



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

Starters

Todays 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 Brûlée 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 sauces, 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

