

LUNCH

OFELIA

Tuesday to Sunday

**THE CHEF'S
CHOICE OF OPEN
SANDWICHES, 2 PCS
DKK 170**

We suggest 2 pcs per person.
Our sandwiches are served on
cold-risen rye bread from
Meyer's Bakery - baked from
stone-grinded organic flour
grown in the Nordic region

The lunch is served
between 12-16

AQUAVIT

Please ask your waiter for our
selection of aquavit

3 cl. DKK 55

LUNCH

**Curry Herring stirred with
Apples and Celery DKK 95**

Served with smiling eggs
from Niels & Grete

Fried Beetroot Herring DKK 85

Pickled red onions and smoked
cheese cream

The Avocado DKK 95

Smiling eggs, tarragon emulsion and
black pepper

**Open Sandwich with Potatoes
DKK 85**

Mustard mayo, crunchy bacon
and cress

Our smoked Salmon DKK 125

Cream cheese, fennel compote
and cress

LUNCH

**Butter-fried Fillet of
Plaice DKK 125**

Celeriac remoulade and grilled lemon

**Chicken Salad of Gourmet
Chicken DKK 115**

Tossed with organic crème fraiche
and green herbs

Tartare DKK 115

Stirred with mustard seeds, pickled
cucumbers and Karl Johan cream

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

LUNCH

OFELIA

Tuesday to Sunday

SANDWICH

Ofelia's Veggie Burger DKK 165

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

Our Pork Sandwich DKK 165

Slowly roasted free range pork with warm spices, coleslaw on root vegetables from Sørís and spicy mustard in a warm Öland bun

Served with salt-baked potatoes and dip

DESSERTS

Traditional Apple Cake DKK. 65

Made on Lilleø apples and sugar-roasted breadcrumbs

Meyers small Cakes DKK 65

Our small classics

Warm Chocolate Cake DKK 95

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

3 Danish Cheeses DKK 95

With crispbread and apple puree

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