

LUNCH MENU

WELCOME TO RESTAURANT KALAS

Opening hours

Sunday - Monday

11.30 - 21.00

Tuesday - Thursday

11.30 - 22.00

Friday - Saturday

11.30 - late

Our kitchen has open every day

12.00 - 15.00 & 17.00 - 21.00

(17.00 - 20.00 Sunday - Monday)

Please let us know if you have any specific allergies or dietary requirements.

We will do our best to help.

SET MENU

A dining party of a minimum of two has to order the same set menu.

Modification in the set menus can only happen if the entire dining party chooses the same number of courses and menus. Depending on the modification there may occur a surcharge.

Set menu no. 1 - 4 courses

3 servings

Hand-peeled shrimp
and deep-fried egg with lemon mayonnaise

Deep-fried fillet of plaice
with Danish remoulade and a grilled lemon

Pork tenderloin
in a creamy mushroom sauce with caramelized onions, bacon and pickles

Vanilla cheesecake
with rhubarb compote

299,-

Set menu no. 2 - 4 courses

3 servings

Marinated and pickled herring
with creamy curry dressing and **accompaniment**

Steak tartare
with pickles, horseradish, and an egg yolk

Danish chicken and asparagus tartlets

topped with seasonal herbs

Brownie
with a refreshing fruit sorbet

265,-

Set menu no. 3 - 6 courses

3 servings

Smoked salmon
with asparagus and green herb dressing

Deep-fried fillet of plaice
with Danish remoulade and a grilled lemon

Danish chicken salad
with bacon, cornichons, mushrooms, and butter-toasted bread

Roast beef
with caramelized onions, crispy fried onions and tarragon mayonnaise

Pork tenderloin
in a creamy mushroom sauce with caramelized onions, bacon and pickles

Charcuterie board
with Danish cheeses, berry compote, and olives

345,-

Set menu no. 4 - 8 courses

4 servings

Marinated and pickled herring
with creamy curry dressing and accompaniment

Pickled herring

with a deep-fried egg and accompaniment

Smoked salmon
with scrambled eggs and herb dressing

Deep-fried fillet of plaice
with Danish remoulade and a grilled lemon

Danish chicken salad
with bacon, cornichons, mushrooms, and butter-toasted bread

Pork tenderloin
in a creamy mushroom sauce with caramelized onions, bacon and pickles

Charcuterie board
with Danish cheeses, berry compote, and olives

Danish almond pastry
with marzipan

399,-

Set menu no. 5 - 10 courses

Port wine (tawny) pickled herring
with a deep-fried egg and herbs

Roasted herring pickled
in a chili-tomato brine and caramelized onions

Deep-fried fillet of plaice
with Danish remoulade and a grilled lemon

Hand-peeled shrimp
with lemon mayonnaise and seasonal herbs

Smoked salmon

with scrambled eggs and herb dressing

Steak tartare

with pickles, horseradish, and an egg yolk

Pork tenderloin

in a creamy mushroom sauce with caramelized onions, bacon and pickles

Charcuterie board

with Danish cheeses, berry compote, and olives

Crème Brûlée or Irish coffee

499,-

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LUNCH MENU

PICKLED HERRING

Marinated and pickled herring
with creamy curry dressing and caramelized onions
105,-

Pickled herring
with a deep-fried egg and capers
105,-

Port wine (tawny) pickled herring
with smoked fresh cheese dressing, deep-fried egg and herbs
105,-

Roasted herring pickled
in a chili-tomato brine and caramelized onions
105,-

THE CLASSICS

Shooting star
deep-fried and steamed fillet of plaice, grilled lemon, hand-peeled shrimps, dressing,
and hollandaise served on butter-toasted bread
229,-

Salad Nicoise with smoked salmon
soft-boiled egg, olives, and potatoes
162,-

Vegan salad
with deep-fried cauliflower and broccoli, rye bread croutons, smokey mayonnaise and
roasted nuts
162,-

Danish chicken and asparagus tartlets
topped with seasonal herbs
per tartlet 70,-

Parisian steak (fried beef tartare)
with chopped beetroot, pickles, capers, horseradish, and an egg yolk
199,-

Pork tenderloin
in a creamy mushroom sauce with caramelized onions, bacon, pickles, and roasted
potatoes
199,-

The Danish national dish
fried pork belly with parsley potatoes, parsley gravy and pickles
229,-

Extra fried pork belly and sides
49,-

Fried pork belly ad libitum
Unlimited fried pork belly and draft beer* for two hours
Must be ordered by the whole dining party
pr. person 419,-

Steak tartare
with French fries and salad with vinaigrette
209,-

*Carlsberg Pilsner & Tuborg Classic

OPEN SANDWICHES

We recommend two open sandwiches per person.

