



WELCOME TO
RESTAURANT KALAS

LUNCH 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.

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 & 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

TRIFLE WITH APPLES
with macaroons and whipped cream

299,-

SET MENU NO. 2 ~ 4 COURSES

3 servings

MARINATED AND PICKLED HERRING
with creamy curry dressing, capers and onion

DEEP-FRIED FILLET OF PLAICE
with Danish remoulade and a grilled lemon

DANISH CHICKEN AND ASPARAGUS TARTLET
topped with seasonal herbs

BROWNIE
with a refreshing fruit sorbet

269,-

SET MENU NO. 3 ~ 6 COURSES

3 servings

SMOKED SALMON

with asparagus and herb dressing

FILLET OF PLAICE AND HAND-PEELED SHRIMP

with lemon mayonnaise

DANISH CHICKEN SALAD

with bacon, cornichons, mushrooms,
and butter-toasted bread

ROAST BEEF

with crispy fried onions and Danish remoulade

PORK TENDERLOIN

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

CHEESE PLATE

with Danish cheeses,
berry compote and olives

345,-

SET MENU NO. 4 ~ 8 COURSES

4 servings

MARINATED AND PICKLED HERRING

with creamy curry dressing, capers and onion

PICKLED HERRING

with creamy curry dressing, capers and onion

SMOKED SALMON

with asparagus 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

CHEESE PLATE

with Danish cheeses,
berry compote and olives

DANISH ALMOND PASTRY

with marzipan

399,-

SET MENU

SET MENU NO. 5 ~ 10 COURSES

6 servings

CHRISTIANØPIGEN'S HERRING

with capers, onion and raw egg yolk

ROASTED & PICKLED HERRING

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 asparagus and herb dressing

STEAK TARTARE

with pickles, horseradish, and an egg yolk

DANISH CHICKEN AND ASPARAGUS TARTLET

topped with seasonal herbs

PORK TENDERLOIN

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

CHEESE PLATE

with Danish cheeses,
berry compote and olives

CRÈME BRÛLÉE OR IRISH COFFEE

499,-

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.

LUNCH MENU

HERRING

MARINATED AND PICKLED HERRING

with a deep-fried egg, creamy curry dressing,
capers and onion

105,-

PICKLED HERRING

with a deep-fried egg, creamy curry dressing,
capers and onion

105,-

CHRISTIANØPIGEN'S HERRING

with capers, onion and raw egg yolk

105,-

ROASTED & PICKLED HERRING

in a chili-tomato brine and caramelized onions

105,-

THE CLASSICS

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,-

VEGAN SALAD

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

162,-

LUNCH MENU

THE CLASSICS

DANISH CHICKEN AND ASPARAGUS TARTLET

topped with seasonal herbs

per tartlet 70,-

FRIED BEEF TARTARE "PARISIAN STEAK"

with chopped beetroot, pickles, capers,
horseradish, and egg yolk

199,-

PORK TENDERLOIN

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

199,-

STEAK TARTARE

with French fries and salad
with vinaigrette

209,-

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,-

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,-

SHRIMP AND A DEEP-FRIED EGG

with lemon mayonnaise

99,-

FILLET OF PLAICE

with Danish remoulade and a grilled lemon

109,-

SMOKED SALMON

with a deep-fried egg, herb dressing
served on butter-toasted

152,-

FILLET OF PLAICE AND HAND-PEELED SHRIMP

with lemon mayonnaise

129,-

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,-

LUNCH 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,-

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,-

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,-

COLD DRINKS

COCA COLA

25 cl 39,-

COCA COLA ZERO

25 cl 39,-

FANTA

25 cl 39,-

SCHWEPPE 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,-

BEVERAGES

AQUAVIT

O.P. ANDERSON AKVAVIT

2 cl 34,- fl. 845,-

LINE 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,-

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.

BEVERAGES

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,-

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,-

BEVERAGES

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,-

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,-

BEVERAGES

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.