

Lunch



Lunch

Danish Open-Faced Sandwiches

“Smørrebrød” - ad libitum

Choose your favourites from the menu
Klokken is against food waste and we will charge
50,- for every piece that is not eaten

245,-

Marinated Herring

w. pickled red onions, airy curried mayonnaise, apple & dill

89,-

Steak & bearnaise

Roasted Danish beef, bearnaise cream, crispy potato chips & cress

89,-

Klokken tartare

Danish beef, lovage mayo, crispy potato chips & King Bolete dust

110,-

Potato

Boiled petite potatoes, variations of onions, pickled tomatoes
& coarse-ground mustard mayo

79,-

Fried plaice

Breaded & fried Danish plaice, coarse acidic remoulade, lemon & dill

89,-

Creamy cold chicken

Blanched broccolini, pickled tomatoes & crispy chicken skin

89,-

Eggs & hand-peeled shrimps Add-on: Caviar, 10g. +89,-

Shrimp salad, pickled tomatoes, fresh chives, caviar, lemon & cress

89,-

Crispy pig

Braised Danish neck fillet, parsley cream, pickled lingonberries & watercress

89,-

Lunch Platter

O’Clock

Home-baked bread w. salted butter

Breaded & fried Danish plaice w. coarse acidic remoulade, lemon & dill

Creamy cold chicken w. blanched broccolini, pickled tomatoes & crispy chicken skin

Homemade tartlet w. plucked chicken, autumn greens, pickled tomatoes & parsley

Petite Danish apple pie w. homemade vanilla rye bread crunch, whipped cream &

waffle / Accompanying coffee of our own blend, ad libitum

235,-

minimum order: 2 people

Around the Clock

Home-baked bread w. salted butter

Breaded & fried Danish plaice w. coarse acidic remoulade, lemon & dill

Creamy cold chicken w. blanched broccolini, pickled tomatoes & crispy chicken skin

Homemade tartlet w. plucked chicken, autumn greens, pickled tomatoes & parsley

Klokken signature “Baby bøfsandwich” w. beef patty, variation of onions,

pickled vegs, crispy potato chips & gravy

Petite Danish apple pie w. homemade vanilla rye bread crunch, whipped cream &

waffle / Accompanying coffee of our own blend, ad libitum

285,-

minimum order: 2 people

Xtra add-on:

Marinated herring w. pickled red onions, curried mayonnaise & dill

20,- per person

The Classics

Here at Klokken we focus on cooking traditional Danish food like our mothers did. We use only the best products, value using local supplies, and making all the different components ourselves!

“Pariserbøf”

Minced meat on bread, capers, onions, beetroot, horseradish & yolk

189,-

“Stjernes kud” Add-on: Caviar, 10g. +89,-

Fried & steamed fillet of plaice, shrimps, broccolini & salmon on bread

195,-

“Bøfsandwich”

Double patty, variation of onions, pickled vegs, crispy potato chips & gravy

189,-

Tartlets (3 pcs.)

Homemade shells w. plucked chicken, autumn greens, pickled tomatoes & parsley

139,-

Desserts

Fried camembert

w. blackcurrant jam, toasted bread & orange

79,-

Danish apple pie

w. homemade vanilla rye bread crunch, whipped cream & waffle

69,-

Klokken pancake

Vanilla ice cream, chocolate sauce & strawberry compote

79,-

Evening



Evening

Klokken Menu

2 courses

Your choice of a starter + main course or
main course + dessert

270,-

A supplement of 20,- per person is charged if choosing
a large portion of oven-fried pork belly

3 courses

Your choice of a starter, main course
& dessert

325,-

A supplement of 20,- per person is charged if choosing
a large portion of oven-fried pork belly

Starters

Salmon tartare

Smoked cheese cream, rye bread crisps & herbs

89,-

Klokken tartare

Danish beef, lovage mayo, crispy potato chips
& King Bolete dust

110,-

Tartlet

Homemade shell w. plucked chicken, autumn greens,
pickled tomatoes & parsley

69,-

Baby "Bøfsandwich"

w. beef patty, variation of onions, pickled vegs,
crispy potato chips & gravy

75,-

Danish snack basket

Potato crisps with gravy, pork crisps with mayo
& mini tartlets

79,-

Main Courses

"Stjernesked" Add-on: Caviar, 10g. +89,-

Fried & steamed fillet of plaice, shrimps, broccolini
& salmon on bread

195,-

"Bøfsandwich"