Cauliflower and broccoli (vegan)
deep-fried and served with smokey mayonnaise and pickled red onions
95,-

Danish chicken salad
with bacon, cornichons and mushrooms served on butter-toasted bread
105,-

Shrimps and a deep-fried egg
with lemon mayonnaise
99,-

Fillet of plaice
with Danish remoulade and a grilled lemon
109,-

Smoked salmon
with smoked fresh cheese dressing and a deep-fried egg served on butter-toasted
bread
162,-

Fillet of plaice and hand-peeled shrimps
with lemon mayonnaise
129,-

Hand-peeled shrimps
with lobster dressing, herbs and a grilled lemon on butter-toasted bread
162,-

Smoked eel
with scrambled eggs and herbs
168,-

Roast beef with fried egg

caramelized onions, crispy fried onions and tarragon mayonnaise

105,-

Steak tartare

with pickles, horseradish, and an egg yolk

99,-

CHEESE AND SWEET

Cheesecake

with rhubarb compote

89,-

Crème Brûlée

with a refreshing fruit sorbet

99,-

Brownie

with a refreshing fruit sorbet

79,-

Danish almond pastry

45,-

Chocolate rocky road with nuts

39,-

Charcuterie board

with Danish cheeses, berry compote, and olives

125,-

Irish coffee

89,-

SNACKS

WHEN WE “HYGGE”

