

EVENING

OFELIA

Tuesday to Sunday

SNACK

Crispy Beetroots DKK 45

In smoked cheese cream and chives

Salted toasted Nuts DKK 35

Deep-fried Spring Onions DKK 65

With tarragon emulsion

STARTER

Creamy Mussel Soup DKK 125

Boiled on cauliflower, mussels, lovage and served with grilled Öland wheat

Smoked Hake DKK 95

With mustard mayo and apples from Lilleø tossed with apple syrup

Tartare DKK 115/175

Stirred with mustard seeds, pickled cucumbers and porcini cream

MAIN COURSE

Ofelia's Veggie Burger DKK 165

With split pea falafel, fried mushrooms, heart lettuce in a warm Öland bun

Our Pork Sandwich DKK 165

With duck rilette seasoned with shallots and balsamic apple vinegar, mustard mayo and cherry pickled red cabbage

Served with salt-baked potatoes and dip

Slightly salted Cod DKK 215

With variations of green coal and foamy sauce and dill

Medium-rare Veal Culoŧte DKK 225

With sauce on boiled blackberries and confited roots from Sørŧis

DESSERT

Warm Chocolate Cake DKK 95

With creamy ice-cream on Polynesian vanilla and a puree on apples

3 Danish Cheeses DKK 115

Crispbread and stewed apples stirred with mustard seeds

Meyers small Classics DKK 65

Our small classics

Reduced portions for children under the age of 12 are available at half price

Amidst the bustling harbour front, you will experience delicate regional produce and the change of seasons, as we serve food uniting taste, beauty, health and organic consciousness
Ofelia is operated by Meyers