



WELCOME TO  
RESTAURANT KALAS

**EVENING MENU**

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OPENING HOURS

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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.

# CHRISTMAS MENU

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## 4 DISHES

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*Served Sunday-Thursday*

*Served over 3 courses*

**MARINATED HERRING**  
with curry cream and onions

**FRIED FILLET OF PLAICE**  
with remoulade and lemon

**DANISH CHICKEN AND ASPARAGUS TARTLET**  
topped with seasonal herbs

**RISALAMANDE**  
with cherry sauce

279,-

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## 6 DISHES

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*Served Sunday-Thursday*

*Served over 3 courses*

**MARINATED HERRING**  
with curry cream and onions

**ROASTED & PICKLED HERRING**  
in a chili-tomato brine and caramelized onion

**FRIED FILLET OF PLAICE**  
with remoulade and lemon

**DANISH CHICKEN AND ASPARAGUS TARTLET**  
topped with seasonal herbs

**PORK ROAST**  
with red cabbage and pickled vegetables

**RISALAMANDE**  
with cherry sauce

379,-

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## 8 DISHES

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*Served all days*

*Served over 5 courses*

**MARINATED HERRING**  
with curry cream and onions

**ROASTED & PICKLED HERRING**  
in a chili-tomato brine and caramelized onion

**FRIED FILLET OF PLAICE**  
with remoulade and lemon

**EGGS AND HAND PELLERED SHRIMPS**  
with lemon mayo and herbs

**DANISH CHICKEN AND ASPARAGUS TARTLET**  
topped with seasonal herbs

**PORK TENDERLOIN**  
with mushrooms a la crème, soft onions,  
bacon and sour

**PORK ROAST**  
with red cabbage and pickled vegetables

**RISALAMANDE**  
with cherry sauce

429,-

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## ADD ONS

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For add ons see next page

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The Christmas dishes and the Christmas lunch are served for min. 2 covers.

The menus cannot be changed, the whole table must choose the same number of dishes.

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# CHRISTMAS MENU

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## ADD ONS

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*(Must be pre-ordered and  
ordered by the entire table)*

### SMOKED SALMON

with asparagus and herb cream

49,-

### SMOKED EEL

with creamy scrambled eggs and chives

79,-

### CHICKEN SALAD

with bacon, gherkins and mushrooms

29,-

### LIVER PATE

with bacon and beetroot

29,-

### ROASTED DUCK BREAST

with Cumberland sauce and prunes

59,-

### DANISH CHEESE

with compote and olives

39,-

The menus can be changed, but the entire company must choose the same number of dishes and menu.

Depending on the changes, there may be surcharges.

# SNACKS

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## WHEN WE "HYGGE"

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*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,-

# EVENING MENU

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## KALAS MENU NO. 1

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### 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 vanilla ice cream

349,-

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## KALAS MENU NO. 2

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### 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,-

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## KALAS MENU NO. 3

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### 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,-

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## STARTERS

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### 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,-

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## MAIN COURSES

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### SHOOTING STAR

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

229,-

### FISH OF THE DAY

with seasonal greens, dill potatoes  
and herb hollandaise

239,-

### 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,-

# EVENING MENU

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## MAIN COURSES

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### 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,-

### PORK TENDERLOIN

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

199,-

### RIB-EYE AF BLACK ANGUS (250 g)

with seasonal greens, steak fries  
and bearnaise

349,-

\* Carlsberg pilsner og Tuborg Classic



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## CHEESE AND SWEET

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### TRIFLE WITH APPLES

with macaroons and whipped cream

89,-

### RISALAMANDE

with cherry sauce

89,-

### CREME BRULÉE

with a refreshing fruit sorbet

99,-

### BROWNIE

with vanilla ice cream

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

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## BEER

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### CARLSBERG PILSNER

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

### TUBORG CLASSIC

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

### TUBORG CHRISTMAS BREW

25 cl 40,- 50 cl 69,- 150 cl 175,-

### KRONENBOURG 1664 BLANC

25 cl 42,- 50 cl 69,- 150 cl 195,-

### GRIMBERGEN NOËL

50 cl 69,- 150 cl 195,-

### JACOBSEN CHRISTMAS IPA

25 cl 48,- 40 cl 69,-

### BROOKLYN STONEWALL INN 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,-

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## COLD DRINKS

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### APPLE JUICE

27,5 cl 42,-

### ORANGE JUICE

27,5 cl 42,-

### TAP WATER OR SPARKLING WATER

Unlimited per person

20,-

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## COLD DRINKS

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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,-

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## COFFEE, TEA AND HOT CHOCOLATE

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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

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## AQUAVIT

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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,-

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## FARY LOCHAN AQUAVIT

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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,-

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## DRINKS

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### 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

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## SPARKLING WINE

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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,-

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## ROSÉ

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FERRATON, PÈRE & FILS  
CÔTES DU RHÔNE ROSÉ

85,- 395,-

TEMPRANILLO, CASTILLA-LA MANCHA,  
MESTA, SPAIN

75,- 375,-

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## WHITE WINE

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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

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## RED WINE

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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,-



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RED WINE

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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

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## DESSERT WINE

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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.