

Lean back.

WELCOME TO THE RESTAURANT

Make yourself comfortable in our cozy setting and take your time for a lovely dinner.
We have ambitions to give all our guests a good experience beyond the ordinary .

At restaurant Urfuglen we strive to give you the taste of modern Danish cuisine,
where the organic ingredients are selected according to season ,
and are basically Danish and locally produced.
Our professional chefs are constantly developing new menus, so you are sure to experience the
seasonal variation on your plate ,
both as an a la carte guest and for parties.

We wish you a very good evening.
Greetings from the team behind

Restaurant Urfuglen

Please contact the staff regarding allergens.



RESTAURANT
Estimated 2020

All Day :

Served between 4:30 PM and 9:00 PM

Dalgas Burger Juicy steak with cheddar, pickled onions, grilled tomato, lettuce, chili mayo and oversized french fries.	189kr	Fried pork ad libitum Classic roast pork made from extra thick slices. Served with small potatoes, parsley sauce, homemade pickles, sour and sweet.	245kr
Shroom Boom Burger Homemade mushroom steak, pickled onions, grilled tomato, lettuce, cheese, chili mayo and oversized french fries.	189kr	Månsson salad Green salad of the season's selection from The Månsson farm shop.	118kr
The Gold Nuggets of the Sea Icing in panko, coarse remoulade, fresh lemon, Bimier ® , served with coarse homemade rye bread.	189kr	Additional purchases: Choose between: Cold smoked sea trout. Crispy chicken in panko.	65kr

Children's menu:

Fish fillet & fries Icing in panko served with coarse fries, served with remoulade and lemon	75kr	Pasta Bolognese Homemade bolognese served with fresh pasta and grated cheese.	75kr
Nuggets & fries Chicken in panko served with coarse fries, served with tomato ketchup	75kr	Ice bomb Homemade ice cream with whipped cream and crunch.	75kr

2 Dishes 125,-

Scan for Menu in English



A la Carte:

Served between 4:30 PM and 9:00 PM

Starters: Smoked venison carpaccio 95kr Glass cabbage & sugar beets, cranberry gel, sorrel, fried capers Wine: from 60kr per glass (deep rosé) Martin Berdugo Rosado, Ribera del Duero Månsson's vegetable soup 95kr Creamy soup of vegetables from the farm shop with roasted game and herbs Wine: from 105kr per glass (white wine) Chateau de la Charrière, Hautes-Cotes de Bourgogne 2024 Fried scallops 95kr Jerusalem artichoke puree, chips, apple jelly, browned butter Wine: 65kr per glass (white wine) Weingut Huber Grüner Veltliner, Austria	Sideorder: Sæsonens salat 35kr
Main courses: Poached cod loin 310kr Beetroot cream with horseradish, grilled Savoy, croquettes with herbs, vinaigrette, herbal oil Wine: from 65kr per glass (cool red wine) cool Amplitude Rouge, Sued, France Game stuffing 295kr celeriac puree, game jus with juniper, pointed cabbage, pickled blueberries Wine: from 125kr per glass (red wine) Dominio del Aguila Picaro Viñas Viejas Ribera del Duero Confit duck leg in terrine 305kr Fried mushrooms with thyme, pickled grilled plums, pommes Anna, duck jus with red wine & thyme, crispy onions, roasted hazelnut Wine: from 105kr per glass (red wine) Chateau de la Charrière, Hautes-Cotes de Bourgogne	
Desserts: Almond cake 90kr Baked with winter berries, served with homemade ice cream and fresh berries. Wine: 65kr per glass (white dessert wine) Chateau Haut du Pick, 2024 Sauternes, France Tarte Tartin 98kr Baked apple, caramel with homemade vanilla ice cream Wine: 165kr per glass (Solera PX) Alvear PX 1927, Portugal Blueberry/basil 110kr Raw pickled blueberries, crème anglaise, basil sorbet, meringue and rye crumble. Wine: 60kr per glass (port wine) Graham's Tawny 10 years	

