

# Menu

Restaurant Over Aaen


## BUENOS DÍAS UNTIL 13 O'CLOCK

MAÑANA BURGER	95
Brioche bun - serrano ham - cheddar avocado - fried egg	
2 FRIED EGGS 	69
Toasted rye bread cherry tomatoes - pesto	
BRUNCH TAPAS	135
BRUNCH'N DRINKS	219
Incl. free coffee, the, juice, icewater, lemonade	
Serrano ham - pickled red onion scrambled eggs with crispy bacon - beef chorizo sausage - salmon rilette w. dill - eco yoghurt w. crunch - cheese and jam - american pancakes w. syrup - fresh fruit - freshly baked bread and butter	
Add a croissant with creamy chicken salad	35
Croissant	18
Add extra bacon	9

ONE BITTER 35

MIMOSA 65

## LIGHT AND HEALTHY

BRUSCHETTA	109
3 pieces of toasted bread - various toppings	
SOUP OF THE DAY	105
SALAD	145
- with chicken and bacon	
- with giant prawns and sesame	
CARPACCIO OF BEEF TENDERLOIN	119
Arugula - farm cheese - pesto - balsamic	
BLACK-FOOTED HAM	175
Matured for 36 months 100 g - olive oil	
COZY NACHOS 	110
Cheddar cheese - jalapeños - guacamole salsa - sour cream	
Add chicken	39


## PASTA & PAELLA

PASTA RIGATONI CHICKEN	169
Chicken - squash - broccoli - grated cheese - cream	
PASTA RIGATONI BEEF TENDERLOIN	179
Beef tenderloin - mushrooms - grated cheese - cream	
PASTA RIGATONI VEGETARIAN 	159
Arugula - squash - broccoli - pesto - grated cheese - cream	
PASTA RIGATONI SHRIMP	169
Garlic - tomato - balsamic vinegar - chili	
PAELLA	209
Saffron - fish - shellfish - chicken	

## JUNIOR under 12 years

BRUNCH BOARD - UNTIL 13 O'CLOCK	89
Scrambled eggs - beef sausage - ketchup - freshly baked bread - butter - jam - american pancakes with syrup - profiteroles - fresh fruit	
JUNIOR TENDERS	95
3 pcs. chicken tenders - fries - cucumber - ketchup	
JUNIOR BURGER	95
Brioche bun - 100 gr. ground beef - cucumber sliced tomato - fries - ketchup	
PASTA	95
Beef sausages - creamy tomato sauce	

## CLASSICS UNTIL 16 O'CLOCK

PLAICE FILLET	109
On toasted rye bread - homemade remo - lemon	
A SHOOTING STAR	179
On toasted rye bread - breaded plaice fillet cold-smoked salmon - prawns - roe - green asparagus - lemon - dill - dressing	
PARISIAN STEAK	169
220 gr. ground beef - toasted rye bread pasteurized egg yolk - horseradish - raw onion capers - beetroot cubes - pickles	
Add a fried egg	19
SPANISH OMELET	135
Eggs - red onion - potatoes - beef sausage	
OPEN POTATO SANDWICH	109
Rye bread - aioli - crisp salad - potato fried serrano - radish - cress	
OPEN SMOKED SALMONMOUSSE SANDWICH	115
Rye bread - asparagus - dill - lemon	
OPEN CREAMY CHICKEN SANDWICH	109
Rye bread - crisp salad - bacon	
SUNNY AVOCADO 	109
Toasted rye bread - chilimayo - avocado - fried egg	
Add hot smoked salmon with pesto	42
ROASTBEEF	109
Baked onions - homemade remo - pickles	
BUTTER BREAD BOARD	195
Variation of 3 half bread	

LUNCH PLATTE	249
Breaded plaice fillet w. remoulade Hand-peeled prawns with seafood dressing Salmon rilette, avocado, creamy chicken salad, crispy bacon, 'Gammelknas' (danish cheese) and jam. Bread and aioli.	


