

SLAGTERENS SPISEHUS

MENU

À LA CARTE

SLAGTERENS SPISEHUS IS A
HOUSE FOR THE WHOLE FAMILY.

WE OFFER HIGH CEILINGS,
A RELAXED ATMOSPHERE AND
A STUNNING PANORAMIC
VIEW OF THE SOUTH FUNEN
ARCHIPELAGO

MANIFEST

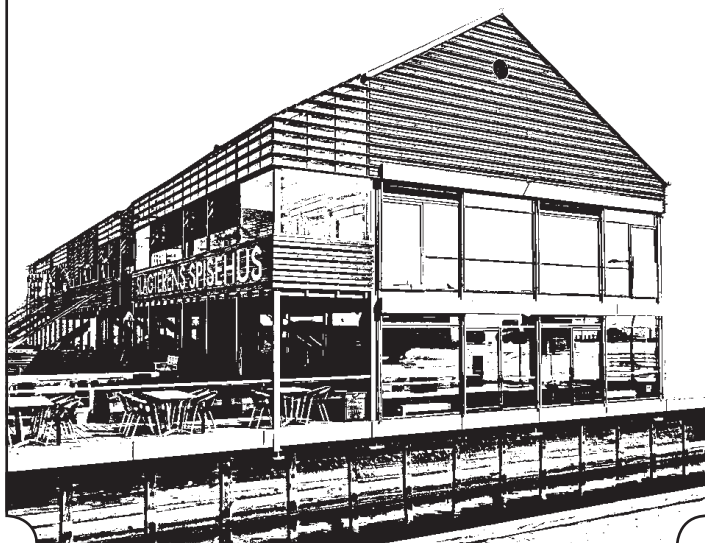
We provide great food and wine
in beautiful surroundings.

We don't tell long stories about the food, nor
do we know the full story behind the fine wine.

You pour your own wine, and our servants aren't
professionally trained, but you can always expect
a smile and a warm welcome. We do our best.

If we do not meet your expectations,
please let us know. That way, we can resolve
the issue and ensure you have a great experience.

Note that it's possible to experience preparation
time on the food, during peak season.



LUNCH

Served from 12.00 PM to 3.00 PM

Parisian steak 189,-

200 g of dry-aged lean minced beef served on butter-toasted bread, topped with piccalilli, homemade pickled beetroot, grated horseradish, red onion, capers, and a fresh egg yolk.

Grilled steak sandwich 189,-

Grilled seasoned steak, chimichurri, pickled onions, roasted tomatoes, crisp lettuce, and tarragon mayo in toasted sandwich bread.

Lunch platter 229,-

A traditional selection with soft-boiled egg with prawns and herb dressing. Marinated salmon with beetroot and smoked cheese spread. Grilled roast beef with sautéed onions, grated horseradish, pickled onions, and remoulade. Chicken curry salad with apples, celery, and bacon. Served with rye bread, whole-grain bread, and butter.

INFORMATION

Allergies - For information regarding allergies and food sensitivities, please ask your server.

All French fries are seasoned with our signature french fry spice blend.

Our steaks and lean minced beef are cooked medium by default. If you prefer a different level of doneness, please inform your server.

The Danish Veterinary and Food Administration recommends that meat be cooked thoroughly.

EVENING MAIN COURSES

Served from 5.00 PM to 8.00 PM

Grilled welfare chicken breast 199,-

Served with herb butter, raw-stirred lingonberries, and a seasonal side salad. Your choice of ovenbaked potatoes or french fries, and bearnaise or red wine sauce.

Barbecue ribs, our butcher's own recipe..... 249,-

Served with a side of coleslaw, aioli, and your choice of french fries or oven-baked potatoes.

Beef fillet steak 269,-

Tender beef fillet from South American beef cattle. Approx. 200 g, of lean meat trimmed of fat and tendons. Served with herb butter, raw-stirred lingonberries, and a seasonal side salad. Your choice of oven-baked potatoes or french fries, and bearnaise or red wine sauce.

