

# LUNCH Kaj menu

## SNACKS

### CHARCUTERIE

Three carefully selected cured specialties served with pickled and salted accompaniments. **210**

### OYSTERS

Kaj's seasonal selection of oysters served with lemon, ponzu, and aromatic oil.  
3 pieces/6 pieces/12 pieces **110/220/410**

### CAVIAR

10 g Gold Selection caviar. **125**

### OLIVES

Premium marinated olives. **55**

### ARANCINI

Crispy risotto croquettes with fresh herbs, malt, and herb mayonnaise. **75**

### SWEET'N'SALTY FRIES

Extra salted French fries served with crème Chantilly. **55**

## MAIN COURSES

### KAJ'S HAND-CUT STEAK TARTARE

Finely chopped beef topside with capers, shallots, Dijon mustard, and crispy textures. **195**

### MOULES FRITES

Sustainably harvested mussels prepared with cream, white wine, lemongrass, and served with French fries. **265**

### KAJ' S STEAK'N'FRIES

Today's selected cut of beef, 200 g, served with French fries and aioli. **335**  
Add-on: Sauce Béarnaise **60**

### SALAD WITH KING PRAWNS

Tiger prawns with radishes, pak choi, edamame beans, sesame, chili, and ponzu dressing. **175**

## DANISH OPEN-FACED SANDWICHES

We recommend two pieces per person.

### "SOL OVER GUDHJEM"

Smoked herring fillet with raw egg yolk, chives, radishes, and fresh herbs. **155**

### CHRISTIANSØ PICKLED HERRING

Spiced herring fillet with smoked cheese, pickled apple, and raw egg yolk. **150**

### ROAST BEEF

Thin sliced beef with remoulade, crispy onions, horseradish, capers, and cress. **135**

### COLD-SMOKED SALMON

Cold-smoked salmon with herb cream, pickled pearl onions, malt, vinaigrette, and ash. **145**

### CRAYFISH

Crayfish tails with pickled tomatoes, piment d'Espelette, lemon, and fresh herbs. **135**

### FRIED PLAICE FILLET WITH REMOULADE

Crispy fried plaice fillet with remoulade, lemon, and herbs. **155**

### FRIED PLAICE FILLET WITH HAND-PEELED SHRIMP

Crispy fried plaice fillet with hand-peeled shrimp, mayonnaise, lemon, and herbs. **185**

*Allergens are informed by the waiter*

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## DESSERTS

### KOLDSKÅL

Traditional Danish buttermilk dessert foam with summer berry sorbet and toasted oats. **110**

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### ETON MESS

Meringue with strawberries, Chantilly cream, chocolate mousse, and lemon curd. **125**

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### KAJ'S SIGNATURE BROKEN APPLE PIE

Apple coulis with salted caramel, cinnamon tuile, lime, and apple jus. **125**

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### PETIT FOURS

Three handcrafted petit fours from the kitchen – please ask about today's selection. **75**

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### CHEESE SELECTION

Three Danish artisanal cheeses served with sweet, sour, and salty accompaniments and crisp biscuits. **135**

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## DRIKKE

### DRAFT BEER

Grøn Tuborg (40/60 cl.) **55/79**

Classic (40/60 cl.) **55/79**

Grimbergen Double Ambrée (33/50 cl.) **55/79**

Kronenbourg 1664 blanc (33/50 cl.) **55/79**

Jacobsen Yakima (40 cl.) **60**

Our seasonal draft beer (40/60 cl.) **63/83**

Brooklyn special effect 0,4% (40 cl.) **60**

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### BEER

Wiibroe (33 cl.) **40**

Classic 0,0% alc. (33 cl.) **40**

Blanc 0,0% alc. **45**

IPA Mikkeller 0,0 alc. **45**

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### SOFT DRINKS

Coca cola / Coke Zero / Schweppes lemon / Sprite Zero / Squash **35**

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### LEMONADES OG MIXERS

Pink Grape / Craft hyldeblomst / Craft rabarber / Fever tree varianter / Orange / Apple **40**

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### COFFEE AND TEA

Americano **45**

Espresso double **45**

Cortado **45**

Flat white **45**

Café latte **50**

Cappuccino **50**

Irish coffee **85**

Cafetière Coffee (small/large) **45/65**

Tea (ask your waiter for selection) **45**

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*A good lunch naturally includes a good schnapps. Ask for the wine/drinks menu or the waiter.*