

Menu

Restaurant Over Aen

BUENOS DÍAS UNTIL 13 O'CLOCK

SPANISH OMELETTE	135
Eggs - red onion - potatoes - beef sausage - cress cherry tomatoes - cheese	
MAÑANA BURGER	95
Brioche - serrano - cheddar avocado - fried egg	
BRUNCH	139
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 DISHES

BRUSCHETTA	109
3 pieces of toasted bread - various toppings	
SNACK BASKET	139
Mozzarella sticks - chicken tenders - onion rings French fries - aioli	
SALAD	145
- with chicken and bacon - with giant prawns and sesame	
CARPACCIO OF BEEF TENDERLOIN	119
Arugula - farm cheese - pesto - balsamic	
COZY NACHOS	115
Cheddar cheese - jalapeños - guacamole salsa - sour cream	
Add chicken	39

PASTA TORTIGLIONI

PASTA CHICKEN	179
Chicken - squash - broccoli - grated cheese - cream	
PASTA BEEF	189
Beef - mushrooms - grated cheese - cream	
PASTA SHRIMP	189
Garlic - tomato - balsamic vinegar - chili	

JUNIOR under 12 years

BRUNCH BOARD - UNTIL 13 O'CLOCK	95
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. beef patty - mayo cucumber - sliced tomato - fries - ketchup	
PASTA	95
Beef sausages - creamy tomato sauce	

CLASSICS UNTIL 16 O'CLOCK

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
PLAICE FILLET	125
On toasted rye bread - homemade remo - lemon	
OPEN POTATO SANDWICH	109
Toasted rye bread - avocado - aioli - fried Serrano pickled red onions - cress - root vegetable crunch	
OPEN SMOKED SALMONMOUSSE SANDWICH	115
Toasted rye bread - asparagus - dill - lemon	
OPEN CREAMY CHICKEN SANDWICH	109
Toasted sourdough bread - crisp salad - bacon	
OPEN AVOCADO SANDWICH	109
Toasted rye bread - aioli - chili mayo - pickled red onions - bacon crumble - sesame seeds - red mizuna	
Add hot smoked salmon with pesto	42
EGGS & SHRIMPS	109
Toasted rye bread - tomatoes - mayo - cress	

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

ALL DAY

FISH'N'CHIPS	179
2 x fried hake - fries - sauce tataré homemade chunky remoulade	
A SHOOTING STAR	185
On toasted rye bread - breaded plaice fillet cold-smoked salmon - prawns - roe - green asparagus - lemon - dill - dressing	
OVEN BAKED SALMON	229
Raw-fried potatoes - fried vegetables - Hollandaise	
BEEF TENDERLOIN, 200 GR.	295
Raw-fried potatoes - fried vegetables <i>Remember sauce</i>	
RIBEYE, 300 GR.	325
Fries - fried vegetables <i>Remember sauce</i>	

DIP
• Truffle mayo
• Chilimayo
• Aioli • Mayo
• Ketchup • Remo
10

SAUCE
• Bearnaisesauce
• Madagaskar peppersauce
• Whiskeysauce
20

THE BURGERS *Remember dip*

PREMIUM	175
Brioche - 200 g beef patty - lettuce - tomato - cheese pickles - pickled red onions - barbecue - honey mustard	
Add extra beef	45
Add extra bacon	9
MEXICAN CHICKEN	169
Breaded chicken - brioche bun - salsa - guacamole lettuce - tomato - jalapeños - pickled red onion - fries	
VEGGIE	169
Brioche bun - vegan beef 170 g - chilimayo lettuce - tomato - pickled red onion - sliced pickles cheddar - fries	
Glutenfree bun	15

Tapas

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

W/WINE
4 x Glass wine
299

6 TAPAS MENU 269

Served as a main dish.
Salmon rilette w. rye bread chips
Avocado tataré 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

CHARCUTERIE BOARD 209

Lomo - chorizo - Serrano ham - Salami - garlic pate - 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
<i>Cherry tomatoes mozzarella - basil</i>	
Avocado tataré	59
<i>With goma dressing and soy</i>	
Salmon rilette	69
Fried dates 4 pcs.	59
<i>Wrapped in bacon</i>	
Garlic fried giant prawns 4 pcs.	79
<i>Chili - lime</i>	
Fries	45
<i>Remember dip</i>	
Spanish omelette w. mojo	55
Raw-fried potatoes	45
<i>Remember dip</i>	
Grilled beef	89
<i>Andalusian marinade</i>	
Fried vegetables	69
<i>Manchego</i>	
2 Spanish farm cheese	99
<i>With jam, crunch and sweet</i>	