Ribeye 299,-

Tender entrecôte from South American beef cattle. Finely marbled, flavourful, and juicy meat. Approx. 275 g. Served with herb butter, raw-stirred lingonberries, and a seasonal side salad. Your choice of oven-baked potatoes or french fries, and bearnaise or red wine sauce.



SNACKS & STARTERS

French fries 39,-
Served with your choice of dip.

Truffle french fries 59,-
Topped with parmesan and served with truffle mayo.

Snack bowl .. 10 pcs. (perfect for sharing) 109,-
Crispy wings, tempura shrimp, crispy chicken nuggets, onion rings, nacho cheese bites, and aioli.

Seafood bites 20 pcs. (perfect for sharing) 129,-
Alaska cod bites, tex mex cod nuggets, goujon tenders, breaded prawns, squid rings and prawn twisters. Served with chili mayo and aioli..

Snack Platter (perfect for sharing) 139,-
Dried serrano, salami snacks, olives, salted almonds, salted rice chips, tapenade and bread.

SALADS

Caesar salad 169,-
Crispy welfare chicken, heart salad, roasted tomatoes, prana padano cheese, bacon, croutons, salted almonds and caesar dressing.
(Can be made vegetarian upon request).

Salmon salad 179,-
Beetroot-marinated salmon, potatoes, homemade smoked cheese spread, tomatoes, green asparagus, radishes, crunchy topping, crisp lettuce and fresh herbs.

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BURGERS

**Incl. french fries and
your choice of dip**

Grilled beef burger 185,-

Juicy dry-aged lean minced beef, cheddar cheese, beer-caramelized onions, freshly made tomato salsa, crisp lettuce, aioli, onion rings, and bacon, served on a pretzel style bun.
Incl. french fries and your choice of dip.

Spicy beef burger 185,-

Juicy dry-aged lean minced beef, tomato salsa, jalapenos, nacho cheese bites, crisp lettuce, chili mayo, and bacon, served on a pretzel style bun.
Incl. french fries and your choice of dip.

Bearnaise burger 185,-

Juicy dry-aged lean minced beef, cheddar cheese, bearnaisesauce, beer-caramelized onions, pickles, onion rings, crisp lettuce, aioli, and bacon, served on a pretzel style bun.
Incl. french fries and your choice of dip.

Crispy chicken burger 185,-

Crispy welfare chicken, cheddar cheese, roasted tomatoes, pickled onions, crisp lettuce, aioli, and bacon, served on a pretzel style bun.
Incl. french fries and your choice of dip..

Butcher burger 185,-

Grilled braised pork belly, pickled red cabbage, raw-stirred lingonberries, apple and onion compote, crisp lettuce, aioli, and bacon, served on a pretzel style bun.
Incl. french fries and your choice of dip.

Vegetarian burger 185,-

Plant-based veggie patty, roasted tomatoes, pickled onions, crisp lettuce, aioli, and cheddar cheese, served on a pretzel style bun.
Incl. french fries and your choice of dip.

DIP

Aioli, traditional mayo, chili mayo,
tarragon mayo, truffle mayo,
ketchup, or remoulade.

FISH

Fish 'n' chips 149,-

Crispy battered cod-filet served with french fries, sauce tartar, and fresh lemon.

Fish 'n' burger 185,-

Crispy Atlantic cod-filet, pickled onions, roasted tomatoes, sauce tartar, and crisp lettuce.
Incl. french fries and your choice of dip.

Danish "stjernesked" with a twist 219,-

Crispy plaice fillet, crispy tempura shrimp, beetroot-marinated salmon, prawns, crisp lettuce, herbs, green asparagus, fresh lemon, tomatoes, herb dressing and raw-stirred lingonberries, served on baked bread.

