispy salad, and herbal dressing)	
Classic shrimp cocktail	105,-
(Crispy salad, shrimp, caviar, avocado mousse and thousand island dressing)	
Our Caesar salad	85,-
(Crispy salad with fried chicken, bread croutons, parmesan and Caesar dressing)	
Green-shelled mussels	85,-
(White wine steamed mussels with butter crumble)	
Smoked pork tenderloin	89,-
(Crispy salad, pickled tomatoes, herbal oil, pine nuts)	
Beef Carpaccio	110,-
(Crispy salad, parmesan, pickled mustard seeds, truffle oil, pine nuts)	

Main courses

Pink roast beef roast (Served with potatoes, vegetables, and red wine sauce)	229,-
Steak of the house Steak of the house (ask the waiter), served with potatoes, vegetables, and pepper sauce)	259,-
Gourmet burger (Delicious burger with sliced beef, salad, sour, grilled peppers, pesto, onions, BBQ dressing, fritters, and aioli) (Possibility to make VEGAN variant of Gourmet burger)	199,-
Chicken breast (Chicken breast served with potatoes, vegetables, and mushroom sauce)	199,-
Tenderloin casserole (Pork tenderloin stew served with mashed potatoes and beets)	185,-
Cod from Greenland (Oven-baked cod served with potatoes, vegetables, and white wine sauce) [small fish bones may occur]	269,-
Salmon (Oven-baked salmon served with potatoes, vegetables, and white wine sauce)	259,-
Green-shelled mussels (White wine steamed mussels with fresh bread, French fries and aioli)	199,-
Chickpea steak with coconut milk and herbal oil (Topped with pickled mushrooms, mustard seeds, and avocado mousse)	169,-
Our vegan steak (Served with potatoes, vegetables, and sauce)	199,-

Desserts & cake

Creme brûlée	85,-
Classic Danish apple cake	79,-
Chocolate panna cotta with pickled berries	75,-
Pancake with ice cream and chocolate sauce	75,-
Chef's ice cream dessert	79,-
Today's cake	55,-
Coffee & Cake Offer (14: 00-16: 00)	85,-
- Fresh coffee /Americano / Espresso / Double espresso	
-Café Latte/ Cappuccino / Macchiato / Latte macchiato	

At Under Sejlet

Sunday Brunch

Sunday is a bit special on Under Sejlet.
It is the last day of the week,
and we think it should be used to recharge for the coming week.

We open that day a few hours earlier and offer:

Kl. 10.00 - 12.00

Our large brunch buffet kr. 199, -

Children up to and including 11 years half price.
Children up to 3 years free

4 hours brunch kr. 299, -

4 Hours brunch can be ordered with min. 25 adults.

Our Sundays are always well attended,

After your child's baptism

Finally the day of the baptism is here,
and it is time to celebrate with friends and family.

For great food and refreshing drinks
we would recommend our 4-hour brunch or lunch buffet.

Professional events in scenic surroundings

We have beautiful premises located right next to the water.
Are you planning a meeting or a major conference,
we can provide the premises.

Stepping into adulthood

When it is time for your child to enter the ranks of adults,
it should be celebrated in style.

We offer cozy function rooms with a great atmosphere,
delicious food and first-rate drinks.

Weddingreception by the water

The day that you say yes to each other, not just for now, but for the rest of your life.
This is cause for a big celebration with both wedding cake and delicious food,
where we will take care of everything that should be needed for your big day.
Together we will find the solution that suits your needs and wishes.

**Wedding
Company party**

**Christening
Meeting**

**Confirmation
Conference**

Birthday