

Hansens Gamle Familiehave

SANKT HANS AFTEN
(midsummer evening)



Hansens' Old Family Garden
- a place of tradition

The bonfire in Frederiksberg Garden will be lightet at 21.30

MENU 1

SANKT HANS MENU

Fresh asparagus

Fried veal w/ a vegetable ratatouille and a mushroom sauce

Fresh Danish strawberries with cream

KR. 420,- CHILDREN 275,-

MENU 2

HANSEN'S LARGE COLD PLATTER (MIN. 4 PERS.)

Classic and spicy herrings, smoked eel w/ scrambled eggs, smoked salmon w/ asparagus, gravad Lax w. a sweet mustard sauce, fillet of plaice w/ Remoulade, chicken salad w/ bacon, warm pork liver pâté, roast pork w/ red cabbage, fried pork tenderloin with fried onions, cheese selection with grapes.

KR. 410,-

STARTERS

Prawn cocktail Kr. 105,-

Gravad Lax
w/ a sweet mustard sauce Kr. 110,-

Beef carpaccio w/ truffle oil
served w/ rocket salad, Parmesan shavings and caper fruit Kr. 125,-

VEGETARIAN STARTER (*Lactose free*)

Spring rolls
filled w/ a puree of vegetables and herbs – small portion
served w/ a sweet chilli sauce Kr. 95,-

Hansen's salad of seasonal vegetables and leaves
w/ two dressings Kr. 95,-

SOUP

Lobster soup
Recipe from the Prunier restaurant in Paris Kr. 124,-





Having a witch at the top of the bonfire is a new thing, only at the end of the last century we got to know about the witches.

MAIN COURSES ~ FISH AND SHELLFISH

1/1 freshly boiled lobster – choose your own from the tank (25 minutter)
served w/ 3 wonderful dressings and bread and butter Kr. 375,-

North Sea plaice fried in butter
served w/ boiled potatoes, beurre noisette,
pickled cucumber and cranberry conserve Kr. 245,-

Moules et frites
Mussels steamed in white wine,
Served w/ fries and garlic mayo Kr. 199,-

MEAT

Steak Tournedos bearnaise
served w/ seasonal vegetables and potato dish of the day Kr. 249,-

Steak of veal
served w/ a ragout of fresh vegetables and a mushroom sauce Kr. 230,-

Wiener Schnitzel
w/ grated horseradish, capers, lemon, peas,
pommes sautées and gravy Kr. 209,-

Roast pork with crackling
served w/ red cabbage, pickled cucumber
and boiled potatoes Kr. 199,-

VEGETARIAN MAIN COURSES (*Lactose free*)

Fried polenta
w/ herbs and sun-dried tomato, turf green and pickled pickles Kr. 199,-

DESSERTS

Hansen's Chocolate Dream
Marcel chocolate cake, served w/ vanilla ice cream Kr. 95,-

Cold Grand Marnier soufflé
w/ fresh fruit and a berry puree Kr. 92,-

Classic Danish apple dessert w/ whipped cream Kr. 68,-

Grandma's chocolate biscuit cake
w/ ice cream Kr. 85,-

Vanilla ice cream w/ chocolate sauce Kr. 85,-

Pancakes w/ ice cream Kr. 82,-



VARME DRIKKE

Kaffe

Alm. kaffe..... Kr. 34,00

The

Earl Grey, skovbær, grøn lemon, camille. Kr. 34,00

Chokolade

Varm Chokolade m/ flødeskum..... Kr. 39,00

Pris singl. doubl.

Irish Coffee

Irsk whiskey, varm kaffe, brun farin, letpisket flødeskum Kr. 65,00 95,00

French coffee

Grand Marnier, varm kaffe, letpisket flødeskum Kr. 65,00 95,00

Spanish Coffee

Licor 43, varm kaffe, letpisket flødeskum..... Kr. 65,00 95,00

Mexican Coffee

Tequila , Kahlua, varm kaffe, letpisket flødeskum Kr. 95,00

Caribbean Coffee

Mørk rom, varm kaffe, brun farin, letpisket flødeskum Kr. 65,00 95,00

Royale Coffee

Cognac, varm kaffe, brun farin, letpisket flødeskum Kr. 65,00 95,00

Normand

Calvados, varm kaffe, brun farin, letpisket flødeskum..... Kr. 65,00 95,00

Lumumba

Cognac, varm kakao, letpisket flødeskum Kr. 65,00 95,00

Grog Hansen

Mørk rom, angostura, Sugar cane, citronsaft, kogende vand . Kr. 65,00 95,00

Choko-Hansen

Mørk rom, varm kakao, letpisket flødeskum..... Kr. 65,00 95,00

Jäger Te

Jägermeister, varm Earl Grey te, sukker, appelsin..... Kr. 65,00 95,00

A LITTLE SWEET FOR THE COFFEE

Classic Danish apple dessert with whipped cream..... Kr. 68,00

Petits fours (x 2)..... Kr. 34,00

Dessert chocolates..... Kr. 36,00

Dessert chocolates..... Kr. 42,00

Dessert chocolates..... Kr. 18,00

