

# Hansens Gamle Familiehave

Evening  
Kl. 17-21.30



4. januar - 30. april  
2020

Hansen's Old Family Garden  
– a place of tradition

# CHEF RECOMMENDS

## MENU 1

### THEATER MENU

Prawn cocktail, classic recipe

Wiener Schnitzel with grated horseradish, capers, lemon, peas, pommes sautées and gravy

Pancakes with ice cream

**DKK 390.00**

## MENU 2

### H.C. ANDERSEN MENU

Home-made Gravad Lax on bread with a mustard sauce

Steak Tournedos served with seasonal vegetables and potato dish of the day

Hansen's Chocolate Dream - Marcel chocolate cake, served with vanilla ice cream and fruit/berries

**DKK 440.00**

## MENU 3

### FROM THE GREEN KITCHEN (LACTOSE FREE)

Spring rolls filled with a puree of vegetables and herbs, served with a sweet chilli sauce

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

Vanilla ice cream with fruit / berries

**DKK 399.00**

## MENU 4

### HANSEN'S LARGE COLD PLATTER

2 kinds of herring with all the trimmings, smoked eel with scrambled eggs, smoked salmon with asparagus, gravad Lax with a sweet mustard sauce, fillet of plaice with Danish Remoulade, chicken salad with bacon, warm pork liver pâté with fried mushrooms, roast pork with crackling served with braised red cabbage, fried pork tenderloin with fried onions, cheese selection with grapes

**DKK 410.00**

## STARTERS

### Prawn cocktail

classic recipe ..... DKK 105.00

### Smoked salmon from the Island of Enø

served with creamed spinach ..... DKK 119.00

### Gravad Lax

with a sweet mustard sauce. .... DKK 110.00

### Lobster soup

Recipe from the Prunier restaurant in Paris ..... DKK 124.00

### Clear beef soup w/ meatballs and herbs

Recipe from the Prunier restaurant in Paris ..... DKK 110,00

### Beef carpaccio with truffle oil

served with rocket salad, Parmesan shavings and caper fruit .. DKK 125.00

## VEGETARIAN STARTER (LACTOSE FREE)

### Spring rolls

filled with a puree of vegetables and herbs – small portion  
served with a sweet chilli sauce ..... DKK 95.00

## SALADS

### Hansen's salad of seasonal vegetables and leaves

with croutons, pine nuts and two dressings ..... DKK 95.00

### Tomato salad with a Pesto dressing

with red onion, garlic croutons and Mozzarella ..... DKK 128.00

## CHEF'S SPECIALS

### 1/1 freshly boiled lobster

– choose your own from the tank (25 minutes)  
served with 3 wonderful dressings and bread and butter ..... DKK 375.00

### 1/1 lobster, gratinated with

Pesto and grated Emmental cheese (25 minutes)  
Served with 3 wonderful dressings and bread and butter ..... DKK 375.00

## MAIN COURSES ~ FISH AND SHELLFISH

### North Sea plaice fried in butter

served with boiled potatoes, beurre noisette,  
pickled cucumber and cranberry conserve ..... DKK 245.00

### Fried fillet of plaice

served with French fries and Danish Remoulade ..... DKK 210.00



## MEAT

### Tenderloin of beef

served with fried onions, pickled cucumber,  
boiled potatoes and gravy ..... DKK 249.00

### Steak Tournedos

served with seasonal vegetables and potato dish of the day ... DKK 249.00

### Steak of veal

served with a ragout  
of fresh vegetables and a mushroom sauce ..... DKK 230.00

### Wiener Schnitzel

with grated horseradish, capers, lemon, peas,  
pommes sautées and gravy ..... DKK 209.00

### Roast pork with crackling

served with home-made braised red cabbage,  
pickled cucumber and boiled potatoes. .... DKK 199.00

### Roast pork (Crispy)

served with boiled potatoes and a parsley sauce  
– a true Hansen's classic ..... DKK 165.00

### Manor's steak

served w/ peas, French fries, cucumber salad  
and Sauce Béarnaise ..... DKK 195.00

### Hansen's famous Hash

with fried egg, pickled beetroot and Sauce Béarnaise ..... DKK 165.00

### Pork tenderloin pot w/ French fries

Pork tenderloin, mushrooms and cocktail sausages  
in cream-paprika sauce ..... Kr. 210.00

## VEGETARIAN MAIN COURSES (LACTOSE FREE)

### Fried polenta w / herbs and sun-dried tomato

served with turf green and pickled pickles ..... DKK 199.00

## DESSERTS

### Hansen's Chocolate Dream

Marcel chocolate cake, served with vanilla ice cream,  
an orange sauce and fruit/berries..... DKK 95.00

