

DINNER

OFELIA

Tuesday to Sunday
5 pm - 8 pm

STARTER

Smoked Salmon DKK 95

Variations of cauliflower

Beef Tartare DKK 115

Mustard, cold pressed rapeseed oil,
pickled cucumber and raw organic
egg yolk from Niels & Grete

MAIN COURSE

Variation of potatoes DKK 155

Grilled potato, creamy potato purée,
crisps and pickled shallots

Fish of the Day DKK 225

Grilled leeks, capers, shallots, foamy
fish sauce and summer cabbage

Veal Brisket DKK 225

Grilled cabbage, pickled chanterelles
and white creamy sauce

BURGER

Served with salt-baked
potatoes and dip

Ofelia's Veggie Burger DKK 135

Beeitroot falafel, fried mushrooms,
Vesterhavssost (cheese) and heart
lettuce served in a soft bun

Ofelia's burger DKK 135

Danish beef, relish made from
caramelized red onions. Vesterhavssost
(cheese) and heart lettuce served
in a soft bun

DESSERT

Mazarin Cake DKK 85

Sorbet of apples from Lilleø, white
chocolate and elderflower

3 Danish Cheeses DKK 115

Apple compote with warm spices
and crunchy crispbread

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