

# Smørrebrød

11.30 - 15.30

Vi anbefaler 2-3 stykker pr person

*We recommend 2-3 pieces per person*

Grøn karrysild med vinter æbler og basilikum 105,-  
*Green curry herring with winter apples and basil*

Stegt kryddersild med sennep, soya og rosenkål 110,-  
*Fried herring with mustard, soy and brussel sprouts*

Æggemad med peber og estragon mayo, syltet fennikel og sprødt rugbrød 115,-  
*Egg with pepper and terragon emulsion, pickled fennel and crispy ryebread*

Æg og rejer med peber og estragon mayo, syltet fennikel og sprødt rugbrød 145,-  
*Egg and shrimps with pepper and tarragon emulsion, pickled fennel and crispy ryebread*

Smørstegt rødspættefilet med Judie remoulade & citron 150,-  
*Fried Plaice with Judie "remoulade" & lemon*

Smørstegt rødspættefilet med håndpillede rejer, mayo på sichuanpeber & citron 180,-  
*Fried Plaice with shrimps, sichuan pepper mayo & lemon*

Hønsesalat på ristet rugbrød med tyttebær & bacon 145,-  
*Chicken Salad on toasted rye bread, with lingonberries & bacon*

Tatar af okse på ristet surdejsbrød med æggeblommecreme, syltede løg & brunet smør 150,-  
*Tartare of beef on toasted sourdough with egg yolk cream, pickled onions & browned butter*

Ostemad med pærer, stegt kål og ristede kerner 110,-  
*Cheese with pear, fried cabbage and roasted seeds*

3 Danske oste med sprødt & sødt 120,-  
*3 Danish cheeses with crackers & compote*

Chokolade cremeux med olivenolie og havsalt 110,-  
*Chocolate cremeux with olive oil and sea salt*

Risalamande med kirsebær sauce 105,-  
*traditional danish rice pudding with cherry sauce*

Allergenic information can be provided by staff upon request

"Corporate cards issued within or outside the EU/EEA, as well as private payment cards issued outside the EU/EEA, are subject to a surcharge. The surcharge rate will depend on the type of payment card and the country of issuance. The fee will be indicated on your receipt."

# Drikkevarer

## Fadøl / Draft Beers

Thy Pilsner 50,- /70,-

Thy Classic 50,- /70,-

Julebryg, Skands 55,- /75,-

## Danish Craft Beers

Judie's Frokost Pilsner, Skands 65,-

Blanc, Skands 65,-

Hazy Ipa, Herslev Bryghus 70,-

Elmegade IPA, Skands 65,-

Limey Kaffir, Hvedeøl, Skands 70,-

Krenkerup Brown Ale 70,-

Krenkerup Stout 70,-

Ale No. 16, Refsvindinge 60,-

## Alcohol free alternatives

Teedawn Gentle Lager (0.0 %) 70,-

Cph All Night, Pale Ale (0.3%) 65,-

Implosion, IPA (0.3%) 70,-

Doing Zero, IPA Hazy Lazy (0.5 %) 70,-

## Soft Drinks

Filtered Water - still or sparkling per person 35,-

Judie's homemade lemonade 50,-

Coca Cola / Zero 45,-

Limonata Sparkling, Depanneur 50,-

Elderflower, Søbogaard 45,-

Apple juice, Bies 45,-

Rhubarb, Bies 45,-

## Snaps & Akvavit

At Judie we love Snaps! Actually, we make a lot of them ourselves. We source herbs, fruits and flowers from our friends and families' gardens.

These are our favorites at the moment!

3 cl 65, - 5 cl 90,-

Judie Akvavit

Judie Christmas akvavit

Judie Honey Syp

Lovage

Jalapeño

Anna's Porsesnaps

## Wines by the glass

Ask your waiter for the full wine list

## Bubbles

NV Cava Brut Nature, Adernats, Catalonien 85,- / 400,-

## White

2024 Riesling Trocken, Weingut Scheurmann, Pfalz 85,- / 400,-

2023 Pouilly-Fumé Elisa, Jonathan Didier Pabiot, Loire 125,- / 550,-

2023 Bourgogne Blanc, Lavernette, Bourgogne 135,- / 600,-

## Orange

2023 Le Mole, Malvasia, Quarticello, Emilia-Romagna 125 / 550,-

## Red

2023 Umberta, Barbera, Fabrizio Iuli, Monferrato 100,- / 400,-

2023 Beaujolais-Villages, Alex Foillard, Beaujolais 120 / 500,-

2024 Poignée de Raisins, Gramenon, Rhône 130,- / 500,-

2022 Bourgogne Rouge, Montanet-Thoden, Bourgogne 145,- / 650,-