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	75
With ice cream	
ICE BOWL	89
With berries & 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



Drinks

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



SPARKLING

Duc de Foix Semi Seco, D.O. Cava Macabeo, Xarel-lo, Parellada	65	295
Rosé Duc De Foix Brut Rosada Reserva D.O. Cava, Trepat		365

GREEN GRAPES

Grillo Sicilia D.O.C.	69	295
Aldeya, D.O. Cariñena	79	335
Palmberg, Pfalz, Spätlese <i>Recommended</i>	89	369
Riesling		415
Duquesa de Valladolid, Rueda Verdejo		415
CERO non alcoholic Chardonnay	65	275

ROSÉ

Poste Restante, Tempranillo	69	295
Villa Aix, Coteaux d'Aix en Provence		375
CERO non alcoholic Rosé	65	275

BLUE GRAPES

Poste Restante	69	295
Tempranillo		
Nicolas Potel Bourgogne Pinot Noir VdF	79	335
Los Cantos, D.O. Ribera del Duero, Tempranillo, Merlot <i>Recommended</i>	99	435
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 alkoholfri Zinfandel	65	275

SWEET WINES

Taylor's Late Bottled Vintage Port Portugal	80	465
Tierra de Castilla Muscat Blue Moscatel	59	295

PITCHERS

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

TAPPED BEER

Heineken 0,30/0,50	49	69
Black Bird Classic 0,30/0,50	49	69
Royal Blanche 0,30/0,50	49	69
Affligem Double 0,30/0,50	55	79
Schiøtz Mørk Mumme 0,40	69	

SPECIAL BEER

Anarkist New England IPA 0,44 Hazy, fresh and fruity with light bitterness		79
Newcastle Brown Ale 0,5 Bold with notes of nuts and caramel		79
Anarkist Hazy 0,5% alc., 0,44		75
Heineken 0% alc., 0,33		55
Royal Classic 0% alc., 0,33		55

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 (regular or Free)	
Lemon/Orange/Sparkling water w/wo citrus	
Lemonade lemon w/wo sparkles 0,50	59
Lemonade grapefruit w/wo sparkles 0,50	59
Ice tea peach w/wo sparkles 0,50	59
Strawberry lemonade w/wo sparkles 0,50	59
Elderflower w/wo sparkles 0,50	59
Juice, apple/orange/pineapple 0,30/0,50	39 55
Caribia, Gingerbeer 0,33	49
Fever Tree Tonic, Indian 0,20	39
Redbull 0,33	49

FRESH BLENDS

Milkshakes	
Strawberry	69
Icecream, syrup, milk, whipped cream	
Oreo	69
Icecream, syrup, milk, whipped cream	
Smoothie	69
Strawberry, syrup, yoghurt, apple juice	
Iced coffee	69
Vanilla ice cream, caramel syrup, whipped cream	
Iced latte	69
Espresso, milk and caramel syrup	

THE STRONG ONES - 3 CL.

Torres, 10 year	49
Cardenal Mendoza	85
Lhéraud 10 year	85
Lhéraud 20 year	120
Mendoza Carta Real Solera Gran Reserva	110
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
150

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

COCKTAILS

ALCOHOL
0%

Piña Colada	89	99
Havana rum, coconut, cream, pineapplejuice		
Astronaut		99
Råstoff, lemon, lime		
White Russian		99
Kahlua, Absolut vodka, milk		
Strawberry Daiquiri	89	99
Havana rum, strawberry, orangejuice		
Mojito	89	99
Havana rum, crushed ice, soda, mint		
Pornstar Martini		99
Absolut vodka, passion and vanilla syrup		
Espresso Martini		99
Espresso, Absolut vodka, Kahlua, vanilla		
Aperol Spritz		99
Aperol, cava, soda		
Hugo Spritz		99
Elderflower, cava, soda		
Gin Hass	89	99
Beefeater gin, mango syrup, lemon soda, lime		
Drinks		89
Havana rum, Beefeater gin, Absolut vodka		

Gins & Fever Tree Tonic:

Tanqueray 0 %	95
Hendrick's	105
Malfy Rosa	105
Monkey 47	132

HOT DRINKS

Coffee - also decaffeinated

Chaplon 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
Marshmallows	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

3 cl.
extra
alcohol
25

2 PCS.
PROFITEROLES
with salted caramel
39

Coffee