Double beef patty, variation of onions, pickled vegs,
crispy potato chips & gravy

189,-

Tartlets, ad libitum

Homemade shells w. plucked chicken, autumn greens,
pickled tomatoes & parsley

179,-

Wienerschnitzel

Veal, pan-fried potatoes, peas, "drenng" & butter sauce

215,-

Jægerschnitzel

Veal, pan-fried potatoes, peas & creamy mushroom sauce

215,-

Oven-fried pork belly, Normal

w. small potatoes, pickled beetroots & parsley sauce

175,-

Oven-fried pork belly, Large

w. small potatoes, pickled beetroots & parsley sauce

195,-

Desserts

Fried camembert

w. blackcurrant jam, toasted bread & orange

79,-

Danish apple pie

w. homemade vanilla rye bread crunch, whipped cream & waffle

69,-

Klokken pancake

Vanilla ice cream, chocolate sauce & strawberry compote

79,-

Irish Coffee

Irish whiskey, coffee, brown sugar & cream

75,-

Coffee & Baileys

Coffee with Baileys

70,-

Snaps & akvavit

The Snaps Menu of Klokken is produced in collaboration with Copenhagen Distillery and consists of 12 unique and custom-made snaps & aquavits. They each represent a different hour of the day. Common to the distillery and Klokken is that we both cherish quality ingredients and good craftsmanship. This is obvious when you taste it!

	3 cl	5 cl	BTL 0.5L
Klokken 1 Mulberry & rose aquavit	37.-	52.-	500.-
Klokken 2 Berries- & honey liquor	42.-	70.-	675.-
Klokken 3 Coffee liquor	42.-	70.-	675.-
Klokken 4 Dill aquavit	42.-	70.-	675.-
Klokken 5 Cinnamon & pepper aquavit	42.-	70.-	675.-
Klokken 6 Sagebrush aquavit	42.-	70.-	675.-
Klokken 7 Orange snaps	37.-	52.-	500.-
Klokken 8 Smoked juniper snaps	42.-	70.-	675.-
Klokken 9 Turmeric aquavit	42.-	70.-	675.-
Klokken 10 Taffel aquavit	42.-	70.-	675.-
Klokken 11 Sagebrush aquavit aged in oak	42.-	70.-	675.-
Klokken 12 Turmeric aquavit aged in oak	42.-	70.-	675.-

Snaps & Aquavit Menu

A carefully selected menu for your meal

4 snaps & aquavits 3 cl 5 cl 152.- / 235.-

Drinks with or without snaps

Flyversjus Snaps & lemon soda	75.-
S&T Orangesnaps & tonic	75.-
Lillet & Tonic Lillet, grape & tonic	75.-
G&T Bombay Sapphire, cucumber, pepper & tonic	75.-

Wine

Bubbles

	Glass	Bottle
Emendis Nu Allongé Cava Brut, Penedés, Spain	70.-	285.-

White

	Glass	Bottle
"Rio Alto", Chardonnay, Reserva Valle de Aconcagua, Chile - 2018	70.-	295.-

Steininger, Grüner Veltlinger Kamptal, Austria - 2018	345.-
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Prinz, Riesling Trocken Rheingau, Germany - 2017	90.- / 415.-
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Seguinot-Bordet Chablis Premier Cru Chablis, France - 2017	595.-
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Rosé

	Glass	Bottle
Lungarotti Grifone, Sangiovese Umbrien, Italy - 2018	70.-	345.-

Red

	Glass	Bottle
Alese Negroamaro Schola Sarmenti, Apulien, Italy - 2017	70.-	295.-
Seriziers Coté du Rhone André Mathieu, Rhone, France - 2017	325.-	
Las Acequias, Malbec Oak Luis S. Correas, Mendoza, Argentina - 2013	345.-	
Ripasso Cantina di Monteforte Valpolicella, Veneto, Italy - 2016	445.-	
Cubardi Primitivo Schola Sarmenti, Apulien, Italy - 2016	455.-	
La Jumalie, Bourgogne Pinot Noir Henri Darnat, Bourgogne, France - 2016	495.-	
Castellinaldo, Barbera D Alba Teo Costa, Piemonte, Barbera D'Alba, Italy - 2016	585.-	
Zitta, Bernado Shiraz Barossa Valley, Australia - 2008	685.-	
Re Teodorico, Amarone Monteforte, Veneto, Italy - 2014	745.-	

