

DINNER

# OFELIA

Tuesday to Sunday

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## STARTER

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### Creamy Potato and Leek Soup DKK 115

With grilled leek and Nordhavn  
bacon

### Burnt Salmon DKK 95

Cream cheese, crisp celeriac,  
apple cubes and roasted hazelnuts

### Tartare DKK 115/175

Stirred with mustard seeds, pickled  
cucumbers and porcini cream

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## MAIN COURSE

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### Fried Pointed Cabbage DKK 115

Green herbs and separated dill cream

### Today's Catch DKK 215

Fried in browned butter with salt  
baked celeriac and compote of  
Søris potatoes

### Medium Rare Fillet of Veal DKK 225

With glazed carrots, celeriac compote  
and reduced veal sauce seasoned  
with mushrooms

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## DESSERT

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### Chocolate Mousse DKK 95

On Valrhona chocolate and burnt  
white chocolate

### 3 Danish Cheeses DKK 115

Apple compote with warm spices and  
crunchy crispbread

### Meyer's small Cakes DKK 65

Our small classics

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

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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