



Restaurant & Cafe Nytorv Evening

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



2018



Restaurant & Cafe Nytorv Evening

Aperitif

Cava Kr. 65,-

Aperol a la Charlotte Kr. 65,-

Bread

Bruschetta with tomato, pesto and cheese Kr. 29,-

Bread basket with white and dark bread Kr. 29,-

Salads

Nytorvs Caesar salad with chicken, bread croutons and parmesan cheese Kr. 98,-

Starters

Today's soup Kr. 79,-

Baked zucchini with white wine risotto Kr. 89,-

Salmon served with dill cream, avocado and shrimps Kr. 89,-

Main Courses Fish

Grilled Salmon served with pasta, vegetables and hollandaise sauce Kr. 179,-

Halibut served with garlicbutter, vegetables of the season and potatoes Kr. 189,-

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 after-taste.

Kr. 395,-

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

Glas 95,- / Kr. 495,-

Summer salad
2 kinds of grated cheese, baby lettuce, romaine lettuce, grated beetroot, Sesam seeds and balsamico

Kr. 98,-

2 Courses Fish

Salmon
Served with dill cream,
avocado and shrimps

Halibut
Served with
garlicbutter, vegetables of
the season and potatoes

Kr. 259,-



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. 149,-

Roasted pork served with
red cabbage, gravy and potatoes Kr. 149,-

Crispy pork served with
beetroots, mustard, parsley sauce and potatoes Kr. 149,-

Brown Ale marinated pork tenderloin wrapped in bacon
served with oven baked potatoes and cherry sauce Kr. 159,-

Chicken breast served with
fresh pasta, spinach, cranberries and gorgonzola sauce Kr. 159,-

Wiener schnitzel served with
gravy and fried potatoes Kr. 179,-

Grilled fillet of beef served with
green salad, garlic butter and French fries Kr. 189,-

Grilled Ribeye served with
vegetables, béarnaise sauce and oven baked potatoes Kr. 209,-

Cheese

Deep fried Camembert with blackcurrant jam Kr. 79,-

3 kinds of cheeses with garnishes Kr. 115,-

Dessert

Pancakes with vanilla ice cream and fruits Kr. 69,-

Strawberry rhubarb with macaroons and vanilla cream Kr. 69,-

Crème Brulée Kr. 69,-

2 Courses Meat

Carpaccio with pesto,
truffle oil and grated
parmesan

Grilled Ribeye
Served with vegetables,
béarnaise sauce and
oven baked potatoes
Kr. 259,-



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. 395,-

Vanilla ice cream
with chocolate sauce

Kr. 69,-

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



Nytorv Anno 1966