## THE GRILL MASTER *Remember the sauce*

HOT SMOKED SALMON	210
Raw-fried potatoes - fried vegetables	
BEEF TENDERLOIN	245/315
(grain-fed 180/250 gr.) Raw-fried potatoes - fried vegetables	
RIBEYE	275/350
(grain-fed 250/350 gr.) Fries - fried vegetables	

DIP  
• Trufflemayo  
• Chilimayo  
• Aioli  
• Ketchup • Mayo  
10

SAUCE  
• Bernaisesauce  
• Madagaskar peppersauce  
• Whiskeysauce  
• Dillsauce  
20

## THE BURGER *Remember dip*

PREMIUM	169
Brioche bun - 225 gr. ground beef - bacon - cheddar cheese - lettuce - chili mayo - tomato - pickled red onion - pickled cucumber - fries	
Add extra beef	42
Add extra bacon	9
MEXICAN CHICKEN	165
Breaded chicken - brioche bun - salsa - guacamole lettuce - tomato - jalapeños - pickled red onion - fries	
VEGGIE 	165
Brioche bun - vegan beef 170 g - chilimayo lettuce - tomato - pickled red onion - sliced pickles cheddar - fries	
Glutenfree bun	15









10 TAPAS MENU	359
Selected by the kitchen. Served as appetizer, main course & dessert	

VINMENU  
4 X Glas vin  
299

6 TAPAS MENU	269
Served as a main dish. Salmon rilette w. rye bread chips Avocado tatare w. goma dressing and soy Bruchetta w. seasoned tomatoes & serrano ham Beef tenderloin w. madagaskar peppersauce Spanish potato omelet w. mojo Garlic and chili fried giant prawns Served with freshly baked bread and aioli	

THE TAPAS BOARD	239
Lomo - chorizo - blackfooted ham, matured for 36 months - garlic pate - garlic fried giant prawns - beer sausage - manchego - pesto olives - chutney - gherkins Served with freshly baked bread and aioli	

THREE ORIGINAL TAPAS  
After the chefs mood  
145

SNACK TAPAS	
Bread & aioli	25
Caprese 	65
Cherry tomatoes mozzarella - basil	
Avocado tatare  	59
With goma dressing and soy	
Charcuterie	99
Chorizo - lomo - serrano - olives - manchego	
Salmon rilette	69
Fried dates 4 pcs.	59
Wrapped in bacon	
Garlic fried giant prawns 4 pcs.	79
Chili - lime	
Fries 	45
Spanish tortilla w. mojo 	55
Raw-fried potatoes 	45
Beef tenderloin skewers 2pcs.	89
Andalusian marinade	
Fried vegetables 	69
Manchego	
Falafel 4 pcs. 	59
Chilimayo	
3 Spanish farm cheese	135
With jam, crunchy and sweet	

## THE SWEET CORNER

AMERICAN PANCAKES	85
With berries, syrup, powdered sugar & ice cream	
CRÈME BRÛLÉE	89
With flambéed sugar & ice cream	
CAKE OF THE SEASON	89
With ice cream	
ICE BOWLE	89
With berry coulis & chocolate sauce	
MERINQUE	89
With white chocolate- & Baileys mousse, icecream	
3 TAPAS DESSERTS	139
Ask the waiter for today's tapas	

2 pcs. Profiteroles with salted caramel  
39

# Tapas


# Drinks

Water is included with purchase of wine.  
With sparkles +5/15kr.

## BUBBLES

Duc De Foix Semi Seco, D.O. Cava Macabeo, Xarel-lo, Parellada	65	285
Möet & Chandon Imperial		895
Rosé Duc De Foix Brut Rosada Reserva D.O. Cava, Trepát		365




## GREEN GRAPES

Grillo Sicilia D.O.C.	69	285
Aldeya, D.O. Cariñena 	79	325
Chardonnay		
Duquesa de Valladolid, Rueda Verdejo <i>Recommended</i>	89	360
Santiago Ruiz, Rias Baixas Albariño		440
Kendall-Jackson Chardonnay, USA <i>Favorite</i>		515
CERO non alcoholic Chardonnay	59	249

## ROSÉ

Mesta, D.O. Uclés, Tempranilla 	69	285
Aldeya, Granache 		325

## BLUE GRAPES

Mesta 	69	285
Tempranillo		
Aldeya, D.O. Cariñena 	79	325
Garnache		
Los Cantos, D.O. Ribera del Duero, Tempranillo, Merlot <i>Recommended</i>	99	410
LAN Reserva, D.O.C. Rioja Tempranillo, Graciano <i>Favorite</i>		445
Villa Molino Ripasso D.O.C. Italien Corvina, Corvinone, Rondinella, Croatina		495
Hacienda Monasterio, D.O. Ribera del Duero Tempranillo, Cabernet Sauvignon, Merlot 		820
Psi, D.O. Ribera del Duero Tempranillo, Grenache		950
Flor de Pingus, D.O. Ribera del Duero		1.650
CERO non alcoholic Zinfandel	59	249

