



# *Restaurant & Cafe Nytorv*

## *Evening*

*Dishes from the classic kitchen*  
*Feel at home with*  
*Charlotte & Dennis*



*On the corner in the basement*



## Restaurant & Cafe Nytorv Evening

### Aperitif

Aperol a la Charlotte Kr. 88,-

### Bread

Bread basket with white and dark bread Kr. 39,-

Bruschetta with tomato, pesto and cheese Kr. 49,-

### Salads

Nytorvs Caesar salad with chicken, bread croutons and parmesan cheese Kr. 179,-

### Starters

Today's soup Kr. 99,-

Shrimp cocktail served with thousand island dressing and bread Kr. 129,-

Salmon served with dill cream, avocado and shrimps Kr. 139,-

### Vegetarian

Risotto served with asparagus, spinach and mushrooms Kr. 149,-

### Main Courses Fish

Grilled Salmon served with pasta, vegetables and hollandaise sauce Kr. 219,-

Halibut served with garlicbutter, vegetables of the season and potatoes Kr. 229,-

The house Champagne  
A nice and light golden color and fresh, balanced and soft fruity.

Glas 98,- / Kr. 498,-

### Nytorvs salad

2 kinds of grated cheese, baby lettuce, romaine lettuce, grated beetroot, Cesam seeds and balasamico

Kr. 129,-

### 2 Courses Fish

#### Salmon

Served with dill cream, avocado and shrimps

#### Halibut

Served with garlicbutter, vegetables of the season and potatoes

Kr. 329,-

We recommend a super Chardonnay from Castello Banfi in Italy. Castello Banfi is definitely one of Italy's leading and most prestigious embossed wineries. Castello Banfi is voted "Best Italian winery" twelve times in seventeen years. The wine is produced from 100% Chardonnay grapes and aged in oak barrels for 5-6 months. It is an elegant wine with a light yellow color, intense fruity aroma with a hint of spicy vanilla, delicate, full-bodied, yet smooth taste, and a gentle and pleasant aftertaste.

Kr. 399,-

When paying with a Danish or a foreign credit card there is an additional fee.

## Restaurant & Cafe Nytorv Evening

### Main Courses Meat

Minced beef served with  
onions, fried eggs, gravy and potatoes Kr. 199,-

Roasted pork served with  
red cabbage, gravy and potatoes Kr. 199,-

Crispy pork served with  
beetroots, mustard, parsley sauce and potatoes Kr. 199,-

Pork tenderloin stew served with  
small sausages, mushrooms and rice Kr. 199,-

Brown Ale marinated pork tenderloin wrapped in bacon  
served with oven baked potatoes and cherry sauce Kr. 199,-

Chicken breast served with  
fresh pasta, spinach, cranberries and gorgonzola sauce Kr. 199,-

Braced shank of lamb served with  
sauté of spinach, parsley root purée, glaze and baked potatoes Kr. 209,-

Grilled fillet of beef served with  
green salad, garlic butter and French fries Kr. 249,-

Grilled Ribeye served with  
vegetables, béarnaise sauce and oven baked potatoes Kr. 279,-

### Cheese

Deep fried Camembert with blackcurrant jam Kr. 99,-

3 kinds of cheeses with garnishes Kr. 149,-

### Dessert

Pancakes with vanilla ice cream and fruits Kr. 89,-

Crème Brulée Kr. 89,-

### 2 Courses Meat

Carpaccio with pesto,  
truffle oil and grated  
parmesan

Grilled Ribeye  
Served with vegetables,  
béarnaise sauce and  
oven baked potatoes

Kr. 359,-



We recommend a bottle Belnero from Castello Banfi in Italy. It's an incredibly nice wine with an intense deep-brown color and delicate scent of vanilla, tobacco and coffee as well as notes of cherries and saucers, rich, yet soft and pleasant fruit flavor with well-balanced tannin content and a long and harmonious aftertaste.

Kr. 399,-

Vanilla ice cream  
with chocolate sauce

Kr. 89,-

When paying with a Danish or a foreign credit card there is an additional fee.



Nytorv Anno 1966

