

EVENING 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 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

Mayonnaise

Truffle mayonnaise

Herbs dip

10,-

Bearnaise

35,-

EVENING MENU

SUMMER MENU NO. 1

Smoked salmon tartare
with smoked fresh cheese dressing, crispy fried capers, pickled red onions and bread

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

Brownie
with a refreshing fruit sorbet

349,-

SUMMER MENU NO. 2

Danish chicken and asparagus tartlet
topped with seasonal herbs

Fish of the day
with seasonal greens, dill potatoes, and herb hollandaise

The Danish "rødgrød"
with a berry compote, vanilla ice cream & crumble

359,-

SUMMER 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

Crème Brûlée
with a refreshing fruit sorbet

499,-

STARTERS

Smoked salmon tartare
with smoked fresh cheese dressing, crispy fried capers, pickled red onions 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 and herbs and with fries on the side

189,-

Fish of the day
with seasonal greens, dill potatoes, and herb hollandaise

239,-

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,-

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 & Tuborg Classic

CHEESE AND SWEET

The Danish "rødgrød"
with a berry compote, vanilla ice cream & crumble
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,-

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 for 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 Veltiner, Winzer Krems, Austria

85,- 395,-

Grillo, Sicily, 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, 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 for our selection of liqueur.