



SANDWICH/SALAD/SAUSAGES

GRILLED TOAST with cheddar, ham, tomato and basil
55.-

BRISKET SANDWICH Grilled brioche with seasoned brisket and cabbage salad
65.-

EGG WRAP served 'open' with smoked salmon, fresh cheese, herbs, radishes, lettuce and cucumbers
75.-

POKÉ BOWL - chickpeas, salted, edamame beans, fermented seaweed, tomatoes, cabbage, sprouts, eggs, radishes, mild miso dressing and sesame. **80.-**

With Organic Chicken nuggets 105.-

2 FRIED SAUSAGE with dulce. Served with organic potato fries and your choice of dip
75.-

ORGANIC CHICKEN NUGGET with organic potato fries and your choice of dip
105.-

In line with The National Aquarium Denmark's role as an ambassador for the environment, the fish and seafood served in TANG is caught responsibly and certified in accordance to standards for sustainable fisheries or comes from sustainable mariculture with no use of antibiotics and GMO or is caught in creels, which protects the marine environment.

FOOD ALLERGIES & INTOLERANCES Before ordering please talk to our staff about your

SEAFOOD & FISH

1 DISH 95.-

2 DISHES 155.-

HAND PEELED SHRIMPS with egg and crispy chicken skin.

WEST FJORD SALMON with avocado and truffle seaweed.

MARINATED HERRING with red onions and capers.

OCTOPUS with ink mayo and crispy, pickled pumpkin.

FISH CAKES (cod, hake and lard) with elderflower pickled cucumbers and remoulade.

WHITE ASPARAGUS with classic Vinaigrette - Vinaigrette of smoked mussels, boiled eggs, capers, lemon, quail and parsley

SIDES

ORGANIC POTATO FRIES, one dip of your choice
Small 25.- / Large 40.-

REMOULADE/HOMEMADE KETCHUP/MAYO
5.- a piece

KIDS MENU – kids Only

FISH CAKES with remoulade and rye bread **60.-**

GRILLED TOAST with ham and cheese served with veggie sticks **45.-**

ORGANIC CHICKEN NUGGET with organic potato fries and veggie sticks and your choice of dip **70.-**

FRIED SAUSAGE with dulce, served with organic potato fries and your choice of dip **75.-**

BREAD BUN WITH CHEESE butter and jam **30.-**

ORGANIC POTATO FRIES, one dip of your choice **25.-**

DESSERT AND CAKE

CROISSANT 20.-

COOKIE 25.-

'CRUMBLY DOUGH RASPBERRY' CAKE 25.-

BROWNIE 30.-

CARROT CAKE 30.-

SPONGE CAKE with coconut & brown sugar icing 30.-

APPLE TART with Polynesian vanilla, Danish macarons and whipped cream 55.-

ORGANIC ICE CREAM
From the island Skarø 30.-

DRINKS

HOT DRINKS

Americano 30.-

French press 30.-

Espresso / Doble espresso 20,- / 25.-

Cappuccino 35.-

Café au lait 35.-

Latte 35.-

Cortado 35.-

Hot cocoa with whipped cream 35.-

Hot elderflower drink 35.-

Tea 30.-

*(Earl Grey/Wildberries/White Peach/
White Honey&Lemon/Green Ginger&Orange)*

COLD DRINKS

Soda Pop (*Coca Cola / Coca Cola Zero / Orange*) 32.-

Juice from the Danish Island of Bornholm 35.-
(Rhubarb / Elderflower / Apple)

Water 22.-

Still/sparkling Water (Sparkling Lemon) 25.-

Beer – Nørrebro Bryghus 0,4 l. 45,-
(Pilsner / New York Golden Lager / Ravnsborg)

Beer Nordisk Tang 0,5 l. 55.-
(Dark Seaweed / Golden Seaweed)

BUBBLES

Cava Brut Reserva, Segura Viudas 60,- / 285,-

WHITE WINE

La Minga Sauvignon-Chardonnay, Chile 55,- / 225,-

Père et Fils Sauvignon Blanc, Languedo 300,-

ROSÉ WINE

Pont Neuf Rosé, Frankrig 55,- / 225,-

RED WINE

La Minga Cabernet Sauvignon, Chile 55,- / 225,-

Carlos Serres Old Vines Tempranillo. 300,-