
SANDWICH/SALAD/SAUSAGES

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

SANDWICH

Rillettes of cold-smoked and hot-smoked salmon with coarse mustard, lemon and dill. **70.-**

SALAD- chickpeas, salted, edamame beans, tomatoes, cabbage, sprouts, eggs, radishes, mild miso dressing and sesame.

80.-

With Organic Chicken nuggets 115.-

2 FRIED SAUSAGE with dulce. Served with organic potato fries w/ glasswort and your choice of one dip **75.-**

ORGANIC CHICKEN NUGGETS with organic potato fries w/ glasswort and your choice of one dip **105.-**

BISTRO BURGER

Freshly chopped beef from Himmerland, with cheese, mayonnaise, ketchup, heart salad, tomato, onions with organic fritters W/ glasswort and an your choice of one dip. **125.-**

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.

SEAFOOD & FISH

1 DISH 95.-

HAND PEELED SHRIMPS with egg and crispy chicken skin.

WEST FJORD SALMON with avocado and truffle seaweed.

OCTOPUS with ink mayo and crispy, pickled pumpkin.

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

GAZPACHO (Cold soup)

With Tomatoes, , Basil, Sherry Vinegar, Red peppers, Cucumber, Celery, Smoked mussels, Shrimps, Crème fraiche.

SIDES

ORGANIC POTATO FRIES, with glasswort and one dip of your choice

Small **25.-** / Large **40.-**

REMOULADE/HOMEMADE KETCHUP/MAYO

5.- a piece

COFFEE AND BROWNIES

45.-

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 NUGGETS with organic potato fries w/ glasswort and veggie sticks and your choice of dip **70.-**

FRIED SAUSAGE Served with organic potato fries w/ glasswort and your choice of dip **60.-**

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

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

DESSERT AND CAKE

CROISSANT **20.-**

COOKIE **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.-**

PREMIER IS

See our selection and prices in the freezer.

DRINKS

HOT DRINKS

Black Coffee **30.-**

French press **30.-**

Espresso / Double espresso **25,- / 30.-**

Cappuccino **35.-**

Café au lait **35.-**

Latte **35.-**

Cortado **35.-**

Hot cocoa with whipped cream **35.-**

Hot elderflower drink **38.-**

Tea **30.-**

(Earl Grey/Wildberries/White Peach/

White Honey&Lemon/Green Ginger&Orange

COLD DRINKS

Soda Pop (*Coca Cola / Coca Cola Zero / Orange*) **35.-**

Juice from the Danish Island of Bornholm **38.-**

(Rhubarb / Elderflower / Apple)

Water **25.-**

Still/sparkling Water (Sparkling Lemon) **25.-**

Beer – Nørrebro Bryghus 0,4 l. **50,-**

(Pilsner / New York Golden lager / Ravnsborg)

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,-**

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