Port Wine

	Glass	Bottle
Collector Porto Reserva Ruby, Ramos-Pint	65.-	485.-
Burmester 10 Years old Tawny	495.-	
Burmester 20 Years old Tawny	845.-	
Vintage Quinta Ervamoira 1994	865.-	
Burmester Colheita 1987	945.-	
Burmester Colheita 1961	1985.-	



Soft Drinks



Soda

	0,3L	0,4L
Pepsi	35.-	45.-
Pepsi Max	35.-	45.-
Mirinda Lemon	35.-	45.-
Mirinda Orange	35.-	45.-
Faxe Kondi	35.-	45.-
Add Some Tonic	35.-	45.-

Bottle

Danish signature lemon soda	35.-
Danish signature raspberry soda	35.-
Nikoline Organic Rhubarb Soda	45.-
A sparkling rhubarb soda made from organic rhubarb. Reminds you of warm weather and sunny days	
Nikoline Organic Lemonade Soda	45.-
A sparkling lemonade made from organic lemon fruits. Has a refreshing & slightly sour taste from the citrus	
Nikoline Organic Elderflower Cordial	45.-
Elderflower with a bubbly, delicious taste of sun and summer, which with its mouth-watering effect is perfect for a hot summer day. It's as refreshing as it is cool!	



Hot Drinks



Cup of Coffee	25.-
Pot of Coffee	75.-
Approx. 5 cups	
Irish Coffee	75.-
Irish whiskey, coffee, brown sugar & cream	
Coffee & Baileys	70.-
Coffee with Baileys	
Skipper Punch	75.-
Snaps, Baileys & coffee	

Along with the Coffee?

A selection of homemade cookies	25.-
Perfect with your coffee	

Avec Collection

Discover our private collection of smooth and exciting avecs. The selection is broad and changing. Prices are stated on the bottles



Beers



Draft Beer

	0,3L	0,4L
Ceres Top	34.-	52.-
An Aarhus legend		
Royal Classic	36.-	54.-
Beer of the Season		79.-
Beer of the season varies continuously with the season. Our waiter can tell you which interesting variant we have just now		

Anarkist Brown Ale

79.-

A nice, full-bodied and creamy Brown Ale for those who enjoy a full-bodied beer without it becoming too strong. A beer with notes of caramel, chocolate and licorice that goes well with food, but which also suits those, who just want to enjoy a dark yet fresh Brown Ale.

Anarkist New England IPA

79.-

A creamy and very fruity taste. Like having a good summer day in your mouth. The New England IPA is a beer that may be hazy, where the addition of large quantities of hops is done late in the brewing process. This results in a beer with very low bitterness, but at the same time it is rich in fruit flavors. Anarkist New England IPA has added a twist of rhubarb and elderflower to give the flavor an extra spice.

Kissmeyer Burning Kiss

79.-

A crisp, very accessible, mildly malty and discreetly hoppy Amber/Red Ale with focus on the fruity characters in both the malts and the hops, and emphasis on smoothness and harmony. A fine thirst quencher and a very versatile beer for food matching.

Kissmeyer Easy Kiss

79.-

A very straightforward and accessible, hoppy but yet intriguingly fruity Pale Ale with a very high drinkability, smoothness and harmony

Kissmeyer BaltLIQ Porter

79.-

An intense and black beer with creamy foam. The intense taste of roasted malt is soft and rounded, while the bitterness is noticeable. It is rounded and complemented by very lightly acidic berry and fruit notes that continue in the long but crisp aftertaste.

Kissmeyer Stockholm Syndrome

79.-

The 'Kissmeyer Into the Black' is a black IPA with more focus on 'IPA' than 'Black'. Lots of hop character, a distinct, but smooth bitterness and mild roast malt character.

Schiøtz Nordisk Hvede

79.-

Very light golden and hazy. Fresh and very light taste with distinct wheat character with an almost imperceptible malt body. Complemented by classic Belgian notes of cloves and banana as well as a Nordic touch of juniper and rosehip. Ultra-short and crisp aftertaste.

Bottled Beer

Anarkist Hazy IPA 0,5%

55.-

This non-alcoholic IPA has a low malt body, soft bitterness and an excellent taste. Lovely notes of citrus, flowers and tropical fruits.

Heineken Free 0,0%

36.-

Refreshing beer with a distinctly balanced flavour, which can be enjoyed any time of the day