

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 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

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

299,-

Set menu no. 2 - 4 courses

3 servings

Marinated and pickled herring
with creamy curry dressing and sides

Steak tartare
with pickles, horseradish, and an egg yolk

Danish chicken and asparagus tartlet
topped with seasonal herbs

Brownie
with a refreshing fruit sorbet

265,-

Set menu no. 3 - 6 courses

3 servings

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

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 sides

Pickled herring
with a deep-fried egg and sides

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

Smoked herring
with egg yolk, onions, and chives

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 scrambled eggs 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

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,-

Smoked herring
with egg yolk, onions, and chives
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 and 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,-

Danish chicken and asparagus tartlets
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,-

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.

Potatoes & roasted bacon
(A vegan option is available)
with mustard mayonnaise and three sorts of onions

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

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,-

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,-

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

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.