KIDS MENU

Cheeseburger 99,-

Juicy dry-aged lean minced beef, ketchup, cheddar cheese, bacon, and crisp lettuce. Served in a brioche bun, with a side of french fries and ketchup.

Crispy chicken nuggets 99,-

5 pieces of crispy welfare chicken nuggets, served with french fries and ketchup.

DIP

Aioli, traditional mayo, chili mayo, tarragon mayo, truffle mayo, ketchup, or remoulade.

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DESSERTS

Seasonal trifle 79,-

With freshly whipped cream, roasted caramelized hazelnuts and Danish macaroons.

(Please ask your server for today's option).

Pancakes 79,-

Served with Italian vanilla gelato, chocolate sauce, and roasted caramelized hazelnuts.

Chocolate Lava cake 89,-

Warm, molten chocolate cake served with Italian vanilla gelato, raspberry coulis, and roasted caramelized hazelnuts.



DRAFT BEER

Odense Pilsner ... 30 cl **46,-** / 50 cl **68,-**

A refreshing draft beer with an elegant, balanced taste from premium malt and fresh fruit notes. Characterized by two German hop varieties from Hallertau. 4.6 %.

Odense Classic .. 30 cl **46,-** / 50 cl **68,-**

A dark golden pour with a robust, full-bodied malt and hop flavour compared to a standard pilsner. 4,6 %.

Royal Blanche 30 cl **54,-** / 50 cl **75,-**

A light, refreshing wheat beer with low bitterness and distinct hints of citrus. 4,6 %.

Affligem Double .. 33 cl **54,-** / 50 cl **75,-**

Authentic Belgian abbey beer with hoppy aromas and notes of banana, evolving into subtle caramel, anise, and liquorice flavours. 6,8 %.

New England IPA 40 cl **70,-**

A beautifully hazy, unfiltered beer. Tropical fruit aromas lead into a creamy flavour profile with notes of elderflower and rhubarb. 5,4 %.

CRAFT BEER

Fynsk Forår, organic 50 cl **78,-**

Ørbæk Brewery.

Light, crisp, and golden with bright notes of citrus and fresh flowers. 4,6 %.

Ale No. 16..... 50 cl **78,-**

Refsvindinge Brewery.

A dark, top-fermented ale brewed with traditional English yeast. Features a nutty profile with an aromatic roasted sweetness. 5,7 %.

Schiøtz Mumme 33 cl **50,-**

Albani Brewer.

A rich, dark, full-bodied beer brewed with 7 different malts and infused with Nordic berries. Notes of chocolate, coffee, and liquorice. 6,5%.

NON-ALCOHOLIC BEER

Heineken 33 cl **59,-**

A refreshing non-alcoholic lager focusing on the good classic beer and flavour. 0,0 %.

Kronenbourg Blanc 1664..... 33 cl **59,-**

A refreshing alcohol-free wheat beer with a pale golden colour and light, citrusy notes. 0,0 %.

Anarkist Hazy..... 33 cl **59,-**

A highly recommended unfiltered non-alcoholic IPA. Bright aromas of tropical fruit and citrus balanced with a soft bitterness. 0,5 %.

SOFT DRINKS & REFRESHMENTS

Sodas..... 30 cl **42,- / 50 cl 56,-**

Pepsi, Pepsi Max,
Faxe Kondi, Faxe Kondi Free,
Mirinda Orange, Mirinda Lemon,
and sparkling water.

Coca Cola 25 cl **30,-**

Egekilde sparkling water.....30 cl **35,-**

With or without citrus.

Pitcher of ice water **25,-**

Free of charge with the purchase of other beverages.

Pitcher of sparkling water **50,-**

CORDIAL

Adelhardt, organic 27,5 cl **42,-**

Choose from elderflower, raspberry, rhubarb, or blackcurrant.

Gingerbeer Naturfrisk.....27,5 cl **50,-**

An intense, spicy kick of organic fresh ginger and lemon with a subtle hint of chili.

