

LUNCH

OFELIA

Tuesday to Sunday
11 am - 5 pm

THE CHEF'S CHOICE OF SMØRREBRØD 2 PCS DKK 170

Our open sandwiches are served on cold-risen rye bread from Meyer's Bakery - baked from stone-grinded organic flour grown in the Nordic region

Potatoes DKK 85

Smoked soft cheese, potato chips, vinegar powder and shallots

Smoked Mackerel DKK 125

Fried capers, anchovy emulsion and quail egg

Smoked Salmon DKK 125

Dill emulsion, pickled shallots and beetroot

Butter Fried Flounder DKK 95

Porcini remoulade and grilled lemon

Chicken Salad DKK 115

Free range chicken, pickled chanterelles, roasted bacon and leak ash

Veal Terrine DKK 95

Pickled beech hats and mushroom emulsion

Beef Tartare DKK 115

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

DANISH SNAPS

Please ask your waiter for our selection of Danish Snaps (aquavit)
3 cl. DKK 55

BURGER

Served with salt-baked potatoes and dip

Ofelia's Veggie Burger DKK 135

Beetroot 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

Grilled Hvid Dame (cheese) DKK 85

Butter toasted rye bread and tarragon marinated berries

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