

TO EAT

MOULES MARINIÈRES

with French fries and saffron aioli **125 DKK**

FRIED PLAICE

with browned butter, new potatoes and lemon **165 DKK**

CAESAR SALAD

with grilled French chicken and croutons **125 DKK**

COLD-SMOKED SALMON

with horseradish yoghurt, white asparagus, gel of elderflower and herbs **110 DKK**

CARPACCIO

with nuts, vinaigrette, rucula, parmesan and pickled tomatoes **95 DKK**

ENTRE-CÔTE (180 gram)

with sauce béarnaise, French fries and salad vinaigrette **185 DKK**

VEGETARIAN

Salt baked beetroot, organic goat cheese from Tebstrup Dairy, dried olives, red wood sorrel, roasted hazelnuts and black currant vinaigrette **185 DKK**

UNIQUE CHEESES FROM ARLA

3 different unique cheeses with garniture and crispbread **95 DKK**

RHUBARB CRUMBLE

with warm white chocolate foam **55 DKK**

FILLED CHOCOLATES

2 pieces of filled chocolate **25 DKK**

SUMMER AT IDA BRYGGEN

With inspiration from Southern French bistros and a touch of real Danish Summer. This is how our professional chefs have selected the dishes for this menu.

Meant to be enjoyed here on the water preferably in the mild (we hope) Summer breeze and plenty of sunshine (we hope even more...).

Bon Appétit at IDA Bryggen!

OPENING HOURS

Monday to Thursday:

11am to 4pm

(Kitchen closes at 2:30pm)

Friday:

11am to 5pm

(Kitchen closes at 3pm)

Weekends:

Open for private parties

Holidays:

Closed

BOOK YOUR TABLE IN ADVANCE

Please make your lunch reservation in advance on our website below.

www.restaurantidabryggen.dk