

CAP HORN

MODERN DANSK BISTRO
MODERN DANISH BISTRO

FROKOST
LUNCH

DEN GODE START
A GOOD START

APERITIFS

MONKEY 47 GIN & TONIC

Monkey 47 gin & Fever Tree Tonic & Twist, tørrede enebær
Monkey 47 gin & Fever Tree Tonic & Twist, dried juniper berries
140 kr

APEROL SPRITZ

Apperol, Ruffino prosecco Rosé DOC & dehydreret appelsin
Apperol, Ruffino prosecco Rosé DOC & dehydrated orange
110 kr

CHAMPAGNE

Laurent-Perrier La Cuveé Brut Champagne
145 kr / 795 kr

DEN GODE START
A GOOD START

SNACKS

POMMES FRITES // FRENCH FRIES

pommes frites med aioli

french fries with aioli

75 kr

FRITERET ØSTERS // FRIED OYSTERS

med aioli og citron

with aioli and lemon

3 stk/pcs 135 kr

6 stk/pcs 245 kr

12 stk/pcs 450 kr

REJER KROKETTER // SHRIMPS CROQUETTES

85 kr

OLIVEN // OLIVES

55 kr

SOJARISTEDE MANDLER // SOY ROASTED ALMOND

55 kr

SURDEJSBRØD // SOURDOUGH BREAD

surdejsbrød med smør

sourdough bread with butter

25 kr

SMØRREBRØD
TRADITIONAL OPEN-FACED SANDWICHES

FISK // FISH

GRAVAD LAKS // GRAVLAX

gravad laks – brioche brød - hovmestersauce - rygeostcreme
gravlax – brioche bread - mustardsauce - smoked cheese cream
115 kr

LAKSESALAT // SALMON SALAD

hjemmerøget laks– økologisk rugbrød – urtecreme – løjrom – citron
homemade smoked salmon – organic rye bread – herb cream – leek roe– lemon
110 kr

REJERTOAST // SHRIMPS TOAST

håndpillede Chile rejer – brioche brød - citroncreme – friteret pocheret æg - løjrom
hand peeled Chile shrimps – brioche bread - lemon cream – deep-fried poached egg - leek roe
125 kr

SKAGENTOAST // TOAST SKAGEN

håndpillede Chile rejer – brioche brød - dildcreme
hand peeled Chile shrimps – brioche bread - dill cream
125 kr

FISKEFILLET // FILLET OF PLAICE

sprædstegt fiskefillet – økologist rugbrød – tatar sauce – kapers - citron
fried fillet of plaice – organic rye bread – tatar sauce – capers - lemon
110 kr

FISKEFRIKADELLER // FISH CAKES

hjemmelavet fiskefrikadeller – økologist rugbrød – tatar sauce - citron
homemade fish cakes – organic rye bread – tatar sauce - lemon
110 kr

SMØRREBRØD
TRADITIONAL OPEN-FACED SANDWICHES

KØD // MEAT

LUNE FRIKADELLER // WARM MEATBALLS

traditionelle Danske frikadeller – økologisk rugbrød - rødløg – kartoffelsalat
traditional Danish meatballs – organic rye bread – red onion – potatoes salad
110 kr

ROASTBEEF // ROASTBEEF

roastbeef – økologisk rugbrød – tatar sauce - agurksalat – friskrevet peberrod
roastbeef – organic rye bread – cucumber salad – freshly grated horseradish
110 kr

GRØNT // GREEN

TOMATER // TOMATOES

San Marzano tomater – brioche brød – rygeostcreme – friteret pocheret æg
San Marzano tomatoes – brioche bread - smoked cheese cream – deep-fried poached egg
95 kr

KARTOFLER // POTATOES

nye kartofler – økologisk rugbrød – citron crème – røgløg - purløg
new potatoes – organic rye bread – lemon cream – red onion - chives
95 kr

CAP HORNS FROKOSTSERVERING *CAP HORNS LUNCH SERVING*

Prøv vores danske frokost med et udvalg af køkkenets favoritter.
Retterne serveres delevnligt på bordet. Serveres med brød og smør.
Skal bestilles til minimum 2 personer.

*Try our Danish lunch with a selection of our favorites from the kitchen.
The dishes are served in share-friendly style and come with bread and butter.
Must be ordered by at least 2 guests.*

SKAGENSALAT // SKAGEN SALAD
håndpillede Chile rejer - dildcreme
hand peeled Chile shrimps - dill cream

LUNE FRIKADELLER // WARM MEATBALLS
traditionelle Danske frikadeller – kartoffelsalat
traditional Danish meatballs – potatoes salad

GRAVAD LAKS // GRAVLAX
gravad laks - hovmestersauce - rygeostcreme
gravlax - mustardsauce - smoked cheese cream

175 kr per person

HOVEDRETTER MAIN COURSES

MOULES FRITES

blåmuslinger – hvidvin – timian – hvidløg – pommes frites – aioli
Danish blue mussels – white wine – thyme – garlic – french fries – aioli
175 kr

PERLEBYG RISOTTO // PEARL BARLEY RISOTTO

perlebyg – broccoli – spinat – vesterhavsost
pearl barley – broccoli – spinach – vesterhavst cheese
175 kr

CAP HORN BURGER

okseburger – tomat kompot - salat – husdressing – pommes frites
beef patty – tomato compot – salad – house dressing – french fries
175 kr

FISH 'N CHIPS

lange – pommes frites – tatar sauce – citron
ling – french fries – tatar sauce – lemon
175 kr

SIDES

POMMES FRITES // FRENCH FRIES

pommes frites med aioli

french fries with aioli

75 kr

NYE KARTOFLER // NEW POTATOES

nye kartofler med smør og friske urter

new potato with butter and fresh herbs

75 kr

SALAT // SALAD

mixet salat med sennepvinaigrette og nødder

mixed salad with mustard vinaigrette and nuts

75 kr

SURDEJSBRØD // SOURDOUGH BREAD

surdejsbrød med smør

sourdough bread with butter

25 kr

DESSERTER
DESSERTS

CHEESECAKE

dekonstrueret cheesecake - sæsonkompot - crumble
deconstructed cheesecake - seasonal compot - crumble

85 kr

GATEAU MARCEL

chokoladekage - hjemmelavet vanilje is – sæson coulis - krokant
chocolate cake – homemade vanilla ice cream – seasonal coulis – crispy sweets

85 kr

PANDAKAGER // PANCAKES

pandekage - hjemmelavet vanilje is - jordbær
pancake – homemade vanilla ice cream – strawberries

85 kr

@RESTAURANTCAPHORN
@THOLSTRUPRESTAURANTER

WIFI
Caphorn-guest // caphorn21

Vi informerer gerne om allergener.
We are happy to inform about allergens.

Ved betaling med kreditkort tillægges gebyret til
kreditkortselskabet.
When paying by foreign credit card, the credit card
company fee is added to the bill.

RATE OS

