JÓLABRÖNS

SNAPS

SNAPS BRÖNSPLATTI | 4.990 kr.
egg Benedict, egg Norwegian, steiktar kartöflur, beikon, salat, pönnukaka með berjum & sírópi

EGG BENEDICT | 3.680 kr.
raftaskinka, tvö hleypt egg á grilluðu brioche & hollandaise

EGG NORWEGIAN | 3.680 kr.
reyktur lax, tvö hleypt egg á grilluðu brioche & hollandaise

CROQUE MADAME / MONSIEUR | 3.990 kr.
raftaskinka, ostur, salat & franskar

KLÚBBSAMLOKA | 4.490 kr.
beikon, kjúklingur, tómatar, kál, egg, sinneps-mæjó, franskar

AVÓKADÓ RIST | 3.680 kr.
grillað focaccia, avókadó, hleypt egg & tómatsalsa

PÖNNUKÖKUR

Síróp & smjör | 2.590 kr.
Síróp & beikon | 2.990 kr.
Síróp, bananar & ber | 2.990 kr.

SMÖRREBRAUÐ

RAUÐSPRETTA & RÆKJUR „STJERNESKUD“ | 3.890 kr.
djúpsteikt rauðspretta, rækjur, mæjó & fullt af dilli

REYKTUR LAX | 3.890 kr.
reyktur landeldislax, sýrður rjómi, kavíar & karsi

ROAST BEEF | 3.890 kr.
nauta innralæri, heimagert remúlaði, súrar gúrkur & steiktur laukur

JULESNAPS

5 cl 2.690 kr.

Aalborg Jóla Akvavit 26 • Aalborg Jubilæum Akvavit
Aalborg Dill Akvavit • Aalborg Taffel Akvavit
Harald Jensen Akvavit • Jólabrennivín

Fyrir upplýsingar um ofnæmis- og óþolsvalda, spyrjið þjóninn

EKTA DANSKUR JULEMAD

Hlaðborð á borðið | 9.900 kr. á mann

TVÆR TEGUNDIR AF SÍLD, REYKTUR LAX, GRAFINN LAX, RÆKJUKOKTEILL & DÖNSK LIFRARKÆFA
borið fram með dönsku rúgbrauði, ristuðu brauði & smjöri

PURUSTEIK
poitrine de porc, sykurbrúnaðar kartöflur, rauðkál, súrar gúrkur & steikarsósa

CONFIT DE CANARD
hægeldað andalæri, sykurbrúnaðar kartöflur, Waldorf salat & appelsínugljái

RIS A L'AMANDE
möndlugrautur með kirsuberjasósu

DÖÐLUKAKA
karamellusósa & rjómi

Aðeins hægt að panta fyrir tvo eða fleiri

VEGAN JÓLAGLEÐI

7.900 kr. á mann

SVEPPAKÆFA
kæfa, rauðrófur, hvítlaukssteiktir sveppir & ristað brauð (v)

HNETUSTEIK
linsubaunir, hýðishrísgrjón, sætar kartöflur, sveppir, hnetur, ratte kartöflur, Waldorf salat & rjómasósa (v)

DÖÐLUKAKA
karamellusósa & rjómi (v)

EITTHVAÐ SÆTT & GOTT 2.490 kr.

FRÖNSK SÚKKULAÐIKAKA *vanilluís*
DÖÐLUKAKA *karamellusósa & rjómi*
CRÈME BRÛLÉE
RIS A L'AMANDE
TIRAMISU

JÓL & KLASSÍK

FRANSKAR 1.590 kr.
handskornar kartöflur & aioli

SÍLDARPLATTI 3.490 kr.
marineruð síld borin fram á þrjá ólíka vegu, með dönsku rúgbrauði & smjöri

RÆKJUKOKTEILL 3.490 kr.
klassískur 80s rækjukokteill - rækjur, þúsundeyjasósa, egg & íssalat með ristuðu brauði & smjöri

DÖNSK LIFRAKÆFA 3.490 kr.
ylvolg kæfa, rauðrófur & beikon, með dönsku rúgbrauði & smjöri

SVEPPAKÆFA 2.980 kr.
vegan kæfa, rauðrófur, hvítlaukssteiktir sveppir & ristað brauð (v)

