

Starters

Carpaccio

Truffle oil, beech mushrooms, ramson, sea fog

DKK 99.-

Warm-smoked salmon mousse

Home-smoked, sour cream, capers, prawns

DKK 99.-

Gambas

Large prawns, parsley, ramson

DKK 99.-

Langoustine bisque

Prawns, herbs, cream

DKK 99.-

Jamón Serrano (ham)

Melon, pine nuts, pesto

DKK 99.-

Shrimp cocktail

Prawns, crisp salad, herb dressing

DKK 99.-

Today's salad bar

DKK 79.-

**All starters are served with
home-baked bread and
butter.**

Main courses

Pepper steak of beef fillet Madagascar-pepper sauce, early baked potatoes	DKK 249.-
Garlic steak of beef fillet Garlic butter, parsley, thick-cut French fries	DKK 249.-
Bearnaise steak of beef fillet Sauce bearnaise, thick-cut French fries, sundried tomatoes	DKK 249.-
Red wine sauce steak of beef fillet Red-wine sauce, early baked potatoes, pickled red onions	DKK 249.-
Guinea fowl Madagascar-pepper sauce, early baked potatoes	DKK 229.-
Island burger Minced beef steak, pickled red onions, chilli mayo, thick-cut French fries	DKK 179.-
Classic Danish "Shooting Star" Baked and fried plaice, prawns, sauce hollandaise	DKK 209.-
Baked salmon Lobster cream, pasta	DKK 229.-
Coalfish Parsley, almonds, lemon, early baked potatoes	DKK 219.-
King oyster mushroom browned in the oven Celery in salt crust, pasta	DKK 199.-

Free salad bar with all main courses.

Desserts

Apple pie Marzipan, caramel, vanilla ice cream	DKK 89.-
Strawberry bomb Ice cream, panna cotta, coulis	DKK 89.-
Crème brûlée Apple sorbet, berries	DKK 89.-
Pancakes Vanilla ice cream, raspberry sauce	DKK 89.-
Walnut ice cream Soft nougat, marzipan	DKK 89.-
Chocolate fondant Mango ice cream, white chocolate	DKK 89.-
Coffee & sweets Special coffee and hand-made local chocolate by Kjærstrup	DKK 49.-
Irish Coffee 4 cl Jamerson whisky, brown sugar, cream	DKK 69.-

Beer & water

Draught beer	Small	Medium	Large
Carlsberg	DKK 32.-	DKK 59.-	DKK 85.-
Tuborg Classic	DKK 34.-	DKK 64.-	DKK 89.-
Grimbergen Double	DKK 49.-	DKK 74.-	DKK 99.-
Special beer			Bottle
Erdinger, Hefe Weißbier		50 cl	DKK 69.-
Svaneke Brewery		50 cl	DKK 69.-
Dark beer, pale beer, stout, brown ale, Indian pale ale			
Alcohol-free beer			
Carlsberg Nordic Gylden Bryg		33 cl	DKK 30.-
Svaneke Brewery			
Don't worry Brown Ale		50 cl	DKK 69.-
Local Bornholm mineral water		33 cl	DKK 29.-
Well 7			
Soft drinks		25 cl	DKK 29.-
Coca-Cola, Cola Zero, Fanta, Sprite, Lemon, Tonic			
Ecological juice – Bornholm Fruit Press		27,5 cl	DKK 35.-
Elder flower, cranberry, rhubarb			
Milk		Glass	DKK 15.-
Mineral water		50 cl	DKK 29.-
Ice water		Carafe	DKK 29.-

Coffee specialities

Cup

Filter coffee (mug)	DKK 20.-
Espresso	DKK 20.-
Espresso double	DKK 35.-
Cappuccino	DKK 35.-
Caffe Latte	DKK 35.-
Hot chocolate	DKK 30.-

4 cl

Irish Coffee	DKK 69.-
Lumumba	DKK 69.-
Coffee & vintage rum 4 cl	DKK 69.-

From Bornholm's Tea House

Pot

1 pers.

Darjeeling Mount Everest (eco) DKK 35.-
Exclusive black tea from Darjeeling, India. Infuse for 5-6 min.

Sunshine tea DKK 35.-
Green and black Chinese tea (Earl Grey), rhubarb, pineapple.
Infuse for 3 min.

Rooibos Safari DKK 35.-
South African Rooibos, almond slivers, pistachio, orange zest,
coriander, pink pepper corns. Infuse for 6-8 min.

Echo Valley tea DKK 35.-
Blend of the house: black and green tea, cranberries,
pomegranate flowers, strawberries, vanilla. Infuse for 3 min.

Camomile flower DKK 35.-
Soft and mild classical camomile flower flavour. Infuse for 6-8
min.

White wines

Farmer's Block Chenin-Viognier,
South Africa

An aromatic and fresh taste of peach and apricot.
The wine is wonderfully harmonious with sufficient
acidity

1 glass

DKK 50.-

1/1 bottle

DKK 50.-

Babich Headwaters Organic,
New Zealand

A flowery note that is most nobly combined with citrus, lime and orange. The notes of citrus are repeated in the flavour and mixed with an abundance of mineral characteristics.

