



WELCOME TO
RESTAURANT KALAS

EVENING MENU

OPENING HOURS

Sunday - Monday
11.30 - 21.00

Tuesday - Thursday
11.30 - 22.00

Friday - Saturday
11.30 - late

Our kitchen is 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.

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

35,-

FRENCH FRIES

with grated cheese from Them

40,-

Aioli

Chili mayonnaise

Lemon mayonnaise

Tarragon mayonnaise

Ketchup

Mayonaise

Truffle mayonnaise

Herbs dip

10,-

EVENING MENU

KALAS MENU NO. 1

SMOKED SALMON TARTARE

with crispy fried capers, pickled red onions,
herb dressing and bread

PORK TENDERLOIN

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

BROWNIE

with a refreshing fruit sorbet

349,-

KALAS MENU NO. 2

DANISH CHICKEN AND ASPARAGUS TARTLET

topped with seasonal herbs

FISH OF THE DAY

with seasonal greens, dill potatoe
and herb hollandaise

TRIFLE WITH APPLES

with macaroons and whipped cream

359,-

KALAS MENU NO. 3

SHRIMP COCKTAIL

with crispy salad, asparagus, lemon,
dressing and bread

RIB-EYE OF BLACK ANGUS (250 g)

with seasonal greens, steak fries, and bearnaise

CREME BRULÉE

with a refreshing fruit sorbet

499,-

EVENING MENU

STARTERS

SMOKED SALMON TARTARE

with crispy fried capers, pickled red onions,
herb dressing and bread

119,-

SHRIMP COCKTAIL

with crispy salad, asparagus, lemon,
dressing and bread

119,-

DANISH CHICKEN AND ASPARAGUS TARTLET

topped with seasonal herbs

per tartlet 70,-

STEAK TARTARE

with salad and vinaigrette

109,-

MAIN COURSES

SHOOTING STAR

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

229,-

STEAMED MUSSELS

in a creamy sauce with white wine, herbs
and with fries on the side

189,-

FISH OF THE DAY

with seasonal greens, dill potatoes
and herb hollandaise

239,-

MAIN COURSES

FRIED PORK BELLY

(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 UNLIMITED

Unlimited fried pork belly and
draft beer* for two hours

Must be ordered by
the whole dining party

per person 419,-

STEAK TARTARE

with French fries and salad with vinaigrette

209,-

VEAL WIENER SCHNITZEL

with lemon, capers, anchovies, horseradish,
crispy sautéed potatoes, braised peas with
pearl onions, bacon and Beurre Noisette

239,-

PORK TENDERLOIN

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

199,-

RIB-EYE OF BLACK ANGUS (250 g)

with seasonal greens, steak fries
and bearnaise

349,-

* Carlsberg pilsner og Tuborg Classic

EVENING MENU

CHEESE AND SWEET

TRIFLE WITH APPLES

with macaroons and whipped cream

89,-

CREME BRULÉE

with a refreshing fruit sorbet

99,-

BROWNIE

with a refreshing fruit sorbet

79,-

DANISH ALMOND PASTRY

with marzipan

45,-

CHOCOLATE ROCKY ROAD WITH NUTS

39,-

CHEESE PLATE

with Danish cheeses,
berry compote and olives

125,-

IRISH COFFEE

89,-

BEVERAGES

BEER

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 65,-

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

Unlimited per person

20,-

BEVERAGES

COLD 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,-

CAFFE LATTE, CAPPUCCINO
ELLER 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,- fl. 845,-

LINIE AQUAVIT

2 cl 34,- fl. 845,-

TAFFEL AKVAVIT

2 cl 32,- fl. 745,-

AALBORG FAD AKVAVIT

2 cl 32,- fl. 745,-

BRØNDUMS FADLAGRET

2 cl 32,- fl. 745,-

SELECTION OF CRAFT AQUAVIT

2 cl from 42,-

FARY LOCHAN AQUAVIT

NATURE

2 cl 38,- 50 cl 595,-

STINGING NEEDLE

2 cl 38,- 50 cl 595,-

ELDERFLOWER

2 cl 38,- 50 cl 595,-

BOG MYRTLE

2 cl 38,- 50 cl 595,-

WALNUT

2 cl 38,- 50 cl 595,-

BEVERAGES

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 for our extended selection of drinks.

SPARKLING WINE

CAVA, DUC DE FOIX, SPAIN

75,- 385,-

CHAMPAGNE, JEAN PERNET,
TRADITION BRUT, FRANCE

695,-

CHAMPAGNE JEAN PERNET,
PRESTIGE BRUT GRAND CRU

825,-

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,-

BEVERAGES

WHITE WINE

L'INSTANT SAUVIGNON BLANC, FRANCE

85,- 395,-

GRÜNER VELTLINER, WINZER KREMS,
AUSTRIA

85,- 395,-

GRILLO, SICILIEN, VEZZANI, ITALY

75,- 375,-

CHABLIS, VIEILLES VIGNES,
DOMAINE VAUROUX, FRANCE

550,-

RIESLING-BLEND 'FIRST BOTTLE',
NAHE, KORRELL, GERMANY

95,- 425,-

PINOT GRIGIO, VENETO, ITALY

385,-

CHARDONNAY, VINTNER'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,
KENDAL-JACKSON, USA

95,- 495,-

PINOT NOIR, LOMBARDIET,
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

465,-

SPÄTBURGUNDER – TROCKEN NAHE,
KORELL, GERMANY

495,-

BEVERAGES

RED WINE

CABERNET SAUVIGNON, RESERVE,
KENDALL-JACKSON, USA

625,-

BAROLO BUON PADRE, PIEMONTE,
CLAUDIO VIBERTI, ITALY

695,-

FERRATON, PÈRE & FILS CHÂTEAUNEUF-
DU-PAPE, LE PARVIS, FRANCE

795,-

DESSERT WINE

TAYLOR'S PORT, FINE WHITE,
DOURO, PORTUGAL

75,- 425,-

TAYLOR'S PORT, FINE TAWNY,
DOURO, PORTUGAL

75,- 425,-

TAYLOR 10 ÅRS TAWNY PORT
gl. 95,- 37,5 cl 325,- 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 550,-

AUSLESE PARADIES, KORELL

37,5 cl 375,-

Please ask our waiters for our
selection of liqueur.