FRÖNSK LAUKSÚPA 3.290 kr.
karamellíseraður laukur, bouillon & ostabrauð

GEITAOSTUR 3.590 kr.
bakaður á crouton, epli, hunang & valhnetur

TÚNFISKTARTAR 3.790 kr.
túnfiskur, avókadó & sesamdressing

CARPACCIO 3.790 kr.
nautakjöt, klettasalat, truffluolía & parmesan

SNAPS BISTRO SALAT 4.200 kr.
blandað salat, burrata, pikkluð epli & kirsuberjatómatar

SNAPS HAMBORGARI 4.990 kr.
lauksulta, beikon, ostur & franskar

HAMBORGARI GRÆNKERANS 4.490 kr.
vegan hamborgari, heimagerð tómata- og basilíkusósa, súrsaðar gúrkur, salat, tómatar, franskar, vegan mæjó (v)

FISKUR DAGSINS 6.490 kr.
brakandi ferskt sjávarfang dagsins

LAMBAKÓTILETTUR 8.980 kr.
marineraðar í kryddblöndu, salat, franskar & béarnaise

JÓLADRYKKIR

Víking Jólabjór 1.990 kr.
Víking Hvít Jól 1.990 kr.
Tuborg Jólabjór í gleri 1.890 kr.

Malt og appelsín 1.090 kr. | **Jólaglögg** 2.190 kr.

Vetrarte 1.590 kr. | **Með rommi** 3.080 kr.
Yunnan-te, hunang, epli, engifer, stjörnuanis, kanilstöng

CHRISTMAS BRUNCH
SNAPS

SNAPS BRUNCH PLATTER | 4.990 kr.
Eggs Benedict, Eggs Norwegian, fried potatoes, bacon, salad, pancake with berries & syrup

EGGS BENEDICT | 3.680 kr.
ham, two poached eggs on grilled brioche & hollandaise

EGGS NORWEGIAN | 3.680 kr.
smoked salmon, two poached eggs, grilled brioche & hollandaise

CROQUE MADAME / MONSIEUR | 3.990 kr.
ham, cheese, salad & french fries

CLUB SANDWICH | 4.490 kr.
bacon, chicken, tomato, lettuce, mustard-mayo, egg & french fries

AVOCADO TOAST | 3.680 kr.
grilled focaccia, avocado, poached eggs & tomato salsa

PANCAKES

Syrup and butter | 2.590 kr.
Syrup & bacon | 2.990 kr.
Syrup, bananas & berries | 2.990 kr.

SMØRREBRØD

PLAICE & SHRIMP "STJERNESKUD" | 3.890 kr.
deep-fried plaice, shrimp, mayo & plenty of dill

SMOKED SALMON | 3.890 kr.
smoked farmed salmon, sour cream, caviar & cress

ROAST BEEF | 3.890 kr.
beef topside, homemade rémoulade, pickles & fried onions

JULESNAPS

5 cl 2.690 kr.

Aalborg Christmas Akvavit 26 • Aalborg Jubilæum Akvavit
Aalborg Dill Akvavit • Aalborg Taffel Akvavit
Harald Jensen Akvavit • Christmas Brennivín

For information about allergens and intolerances, please ask the waiter

DANISH CHRISTMAS MENU

Buffet for the Whole Table | 9.900 kr. per person

TWO KINDS OF HERRING, SMOKED SALMON, GRAVLAX, SHRIMP COCKTAIL & DANISH LIVER PÂTÉ
served with rye bread, toast & butter

ROASTED PORK BELLY
pork belly, caramelized potatoes, red cabbage, pickles & gravy

CONFIT DE CANARD
slow-cooked duck leg, caramelized potatoes, Waldorf salad & orange glaze

RIS A L'AMANDE
almond rice pudding with cherry sauce

DATE CAKE
caramel sauce & cream

Only available for two or more

VEGAN CHRISTMAS MENU

7.900 kr. per person

MUSHROOM PÂTÉ
vegan pâté, beets, garlic-sautéed mushrooms & toast (v)

NUT ROAST
lentils, brown rice, sweet potatoes, mushrooms, nuts, ratte potatoes, Waldorf salad & gravy (v)

DATE CAKE
caramel sauce & cream (v)

CHRISTMAS DESSERTS 2.490 kr.