SPARKLING:	YEAR		Old.	75cl
Champagne Barons de Rothschild Concordia Brut	NV		110kr	670kr
Champagne Barons de Rothschild Rosé	NV		140kr	840kr
Champagne Barons de Rothschild Blanc de Blancs	NV		145kr	870kr
Eximia Chardonnay De Java Sparkling Wine	NV		75kr	450kr
Eximia Blanc de Noir De Java Sparkling Wine	NV		75kr	450kr
Buglioni The Coward Sparkling Brut Rosé	2023		85kr	510kr
Buglioni The Shameless Sparkling Brut	2023		85kr	510kr
WHITE WINE:	YEAR	10cl	20cl	75cl
Wachenheimer Goldbächel 1. Cru Pfalz Dr. Bürklin-Wolf	2022	120kr	199kr	599kr
Chateau de la Charri'ere , hautes -Cotes de Bourgogne	2024	105kr	180kr	525kr
Huber Winery Grüner Veltliner, Austria	2024	65kr	115kr	325kr
Wasp Airén-Biologico , White Wine of Spain	2024	55kr	85kr	295kr
Eximia Pinot Blanc De Java	2024	75kr	130kr	395kr
Eximia Sauvignon De Java	2024	75kr	130kr	395kr
Atance Chardonnay, Spanish	2024	65kr	115kr	325kr
Patrice Moreux Pouilly-Fumé	2024	79kr	140kr	435kr
Savigny Les Beaune Dessus les Vermots Dom. Camp Atthalin	2020	165kr	298kr	895kr
Prosper Maufoux Saint-Aubin Clos de Chateau 1 Cru. France	2021	218kr	365kr	1,199kr
Hospices Saint-Romain, Cuvée Joseph Menault	2020	326kr	598kr	1,795kr
Hospices Grand Cru Corton-Charlemagne François de Salins	2020	1,379kr	2,529kr	7,589kr
REDWIN:	ÅRGANG	10cl	20cl	75cl
Baron de Bruyères Saint-Émilion Grand Cru	2020	95kr	175kr	435kr
Ampritude Rouge, Sweden, France	2020	54kr	99kr	299kr
Domain of the Eagle Picaro Old Vineyards Ribera del Duero	2023	125kr	210kr	565kr
Volnay 1st cru. Chevret Henri Boillot , Burgundy, France	2015	248kr	455kr	1,365kr
Bibi Graetz Testamatta IGT Toscana Rosso	2021	185kr	325kr	899kr
Villa Vetti Ripasso DOC SUPERIORE, Italy	2023	95kr	175kr	525kr
DIDACUS RED, Planeta, Sicily , Italy	2019	160kr	295kr	885kr
Flor de Pingus, Ribera del Douru, Spanien	2021	272kr	499kr	1.499kr
Rolland & Galarreta Rioja Iconic	2018	645kr	1.125kr	2.895kr
Chateau la Closerie Camensac, Bordeaux, France	2019	85kr	155kr	465kr
Chateau Cantemerle 5 cru., Bordeaux, Frankrig	2021	122kr	225kr	675kr
Burgundy Hauts Cotes de Beaune, Frankrig	2023	139kr	255kr	765kr
Chambolle Musigny, Brocard 1er cru, Burgundy, Frankrig	2022	244kr	448kr	1.345kr
Chassagne-Montrachet Blain-Gagnard, Burgundy, France	2021	173kr	318kr	955kr
Gevrey-Chambertin Frederic Esmonin, Burgundy, Frankrig	2022	167kr	306kr	920kr
Jean Gagnerot Corton Grand Cru Lolieres, Burgundy, Frankrig	2017	217kr	399kr	1.198kr
Vosne-Romanée, Stéphane Brocard 1er cru. Burgundy, France	2022	386kr	708kr	2.125kr
Château Pavie Saint-Emilion 1er Grand Cru Class A, Bordeaux	2017	859kr	1,569kr	4.689kr
ROSEVIN:	ÅRGANG	10cl	20cl	75cl
Maison Lavila, Cotes de Provence, Frankrig	2023	65kr	115kr	379kr
Pink Beetles, Italy	2024	58kr	95kr	335kr
Martin Berdugo Rosado, Ribera del Duero	2024	60kr	105kr	315kr
DESSERT:	ÅRGANG		Gl.	FL
Granet Riversaltes Cazes, Frankrig	2013		80kr	435kr
Buglioni Recioto The Narcissist, Valpolicella, Italy	2021		145kr	599kr
Alvear Pedro Ximenez Solera, Portugal	1830		889kr	4,895kr
Alvear Xeménez Solera PX, Portugal	1910		185kr	798kr
Alvear Xeménez PX, Portugal	1927		165kr	698 kr
Claus Stur Quince Liqueur, Germany	NV		65kr	495kr
Charteau Haut du Pick, Saurternes, Frankrig	2024		65kr	645kr

