

RESTAURANT  
**KASTELLET**

Where are we to hold this year's Christmas party?

Where are we to invite our conference attendees for lunch in town?

Where are we to hold our next company gathering?

Where are our foreign guests to enjoy traditional Danish cooking?

Let us give you the answer.

**Restaurant Kastellet in inner Copenhagen is an adventure for enthusiasts of the open-faced sandwich.**

Open-faced sandwiches with generous toppings, traditional Danish dishes, Bing and Grøndahl Seagull china and maritime paintings on the walls.

Restaurant Kastellet, located in Amaliegade with the Queen as next neighbour, exudes Danishness and the good old days, but in modern style and interpretation.

Being a lunch restaurant, we are open on all weekdays and at weekends where we are prepared to serve you an impulsive lunch, your company and conference lunch and your lodge lunch and we are ready to meet your demands for large parties! Just recently we have had acoustic ceilings installed which will guarantee you a pleasant experience in our nostalgic rooms - with room for everybody. During day hours we serve open-faced sandwiches from the menu or, for parties, as composed menus. In advance booking, we are also open in the evening for parties of more than 20 persons. Be inspired by our menus on the pages below!

*We are looking forward to receiving you at  
Restaurant Kastellet*

# SMØRREBRØD

*Open-faced sandwiches*

Advance booking for all guests at the tables/parties (min. 8 persons)



## ARRANGEMENTS OF OPEN-FACED SANDWICHES

2 assorted open-faced sandwiches arranged on dishes

1 draught beer or soft drink

Per person 295 DKK

## LUNCH ARRANGEMENT

3 services arranged on dishes

2 kinds of herring

Smoked salmon with warm scrambled eggs

Plaice fillet with remoulade and lemon

Roast pork with cracklings served with red cabbage and pickles

Chicken salad with bacon

2 kinds of cheese

Per person 395 DKK

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Amaliegade 41, 1256 Copenhagen, , telephone 33 12 94 67 - [www.restaurantkastellet.dk](http://www.restaurantkastellet.dk)

# EVENING ARRANGEMENTS

Compose 3 courses, minimum 20 settings, 3 courses 395 DKK

*(Only advance booking)*



## SUMMER MENU

### FIRST COURSES

*First courses served with rolls*

Smoked mackerel with lemon mayonnaise, cucumber, radish and crispy buckwheat

Classic prawn cocktail

Summer gravlax with dill seeds and fennel salad

### MAIN COURSES

Sirloin steak with truffle sauce, grilled summer greens, butter fried potatoes (+50 DKK)

Chicken breast with crispy skin on chicken stew with summer greens and butter fried potatoes

Poached plaice with parsley cream, summer greens, herb salad, crispy root vegetables and butter fried potatoes

### DESSERTS

Rhubarb trifle

Vanilla parfait with almond cracknel and stewed berries

2 kinds of cheese served with olives and bread.

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## AUTUMN MENU

### FIRST COURSES

*First courses served with rolls*

Classic gravlax with crispy fennel and mustard sauce

Seasonal prawn cocktail

Chicken soup with herbs, dumplings and Danish meat balls

### MAIN COURSES

Sirloin steak with potato gratin, warm pointed cabbage salad, cranberry, feta and red wine sauce (+ 50 DKK)

Chicken breast with crown dill stew, bean salad and pommes rösti

Poached plaice, dill cream, baked root vegetables and potatoes turned in butter

### DESSERTS

Old-fashioned apple charlotte with whipped cream

Hazelnut parfait with stewed blackberries and crispy cake

2 kinds of cheese served with olives and bread

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## WINTER MENU

### FIRST COURSES

*First courses served with rolls*

Seasonal prawn cocktail

Classic gravlax with crispy fennel and mustard sauce

Leak-potato soup with crispy accompaniments

### MAIN COURSES

Sirloin steak with pepper sauce, potato stew and glazed carrots (+ 50 DKK)

Beer-braised brisket of veal, onion purée, pickled red onions, glazed carrots and gravy

Baked cod, beetroot, bacon, parsley, horseradish and mustard sauce

### DESSERTS

Carrot cake with cheese cream, stewed sea buckthorn and carrots

Lemon parfait, vanilla, pickled lemon and crispy cake

2 kinds of cheese served with olives and bread

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## SPRING MENU

### FIRST COURSES

*First courses served with rolls*

Lumpsucker caviar with lemon cream, crispy bread and herbs (current price)

Asparagus vinaigrette with chopped eggs, red onions and capers

Classic prawn cocktail

### MAIN COURSES

Salt and sugar cured fillet of pork fried with ramson gravy, spring greens and butter fried potatoes

Sirloin steak with spring greens, mustard gravy and butter fried potatoes (+50 DKK)

Chicken Danoise, gravy, white potatoes, pickled cucumber and rhubarb stew

### DESSERTS

Rainbow ice cream with crispy cake and whipped cream.

Crunchy nuts with vanilla ice cream and whipped cream.

2 kinds of cheese served with olives and bread.

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# CHRISTMAS AT KASTELLET

We are open Thursday, Friday and Saturday in the evening from 15.11. until 21.12.

Menu 1 or 2 are served in the evening

Lunch service includes both menus and open-faced sandwiches from the menu

Lunch: 11:30 am - 17 pm.

Evening: 18 pm - 23.30 pm

*On advance booking of min. 20 services, we will be open on weekday evenings.*

## MENU

served on the table with bread, butter and lard.

### KINDS OF HERRING

The house Christmas herring

Curry herring

### FROM THE SEA

Egg, shrimp, herbs and mayonnaise

Plaice fillet with remoulade and lemon

Gravlax with fennel salad and mustard dressing

### KINDS OF MEAT

Warm roast pork with crackling served with red cabbage and pickles

Home-made *rullepølse*\* with pickled onions and mustard mayonnaise

Cumberland sausage with stewed kale

*\*rolled and pressed pork belly seasoned with herbs and spices*

### DESSERT

Risalamande (rice pudding, whipped cream and almonds)

with home-made cherry sauce

Per person 495 DKK

Additional choice of eel with scrambled eggs 85 DKK per person