DKK 60.-

DKK 325.-

Château de Maligny Chablis Carré de César,
France

A delicious aroma with a touch of mineral characteristics. The minerals are repeated in the flavour which bears the stamp of Chablis: fresh and dry.

DKK 385.-

Muré Pierres Sèches Pinot Gris,
France

In the mouth, the wine is experienced as full-bodied and crisp with intense notes of mandarin and apricot.

DKK 60.-

DKK 325.-

Moselland Spätlese Riesling Rheingau,
Germany

A traditional Mosel wine, slightly sweet but with a fine acidity.

DKK 55.-

DKK 265.-

Wente Morning Fog, USA

A full-bodied taste with notes of the cask maturing and a fat creamy structure
Notes of apricot, pineapple and citrus.

DKK 285.-

Rosé wines

Farmer's Block Rosé, South Africa

The wine is wonderfully aromatic with notes of fresh cherry and strawberry and an elegantly spicy character.

1 glass

DKK 50.-

1/1 bottle

DKK 249.-

Pfaffl Rosé Hasen, Austria

The first flavour impressions are freshness and deliciousness, followed by an abundance of fruity flavours.

DKK 60.-

DKK 275.-

Domaine Mas Baux Côtes Catalanes,
France

The flavour profile is lively with acidiferous red fruits, and the finish is delicate without bitterness.

DKK 65.-

DKK 299.-

Wine will be accompanied by a carafe of ice water.

Red wines

	1 glass	1/1 bottle
Farmer's Block Shiraz-Cabernet, South Africa A compact flavour with a wonderfully fresh fruity acidity that lends an exquisite balance. Notes of blackberry, blackcurrant and a tad of leather.	DKK 50.-	DKK 249.-
Babich Headwaters Organic, New Zealand A soft and delicious aroma, a touch of perfume followed by notes of cherry, strawberry and slightly smoky notes. Flavour-wise it is a medium-rich wine with much intensity and a creamy structure. An abundance of red fruit and juicy acidity. A delicious and persistent finish.	DKK 70.-	DKK 325.-
Domaine Mas Baux Côtes Catalanes, France A wine that overwhelms your nose with its aromatic universe of blackcurrant and blackberry, whereupon it conquers your mouth with its elegant and persistent flavour of sweet spices followed by very fine tannins.	DKK 60.-	DKK 285.-
Wente Beyer Ranch Zinfandel, USA A mouthfeel of magnificent ripe red fruit, balanced by spice. Has an elegant finish. A typical and elegant Zinfandel-style wine.		DKK 285.-
LOS VASCOS GRANDE RESERVE, Chile This is a vigorous and highly aromatic wine with dark cherries, spices and vanilla. A fruity and slightly peppery finish.		DKK 305.-
Farina Valpolicella Ripasso Classico Best buy Italy A ruby wine of intense flavour with notes of leather, cherry and plum. Solid, strong and balanced flavour		DKK 285.-
Marquès del Atrio Reserva, Rioja Spain An intense aroma with clear notes of ripe black berries, such as blackberry and blackcurrant, together with vanilla, caramel and spices from the maturing in American oak casks.		DKK 285.-
Chateau Tour Calon, Montagne-Saint-Emilion Intense and fruity aroma, notes of cherries, ripe plums and raspberry. In the mouth, the Château Tour Calon is experienced as full-bodied and ripe.		DKK 305.-

Wine will be accompanied by a carafe of ice water.

Sparkling wines & champagne

	1 glass	1/1 bottle
Charles Mignon 1. Cru Champagne	DKK 79.-	DKK 499.-
Castellblanc Cava Organic Brut Nature	DKK 49.-	DKK 299.-

Dessert wines

Castellani Sommavite Santovino Trebiano, Malvasia, Toscana, Italy	Glass 6 cl Bottle 50 cl	DKK 40.- DKK 200.-
Niepoort Tawny Portugal	Glass 4 cl Bottle 75 cl	DKK 35.- DKK 290.-

Drinks & cocktails

Free choice DKK 79.-

APEROL SPRITZ

Italian orange drink with dry Spanish sparkling wine

CLASSIC GIN & TONIC

- 4 cl of The O.O.D Gin
- Tonic and lemon

CUCUMBER GIN & TONIC

- 4 cl of Radius Gin
- Tonic and cucumber

GIN GENUINE PINK

- 4 cl of The O.D.D. Gin
- Wild berries and Bermondsey

MANGO MOJITO

- 4 cl of rum
- Mango, lime and lemon

DARK'N STORMY

- 4 cl of dark rum
- Lime and ginger beer

PASSION FOR LIQUORICE

- 4 cl of vodka
- Passion fruit, liquorice and Sprite

VERMOUTH TONIC

- 6 cl of Luxury Vermouth Tonic
- Ice and orange slice

PORT TONIC

- 6 cl of Niepoort white port
- Tonic, ice and lemon slice



Welcome to Restaurant Ø at Hotel friheden

Sustainability, ecology and local ingredients in the hands of our skilled and experienced chefs.

This is the foundation for **Restaurant Ø**.

The beautiful surroundings combined with the panoramic view of The Baltic Sea provide all elements for great experiences.

We comply with all authorities' advice and recommendations.

Welcome & bon appetit!