### Cold Grand Marnier soufflé

with fresh fruit and a berry puree ..... DKK 92.00

### Classic Danish apple dessert with whipped cream .....

DKK 68.00

### Grandma's chocolate biscuit cake with ice cream .....

DKK 85.00

### Vanilla ice cream with chocolate sauce .....

DKK 85.00

### Pancakes with ice cream .....

DKK 82.00

### Deep-fried Camembert with blackcurrant conserve .....

DKK 79.00

### Hansen's cheese selection (4 cheeses)

served with walnuts in maple syrup,  
grapes, celery and rye biscuits ..... DKK 130.00

### Irish Coffee made with 30 ml of Irish whiskey .....

DKK 65.00

# APERITIFS

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## Carlton Special

Hindbærsaft, Crémant, friske hindbær .....DKK 85,00

## Kir

Creme de cassis, hvidvin .....DKK 60,00

## Kir Royal

Creme de cassis, Crémant .....DKK 79,00

## Aperol Spritz

Aperol, hvidvin, danskvand .....DKK 79,00

## Aperol Spritz royal

Aperol, Spumante, danskvand .....DKK 89,00

## Bloody Mary

Vodka, tomatjuice, krydderi, blegselleri .....DKK 75,00

## Xanté

Xante, lime, æblemost, sprite .....DKK 49,00

## Dry Martini Cocktail

Gin, Noilly Prat Dry, citron skal, oliven .....DKK 82,00

## Campari / Juice

Campari, orange juice .....DKK 66,00

## Dry Campari

Campari, gin, tonic .....DKK 66,00

## Jubilæums tonic

Jubilæums snaps, tonic vand, lime .....DKK 56,00

## Flyver sjus

Rød ålborg, citronvand .....DKK 56,00

# WINE IN GLASS

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## CHAMPAGNE

	<i>Price</i>	<i>gl./fl.</i>
Gl. Mercier Brut (10 cl.) .....	DKK	129,00
Fl. Moet & Chandon Imperial Brut (piccolo ) (20 cl.) .....	DKK	235,00
Fl. Moet & Chandon imperial Rose (piccolo ) (20 cl.) .....	DKK	295,00

## WITH BUBBLES

Gl. Crémant de Bourgogne (10 cl.) .....	DKK	75,00
Gl. Spumante Prosecco, Veneto (10 cl.) .....	DKK	75,00
Gl. Cava.Codorníu Reina Ma Christina, Blanc de Noir Reserva (10 cl.) .....	DKK	85,00

## WHITE WINE

Gl. Louis Eschenauer, Chardonnay (15 cl.) .....	DKK	60,00
Gl. Sancerre, Dom. Franck Millet, Loire (15 cl.) .....	DKK	82,00
Gl. Chablis 1er Cru Montmains .Chartron et Trébuchet (15 cl.) .....	DKK	105,00

## ROSÉ WINE

Gl. Louis Eschenauer, cinsault rose (15 cl.) .....	DKK	60,00
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## RED WINE

Gl. Louis Eschenauer Merlot (15 cl.) .....	DKK	60,00
Gl. Château Morin, Saint-Estèphe, Cru Bourgeois (15 cl.) .....	DKK	75,00

# Hansens Gamle Familiehave

## BANQUET 1

Aperitif

Hot smoked salmon salad with chive cream

Fried veal with a vegetable ratatouille and  
a mushroom sauce

Cold Grand Marnier soufflé with fresh fruit  
and a berry puree

Coffee/tea served with petits fours

1 cognac or liqueur

*With this menu, we serve: white and red wine  
ad libitum, and one glass of dessert wine*

**DKK 649.00 per person**

## BANQUET 2

Welcome drink 1 glass of champagne

1/2 lobster naturel with dill dressing and mayonnaise

Champagne Sorbet

Roast Prime rib filet served with bearnaise  
bordelaise and peas francaise

Cheese plate with three ripe cheeses and pickled walnuts  
Nøddefragilité rolled about two kinds of homemade sorbet

Coffee, tea with filled chocolates and petit fours

1 cognac electricity. liqueur

*To the above menu is served*

*White: Chablis 1 Cru. Domaine Vincent Sauvestre*

*Red wine: Frank Phélan, Saint-Estèphe, Bordeaux*

*Dessert wine: Château Fortin, Loupiac*

**DKK 999.00 per person**



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