FRENCH CHOCOLATE CAKE *vanilla ice cream*
DATE CAKE *caramel sauce & cream*
CRÈME BRÛLÉE
RIS A L'AMANDE
TIRAMISU

CHRISTMAS & THE CLASSICS

FRENCH FRIES 1.590 kr.
hand-cut potatoes & aioli

HERRING PLATTER 3.490 kr.
three types of marinated herring, with rye bread & butter

SHRIMP COCKTAIL 3.490 kr.
classic 80s shrimp cocktail – shrimp, thousand island dressing, egg & lettuce with toasted bread & butter

DANISH LIVER PÂTÉ 3.490 kr.
warm liver pâté, beet root & bacon, with rye bread & butter

MUSHROOM PÂTÉ 2.980 kr.
vegan pâté, beets, garlic-sautéed mushrooms & toast (v)

FRENCH ONION SOUP 3.290 kr.
caramelised onion, bouillon & cheesy bread

GOAT CHEESE 3.590 kr.
baked on a crouton, apple, honey & walnuts

TUNA TARTAR 3.790 kr.
tuna, avocado & sesame dressing

CARPACCIO 3.790 kr.
beef, rucola, truffle oil & parmesan

SNAPS BISTRO SALAD 4.200 kr.
mixed salad with burrata, pickled apple & cherry tomatoes

SNAPS HAMBURGER 4.990 kr.
bacon, onion jam, cheese & french fries

VEGAN HAMBURGER 4.490 kr.
plant-based burger, homemade tomato / basil sauce, pickled cucumber, lettuce, tomatoes, french fries, vegan mayo (v)

FISH OF THE DAY 6.490 kr.
please ask the waiter

LAMB CHOPS 8.980 kr.
marinated with spices, salad, french fries & béarnaise

CHRISTMAS DRINKS

Viking Christmas Beer 1.990 kr.
Viking White Ale 1.990 kr.
Tuborg Julebryg Bottle 1.890 kr.

Malt og appelsín 1.090 kr. | **Mulled Wine** 2.190 kr.

Winter Tea 1.590 kr. | **With Rum** 3.080 kr.
Yunnan Tea, honey, apple, ginger, star anise, cinnamon stick

JÓLAMATSEÐILL

SNAPS

SMÁIR RÉTTIR

tilvalið að deila eða taka tvo sem aðalrétt

FRANSKAR 1.590 kr.
handskornar kartöflur & aioli

SÍLDARPLATTI 3.490 kr.
marineruð síld borin fram á þrjá ólíka vegu, með dönsku rúgbrauði & smjöri

RÆKJUKOKTEILL 3.490 kr.
klassískur 80s rækjukokteill - rækjur, þúsundeyjasósa, egg & íssalat með ristuðu brauði & smjöri

DÖNSK LIFRAKÆFA 3.490 kr.
ylvolg kæfa, rauðrófur & beikon, með dönsku rúgbrauði & smjöri

SVEPPAKÆFA 2.980 kr.
vegan kæfa, rauðrófur, hvítlaukssteiktir sveppir & ristað brauð (v)

GEITAOSTUR 3.590 kr.
bakaður á crouton, epli, hunang & valhnetur

TÚNFISKTARTAR 3.790 kr.
túnfiskur, avókadó & sesamdressing

CARPACCIO 3.790 kr.
nautakjöt, klettasalat, truffluolía & parmesan

SMÖRREBRAUÐ

RAUÐSPRETTA & RÆKJUR „STJERNESKUD“ 3.890 kr.
djúpsteikt rauðspretta, rækjur, mæjó & fullt af dilli

REYKTUR LAX 3.890 kr.
reyktur landeldislax, sýrður rjómi, kavíar & karsi

ROAST BEEF 3.890 kr.
nauta innralæri, remúlaði, súrar gúrkur & steiktur laukur

JULESNAPS

5 cl 2.690 kr.