SPARKLING WINE

Glass / Bottle

**Organic Apple Cider
with Elderflower** 149,-

France. Non-Alcoholic

Fresh with soft bubbles, organic.

Crémant de Loire Brut 65,- / 299,-

Maison Sauvion, France

Mild, refreshing, and soft.

Grosé Metodo Classico Brut 369,-

Piedmont, Italy

Elegant, featuring notes of lime and peach.

Moscato d'Asti 369,-

Bricco Quaglia, Italy

Delightfully sweet, aromatic, and
petillant. Organic. *Our "patio wine".*

Champagne 549,-

Cuvée Hugues de Coulmet Brut, France

Dry, delicate and full-bodied.

WHITE WINE

Promenade à Velo 65,- / 299,-

France

Mild, medium-bodied, and
fruity with herbal notes.

Chardonnay 65,- / 309,-

'Vom Quarz' Germany

Elegant, rich, and beautifully
mineral. Organic.

Pinot Grigio 70,- / 329,-

Delle Venezie Bosco dei Cirmoli, Italy

Light and mild, refreshing, dry. Organic.

Sauvignon Blanc 349,-

Touraine. Loire, France

Elegant and bright with a
delicate hint of sweetness.

Grüner Veltliner 389,-

Weingut Buchegger, Austria

Aromatic, luscious, and very dry.

Chardonnay 449,-

Chanoines de Notre Dame, Bourgogne, France

Smooth, dry, and medium-bodied.

The Bench, Sauv. Blanc 65,- / 299,-

Germany. Non-Alcoholic

Light, aromatic, and semi-sweet with notes
of grapefruit, lemon and pineapple.

ROSÉ WINE

Cuvée Paul 55,- / 209,-

Paul Bocuse, France

An effortless, refreshing, and stunningly pink classic rosé.

Promenade á Velo 65,- / 299,-

France

Refreshing and uncomplicated.

Ribera del Duero 369,-

Roselito de Antídoto, Spain

Mild, aromatic, and delightful.

RED WINE

Promenade á Velo 65,- / 299,-

France

Light-to-medium-bodied, fruity, with hints of fresh herbs.

Rioja 65,- / 309,-

Crianza Heraclio Alfaro, Spain

Medium-bodied, fresh and dry.

Barbera d'Asti Superiore .. 75,- / 359,-

'La Rabina', Piedmont, Italy

Warm and well-structured with an intense kick of dark cherries.

Nebbiolo 359,-

Bricco Magno Piedmont, Italy

Full-bodied and dry spiced wine.

Spätburgunder 399,-

'Vom Kalk', Germany

Silky smooth and luscious, with warm spice notes. Organic.

Côtes-du-Rhône 429,-

Terre d'Aigles, France

Highly aromatic with an elegant, spicy complexity. Organic.

Ribera del Duero 499,-

Antídoto, Spain

Powerful, full-bodied, yet refreshing.

The Bench, Cab. Sauvignon .. 65,- / 299,-

Germany. Non-Alcoholic

Light and aromatic with rich notes of blackcurrant.

DESSERT WINE

Coteaux du Layon 355,-

Val de Loire, France

Creamy, highly aromatic, and pleasantly semi-sweet.

PORT WINE

Glass / Bottle

Colheita 80,- / 445,-

Port Coroa de Rei, Portugal

Full-bodied, sweet, with a long finish.

COFFEE & TEA

Filter Coffee,

Served per pitcher 75,-

Americano 40,-

Espresso 38,-

Café Latte 40,-

Cappuccino 40,-

Iced Coffee 55,-

Double espresso shot, whole milk, ice cubes and your choice of sirup.

Hot Tea 28,-

Many varieties available; please ask your server for our current selection.

Hot Chocolate 48,-

Served with whipped cream.

Irish coffee 70,-

Tullamore Dew whiskey 4 cl. with espresso and brown sugar, topped with whipped cream.