## DESSERT WINE

Taylor's Late Bottled Vintage Port Portugal	80	465
Tierra de Castilla Muscat Blue Moscatel	59	285

## PITCHERS

Sangria - choose between red wine and mango	95	349
Astronaut		349
Gin Hass		349
Strawberry Daiquiri		399

## TAPPED BEER


Odense Pilsner 0,30/0,50	49	67
Black Bird Classic 0,30/0,50	49	69
Schiøtz Mørk Mumme 0,40	69	
Deep dark mummy, with a slight sweetness		

## SPECIAL BEER

Edelweiss Wheat Beer 0,33		55
Anarkist Brown Ale 0,50		79
With light sweetness, mild hop bitterness and discrete notes of caramel		
Kissmeyer Adventure Fruited 0,44		72
Light amber super fresh and fruity IPA		
Schiøtz Gylden IPA 0,50		79
Brewed on rosemary and rose hips with a strong hop character		
Heineken 0% alc., 0,33		52
The good beer taste and fewer calories		
Anarkist Hazy 0,5% alc., 0,44		72
Royal Blanche 0,33		55
Danish-brewed wheat beer with a hint of citrus		

Mimosa	65
Cava - orangejuice	
Hylade	85
White wine - elderflower	

## WATER

Icewater - Ad libitum pr. pers. (free with wine)	22
Soda 0,30/0,50	45 59
Pepsi/Pepsi Max/Faxe Kondi/Lemon/Orange/Danskvand/Danskvand Citrus	
Lemonade w/wo sparkles 0,50	59
Icetea peach w/wo sparkles 0,50	59
Strawberry lemonade w/wo sparkles 0,50	59
Egekilde without bubbles 0,70	39
Elderflower w/wo sparkles 0,50 	59
Juice, apple/orange/pineapple 0,30/0,50	39 55
Supermalt, Gingerbeer 0,33	49
Fever Tree Tonic, Indian 0,20	39

## FRESH BLENDS

### Milkshakes

Strawberry	
Icecream, syrup, milk, whipped cream	69
Oreo	
Icecream, syrup, milk, whipped cream	69

### Smoothie

Strawberry, syrup, yoghurt, orange juice	69
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### Icecoffee

With vanilla icecream, syrup, whipped cream	69
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## THE STRONG ONES 3 CL.

Torres, 10 year		49
Cardenal Mendoza		85
Lhéraud 10 year		85
Lhéraud 20 year		120
Mendoza Carta Real		110
Solera Gran Reserva		
Dos Maderas Rum, 10 year		65
Aberlour 12 year - Single Malt Scotch		75
Aberlour 16 year - Single Malt Scotch		85
Tequila Omega Silver		45
Tequila Omega Reposado		55

2 OF THE  
SAME DRINKS  
169

A  
LITTLE ONE?  
See our snaps  
selection at the bar  
35

## COCKTAILS

Piña Colada	85	95
Rum, coco, cream, pineapplejuice		
Astronaut		95
Råstoff, lemon, lime		
White Russian		95
Coffee liqueur, vodka, milk		
Strawberry Daiquiri	85	95
Rum, strawberry, orangejuice		
Mojito	85	95
Rum, crushed ice, soda, mint		
Espresso Martini		95
Espresso, vodka, coffee liqueur, vanilla		
Aperol Spritz		95
Aperol, cava, soda		
Gin Hass	85	95
Gin, mango syrup, lemon soda, lime		
Drinks		85
Rum, gin, vodka		

### Gins og Fever Tree Tonic:

Beefeater 0 %		95
Hendrick's		105
Malfy Azancia		105
Monkey 47		132

## HOT DRINKS

### Coffee - also decaffeinated

Tea (ask for selection)	39
Filtercoffee incl. FREE refill	39
Espresso	36
Double espresso	48
Cortado	48
Cappuccino	55
Chai Latte	55
Latte	55
Hot elderflower	49
Hot chocolate with cream	52
With oat milk	+5
Extra shot	10
Syrup	8

## WARM IN THE SOUL

Carajillo with brandy	69
Baileys Latte	79
Spanish coffee with liqueur 43 and cream	79
Irish coffee with whisky and cream	79
French coffee m/cointreau og cream	79
Calipso with kahlua og cream	79

2 PCS.  
PROFITEROLES  
with salted caramel  
39

3 cl.  
extra  
alcohol  
25

# Coffee