Aalborg Jóla Akvavit 26 • Aalborg Jubilæum Akvavit
Aalborg Dill Akvavit • Aalborg Taffel Akvavit
Harald Jensen Akvavit • Jólabrennivín

Fyrir upplýsingar um ofnæmis- og óþolsvalda, spyrjið þjóninn

EKTA DANSKUR JULEMAD

Hlaðborð á borðið | 11.900 kr. á mann

TVÆR TEGUNDIR AF SÍLD, REYKTUR LAX, GRAFINN LAX, RÆKJUKOKTEILL & DÖNSK LIFRARKÆFA
borið fram með dönsku rúgbrauði, ristuðu brauði & smjöri

PURUSTEIK
poitrine de porc, sykurbrúnaðar kartöflur, rauðkál, súrar gúrkur & steikarsósa

CONFIT DE CANARD
hægeldað andalæri, sykurbrúnaðar kartöflur, Waldorf salat & appelsínugljái

RIS A L'AMANDE
möndlugrautur með kirsuberjasósu

DÖÐLUKAKA
karamellusósa & rjómi

Aðeins hægt að panta fyrir tvo eða fleiri

VEGAN JÓLAGLEÐI

8.900 kr. á mann

SVEPPAKÆFA
kæfa, rauðrófur, hvítlaukssteiktir sveppir & ristað brauð (v)

HNETUSTEIK
linsubaunir, hýðishrísgrjón, sætar kartöflur, sveppir, hnetur, ratte kartöflur, Waldorf salat & rjómasósa (v)

DÖÐLUKAKA
karamellusósa & rjómi (v)

EITTHVAÐ SÆTT & GOTT 2.490 kr.

FRÖNSK SÚKKULAÐIKAKA *vanilluís*
DÖÐLUKAKA *karamellusósa & rjómi*
CRÈME BRÛLÉE
RIS A L'AMANDE
TIRAMISU

SNAPS KLASSÍK

FRÖNSK LAUKSÚPA 3.290 kr.
karamellíseraður laukur, bouillon & ostabrauð

SNAPS BISTRO SALAT 4.200 kr.
blandað salat, burrata, pikkluð epli & kirsuberjatómatar

SESAR SALAT 4.990 kr.
kjúklingur, beikon, sesardressing, croutons & parmesan

FISKUR DAGSINS 6.490 kr.
brakandi ferskt sjávarfang dagsins

HNETUSTEIK 4.490 kr.
linsubaunir, hýðishrísgrjón, sætar kartöflur, sveppir, hnetur, ratte kartöflur, Waldorf salat & rjómasósa (v)

HAMBORGARI GRÆNKERANS 4.490 kr.
vegan hamborgari, heimagerð tómata- og basilíkusósa, súrsaðar gúrkur, salat, tómatar, franskar, vegan mæjó (v)

BOEUF BOURGUIGNON *hægeldað nautakjöt* 7.490 kr.
í rauðvíni, rótargrænmeti, beikon, sveppir & kartöflumús

CONFIT DE CANARD 7.990 kr.
hægeldað andalæri, salat, ratte kartöflur & appelsínugljái

LAMBAKÓTILETTUR 8.980 kr.
marineraðar í kryddblöndu, salat, franskar & béarnaise

PURUSTEIK 6.900 kr.
poitrine de porc, sykurbrúnaðar kartöflur, rauðkál, súrar gúrkur & steikarsósa

NAUTARIBEYE 300 g 9.980 kr.
salat, franskar & béarnaise

JÓLADRYKKIR

Víking Jólabjór | **Víking Hvít Jól** 1.990 kr.
Tuborg Jólabjór í gleri 1.890 kr.

Jólaglögg 2.190 kr. | **Malt og appelsín** 1.090 kr.

Gingerbread Irish Coffee
Írskt kaffi í jólabúningi 3.190 kr.

Penicillin kokteill
Reykt útgáfa borin fram með sérstökum hætti 3.490 kr.
Blandað skoskt viskí, Islay-maltviskí, hunangs- og engifersíróp, límónusafi

Desertvín
Castelnau De Suduiraut Sauternes 2.790 kr.

Vetrarte 1.590 kr. | **Með rommi** 2.980 kr.
Yunnan-te, hunang, epli, engifer, stjörnuanis, kanilstöng

CHRISTMAS MENU

SNAPS

SMALL DISHES

ideal for sharing or take two as a main course

FRENCH FRIES 1.590 kr.
hand-cut potatoes & aioli

HERRING PLATTER 3.490 kr.
three types of marinated herring, with rye bread & butter

SHRIMP COCKTAIL 3.490 kr.
classic 80s shrimp cocktail – shrimp, thousand island dressing, egg & lettuce with toasted bread & butter

DANISH LIVER PÂTÉ 3.490 kr.
warm liver pâté, beet root & bacon, with rye bread & butter

MUSHROOM PÂTÉ 2.980 kr.
vegan pâté, beets, garlic-sautéed mushrooms & toast (v)

