Den Gode Smag

— Café i Nyborg —

Tapas

A carefully curated selection of three types of charcuterie, our creamy homemade tuna mousse, and a delightful, flavorful pâté – accompanied by two exquisite cheeses.
Everything is served with freshly baked bread & a variety of tasty accompaniments from our charming little pickling jars

1 pers. kr. 225,-

Sandwiches

Club Sandwich
Focaccia with fried chicken fillet, crispy bacon, salad, tomato & curry dressing

kr. 169,-

Tuna
Our homemade tuna mousse with red pesto, sun-dried tomatoes, pickled red onions & crisp salad

kr. 169,-

Salmon
Smoked salmon with smoked cheese cream, pesto & radishes, served with crisp salad

kr. 169,-

Vegetarian
Garlic and soy-marinated grilled eggplant, roasted mushrooms, red pesto, pickled red onions & fresh arugula

kr. 159,-

For the Kids

Junior Hamburger
Brioche bun spread with mayonnaise, beef patty, fresh salad & ketchup. Served with crispy fries & ketchup on the side

kr. 99,- (Cheeseburger kr. 129,-)

Junior Spaghetti Bolognese
Traditional Italian Bolognese, topped with freshly grated Parmesan

kr. 99,-

Junior Nachos
Crispy chips topped with melted cheddar, zesty salsa & crème fraîche

kr. 99,-

Junior Ice Cream
Two scoops of ice cream in classic vanilla & sweet strawberry

kr. 45,-

Fixed Price

2 courses kr. **315,- / 3** courses kr. **345,-**

Starters

Jerusalem Artichoke Soup
Jerusalem artichoke soup with potatoes, topped with crispy artichoke chips & bread crisps

kr. 139,-

Burrata
Creamy burrata, cherry tomatoes, balsamic glaze, basil & parsley oil

kr. 129,-

Carpaccio
Homemade carpaccio of beef tenderloin with Dijon mustard, herbs, crispy salad, truffleoil, vinaigrette & Parmesan

kr. 139,-

Grilled Gambas
Grilled argentinian Gambasprawns in Thai-inspired marinade with frisée salad, green asparagus & chili mayo. Topped with herbs

kr. 139,-

Main Courses

Young Rooster
Stuffed young rooster with crispy oven-baked vegetables, potatoes & creamy sauce Supreme

kr. 259,- (+ kr. 50,- for Fixed Price menu)

Creamy Chicken Pasta
Tender chicken breast in a creamy sauce with sautéed mushrooms, onions and a hint of herbs.

kr. 189,-

Lamb
Slow-braised lamb shank with seasonal root vegetables and potatoes. Served on a silky-smooth pumpkin purée with onion and garlic & an intense lamb sauce

kr. 279,- (+ kr. 75,- for Fixed Price menu)

Caesar Salad
Romaine lettuce, Caesar dressing, grilled chicken, bacon, croutons & Parmesan

kr. 199,-

Salmon Salad
Smoked salmon with crispy salad, cherry tomatoes, avocado, smoked cheese cream & vinaigrette

kr. 199,-

Spaghetti Carbonara
Classic Carbonara with egg, Parmesan & crispy bacon

kr. 189,-

Steak Frites
Tender sirloin steak, cooked medium with herb butter, crispy French fries & fresh salad in vinaigrette

kr. 279,- (+ kr. 75,- for Fixed Price menu)

Add-on: *Béarnaise sauce kr. +35,-*

Ravioli
Ravioli with creamy ricotta filling. Served with spinach-ricotta sauce, fresh cherry tomatoes, spinach & herbs

kr. 199,-

Cheeseburger
Juicy patty of dry-aged American beef with cheddar. Served in a butter-toasted brioche bun with mayo, fresh salad, homemade tomato chutney, pickled red onions, crispy cucumbers & French fries with mayo

kr. 199,-

Pariserbøf
Juicy medium-cooked dry-aged American beef patty with egg yolk, served on toasted bread with onions, capers, horseradish, pickles & beets

kr. 199,-

Spaghetti Bolognese
A classic Italian Bolognese with onion, carrot and herbs. Served with spaghetti & topped with freshly grated Parmesan

kr. 189,-

Wine - all you can drink

The offer is valid Monday to Thursday from 6:00 PM – 9:00 PM

kr. 195,- per person

Treat yourself to **wine - all you can drink** when enjoying our **3-course menu**.

From our wine bar, **you have free access** to carefully selected wines that are paired with the menu.

Choose freely between **3 white wines & 3 red wines**.

Taste your way to your favorites at your own pace.

Desserts

Daim
Vanilla ice cream with chopped Daim

kr. 134,-

Chocolate Fondant
Warm chocolate cake with a molten dark chocolate center, served with blueberry gel & vanilla ice cream

kr. 139,-

Lemon Mousse
Fresh lemon mousse with crispy honey tuiles, sweet blueberries, white chocolate crumble & a broken forest berry gel

kr. 129,-

Cheese
Brie, Vesterhavsost & Tomme de Savoie. Served with crispbread, rose hip compote, pickled walnuts & olives

kr. 139,-

Nachos

Nachos
Crispy chips with chicken & cheddar cheese. Served with guacamole, salsa, crème fraîche & jalapeños

kr. 165,-

Coffee & Homemade Cake

Served until 5 PM

See today's selection

kr. 79,-

Drinks & Cocktails

Gin & Tonic
kr. 89,-

Whiskey Sour
Jack No. 7 · Lemon · Sugar · Egg white

kr. 135,-

Astronaut
Vodka · Chambord Liqueur · Lemon · Sugar · Astronaut popsicle

kr. 135,-

Aperol Spritz
kr. 109,-

Irish Coffee
kr. 89,-

Take Away

Light Tapas
Three types of charcuterie & two different cheeses. Served with bread and delicious accompaniments from various pickling jars

from kr. 159,- per person

Tapas
Three types of charcuterie, homemade tuna mousse, pâtés, and three lovely cheeses. All served with bread and delicious accompaniments from various pickling jars

from kr. 225,- per person

We also cater tapas for larger companies
call or email for larger events or other festive occasions

English menu