Also available between 15.30-17.30

Bread and olive tapenade

39,-

Just some “hygge”
with salty nuts, lentil crackers and olives

59,-

French fries
with grated cheese from Them

59,-

Aioli

Chili mayonnaise

Lemon mayonnaise

Tarragon mayonnaise

Ketchup

Mayonaise

Truffle mayonnaise

Herbs dip

10,-

BEVERAGES

BEERS

Carlsberg Pilsner
25 cl 38,- 50 cl 65,- 150 cl 165,-

Tuborg Classic
25 cl 38,- 50 cl 65,- 150 cl 165,-

Kronenbourg 1664 Blanc
25 cl 42,- 50 cl 69,- 150 cl 195,-

Grimbergen Blonde
50 cl 69,- 150 cl 195,-

Grimbergen Double Ambree
50 cl 69,- 150 cl 195,-

Brooklyn Stonewall Inn IPA
25 cl 48,- 40 cl 69,-

Yakima IPA
25 cl 48,- 40 cl 69,-

Brooklyn Special Effect
Non-alcoholic bottle of beer
33 cl 45,-

Carlsberg Nordic Pilsner
Non-alcoholic bottle of beer
33 cl 45,-

Selection of craft beer
from 75,-

COLD DRINKS

Apple juice
27,5 cl 42,-

Orange juice
27,5 cl 42,-

Tap water or sparkling water
Ad libitum per person
20,-

SOFT DRINKS

Coca Cola
25 cl 39,-

Coca Cola Zero
25 cl 39,-

Fanta
25 cl 39,-

Schweppes Lemon
25 cl 39,-

Sprite
25 cl 39,-

Elderflower- or rhubarb cordial
33 cl 42,-

COFFEE, TEA AND HOT CHOCOLATE

Filter coffee
35,-

Caffé Latte, cappuccino or cortado

45,-

Americano

40,-

Espresso

single 30,- double 35,-

Iced coffee

55,-

Tea

42,-

Hot chocolate

55,-

Aquavit

O.P. Anderson Akvavit

2 cl 34,- btl. 845,-

Linie Akvavit

2 cl 34,- btl. 845,-

Taffel Akvavit

2 cl 32,- btl. 745,-

Aalborg Fad Akvavit

2 cl 32,- btl. 745,-

Brøndums Fadlagret

2 cl 32,- btl. 745,-

Selection of craft aquavit

2 cl from 42,-

FARY LOCHAN AQUAVIT

Nature

2 cl 38,- btl. 595,-

Stinging Needle

2 cl 38,- btl. 595,-

Elderflower

2 cl 38,- btl. 595,-

Bog myrtle

2 cl 38,- btl. 595,-

Walnut

2 cl 38,- btl. 595,-

DRINKS

Gin & Tonic

75,-

Aperol Spritz

Aperol, cava and sparkling water

95,-

Kalas Spritz

elderflower, white rum, and cava

95,-

Bramble

gin, blackberry, and lemon

95,-

Espresso Martini

Kahlua, vodka, and espresso

95,-

Rhubarb Collins
Gin, rhubarb, and lemon
95,-

Penicillin
whisky, ginger, and honey
95,-

Whiskey sour
whisky, egg white and lemon
95,-

Please ask our waiters about our extended selection of drinks.

SPARKLING WINE

Cava, Duc De Foix, Spain
75,- 385,-

Campagne, Jean Pernet, Tradition Brut, France
695,-

Campagne, Jean Pernet, Prestige Brut Grand Cru
695,-

Champagne Pommery, Brut Rosé Royal
850,-

Champagne, Pommery, Grand Cru Royal
1.300,-

ROSÉ

Ferraton, Père & Fils, Côtes Du Rhône Rosé
85,- 395,-

Tempranillo, Castilla-La Mancha, Mesta, Spain

75,- 375,-

WHITE WINE

L'Instant Sauvignon Blanc, France

85,- 395,-

Grüner Veltliner, Winzer Krems, Austria

85,- 395,-

Grillo, Sicily, Vezzani, Italy

75,- 375,-

Chablis, Vieilles Vignes, Domaine Vauroux, France

550,-

Riesling-Blend 'First bottle', Name, Korrell, Germany

95,- 425,-

Pinot Grigio, Veneto, Italy

385,-

Chardonnay, Vinter's Reserve, Kendall-Jackson, USA

95,- 495,-

Sauvignon Blanc, Klein Constantia, South Africa

425,-

Rully, Bourgogne, Nicolas Potel, France

695,-

Bourgogne Chardonnay, Andre Montessuy, France

95,- 495,-

Sancerre, Loire, Berthier, France

595,-

RED WINE

Zinfandel, Vintner's Reserve, Kendall-Jackson, USA

95,- 495,-

Pinot Noir, Lombardy, Candoni Family, Italy

85,- 395,-

Garnacha, Castilla-La Mancha, Mesta, Spain

75,- 375,-

Côtes Du Rhône Villages, Plan de Dieu, Ferraton, France

395,-

Valpolicella Ripasso 'Regolo', Veneto, Sartori, Italy

450,-

Bourgogne, La Clé Saint-Pierre, Mommessin, France

525,-

Sangiovese/Merlot 'Centine', Toscana, Banfi, Italy

75,- 375,-

Pinot Noir, Vintner's Reserve, Kendall Jackson, USA

525,-

Chateau Fonfroide Bordeaux A.O.P, France

495,-

Bodegas Lan Rioja Reserva, Spain

495,-

Spätburgunder - Trocken Nahe, Korell, Germany

495,-

Cabernet Sauvignon, Reserve, Kendall-Jackson- USA

625,-

Barolo Buon Padre, Piedmont, Claudio Viberti, Italy
695,-

Ferraton, Pere & Flis Châteauneuf - Du-Pape, Le Parvis, Frankrig
795,-

DESSERT WINE

Taylor's Port, Fine White, Douro, Portugal
75,- 425,-

Taylor's Port, Fine Tawny, Douro, Portugal
75,- 425,-

Taylor's Port, 10 Years Tawny Port
glass 95,- 37,5 cl 375,- 150 cl 1.200,-

Taylor Late Bottle Vintage
100 cl 495,-

Pineau des Charentes Blanc, Lhéraud, France
85,- 395,-

Sauternes, Réserve Carlier, France
37,5 cl 375,- 75 cl 500,-

Auslese Paradies, Korell
37,5 cl 375,-

Please ask our waiters about our selection of liqueur.