GOAT CHEESE 3.590 kr.
baked on a crouton, apple, honey & walnuts

TUNA TARTAR 3.790 kr.
tuna, avocado & sesame dressing

CARPACCIO 3.790 kr.
beef, rucola, truffle oil & parmesan

SMØRREBRØD

PLAICE & SHRIMP "STJERNESKUD" 3.890 kr.
deep-fried plaice, shrimp, mayo & plenty of dill

SMOKED SALMON 3.890 kr.
smoked farmed salmon, sour cream, caviar & cress

ROAST BEEF 3.890 kr.
beef topside, homemade rémoulade, pickles & fried onions

JULESNAPS

5 cl 2.690 kr.

Aalborg Christmas Akvavit 26 • Aalborg Jubilæum Akvavit
Aalborg Dill Akvavit • Aalborg Taffel Akvavit
Harald Jensen Akvavit • Christmas Brennivín

For information about allergens and intolerances, please ask the waiter

DANISH CHRISTMAS MENU

Buffet for the Whole Table | 11.900 kr. per person

TWO KINDS OF HERRING, SMOKED SALMON, GRAVLAX, SHRIMP COCKTAIL & DANISH LIVER PÂTÉ
served with rye bread, toast & butter

ROASTED PORK BELLY
pork belly, caramelized potatoes, red cabbage, pickles & gravy

CONFIT DE CANARD
slow-cooked duck leg, caramelized potatoes, Waldorf salad & orange glaze

RIS A L'AMANDE
almond rice pudding with cherry sauce

DATE CAKE
caramel sauce & cream

Only available for two or more

VEGAN CHRISTMAS MENU

8.900 kr. per person

MUSHROOM PÂTÉ
vegan pâté, beets, garlic-sautéed mushrooms & toast (v)

NUT ROAST
lentils, brown rice, sweet potatoes, mushrooms, nuts, ratte potatoes, Waldorf salad & gravy (v)

DATE CAKE
caramel sauce & cream (v)

CHRISTMAS DESSERTS 2.490 kr.

FRENCH CHOCOLATE CAKE *vanilla ice cream*
DATE CAKE *caramel sauce & cream*
CRÈME BRÛLÉE
RIS A L'AMANDE
TIRAMISU

SNAPS CLASSICS

FRENCH ONION SOUP 3.290 kr.
caramelised onion, bouillon & cheesy bread

SNAPS BISTRO SALAD 4.200 kr.
mixed salad, burrata, pickled apple & cherry tomatoes

CAESAR SALAD 4.990 kr.
chicken, bacon, caesar dressing, croutons & parmesan

FISH OF THE DAY 6.490 kr.
please ask the waiter

NUT ROAST 4.490 kr.
lentils, brown rice, sweet potatoes, mushrooms, nuts, ratte potatoes, Waldorf salad & gravy (v)

VEGAN HAMBURGER 4.490 kr.
plant-based burger, homemade tomato / basil sauce, pickled cucumber, lettuce, tomatoes, french fries, vegan mayo (v)

BOEUF BOURGUIGNON 7.490 kr.
braised beef in red wine, root vegetables, bacon, mushrooms & mashed potatoes

CONFIT DE CANARD 7.990 kr.
slow-cooked duck leg, ratte potatoes, orange glaze & salad

LAMB CHOPS 8.980 kr.
marinated with spices, salad, french fries & béarnaise

ROASTED PORK BELLY 6.900 kr.
pork belly, caramelized potatoes, red cabbage, pickles, gravy

BEEF RIBEYE 300 g 9.980 kr.
salad, french fries & béarnaise

CHRISTMAS DRINKS

Viking Christmas Beer 1.990 kr.
Viking Christmas White Ale 1.990 kr.
Tuborg Julebryg Bottle 1.890 kr.

Mulled Wine 2.190 kr. | **Malt og appelsín** 1.090 kr.

Gingerbread Irish Coffee
Xmas Special 3.190 kr.

Penicillin Cocktail
Served with a smoke show 3.490 kr.
Blended Scotch whisky, Islay Malt Whisky, honey ginger syrup, lime juice

Dessert Wine
Castelnau De Suduiraut Sauternes 2.790 kr.

Winter Tea 1.590 kr. | **With Rum** 2.980 kr.
Yunnan Tea, honey, apple, ginger, star anise, cinnamon stick