WINE BY THE GLASS

CHAMPAGNE – PORT WINE – ORGANIC BEERS – COCKTAILS – AVEC

BOTTLE OF BEER:		
Royal Organic Pilsner, Classic		33cl. 55kr
DRUG BEER:		
Nørrebro Brewery Pilsner, Classic, Kings Crown, Bombay IPA, Weissbier		Small. 45kr Medium. 70kr
SODA WATER:		
Pepsi, Max, Faxe kondi, sparkling water w/o citrus		25cl. 35kr
ORGANIC JUICES:		
Elderflower, rhubarb, apple juice, orange juice (Rynkeby water 1.0 liter w/o soda)		25cl. 42kr

DRINKS:			CHAMPAGNE & SPARKLING:		
* available non-alcoholic					
Gin & tonic *		2cl:	5cl:		
Gin, Birdsong tonic, dry orange		80kr	110kr		
GinHazz *		85kr	115kr		
Gin, Lemon, Mango					
Gin & Grapefruit		65kr	-		
Gin, Grapefruit , soda					
Moscow Mule			110kr		
Vodka, lime syrup , lime wedges , Ginger beer					
Gin & Passion Fruit		65kr	-		
Gin, Passion fruit , soda					
Vodka & Lime		65kr	-		
Vodka, lime syrup , soda					
Sidecar			125kr		
Cognac, Cointreau, sugar cane, lemon					
Negroni			115kr		
Campari, gin, red vermouht, dry orange					
Espresso Martini		90kr	125kr		
Espresso, vodka, coffee liqueur					
The Dalgas *		85kr	115kr		
Rum, Gin, Ginger, dry orange					
NON-ALCOHOLIC WINE:		25cl.			
La Baume Saint Poul Blanc		125kr			
La Baume Saint Poul Rosé		125kr			
La Baume Saint Poul Rouge		125kr			
NON-ALCOHOLIC BEER:		33cl.			
Anarchist Hazy IPA 0.5%		50kr			

KAFFE & TEA:		SPECIAL COFFEE:	
Filter coffee	45kr	Latté Macchiato - Cortado – Americano	55kr
1 liter of fresh bean coffee	95kr	Cafe latte – Flat white – Cappuccino	
Puka The, (ask about selection)	45kr	Espresso single/double	35/45kr

PORT WINE:	5cl.	FL.
Andresen Colheita Select 1975	-	1,439kr
Andresen Colheita Select 1980	-	1,295kr
Andresen Colheita Select 1982	-	1,245kr
Andresen Colheita Select 1992	-	750kr
Andresen Colheita Select 1998	-	679kr
Andresen Colheita Select 2007	-	685kr
Andresen Colheita Select 2009	-	665kr
Andresen Colheita Select 2011	-	645kr
Smith Woodhouse LBV 2009	-	699kr
Smith Woodhouse LBV 2010	-	689kr
Marnard Vintage Harvest 1963	398kr	3.795kr
Marnard Vintage Harvest 1974	358kr	3.495kr
Marnard LBV Porto 2017	-	669kr
Marnard Crusted Port eco	-	699kr
Delaforce Vintage 2000	-	1.099kr
Graham Tawny	45kr	585kr
Graham 10 year old Tawny	60kr	695kr
Graham 20 year old Tawny	75kr	985kr
Graham 30 Year Old Tawny	95kr	1.395kr
Graham 40 Year Old Tawny	195kr	2.895kr
Graham 50 Years Tawny	425kr	5.395kr
Graham 80års Tawny	1.595kr	22.495kr
Graham First Sail 2003	65kr	789kr
Ferreira Vintage 2016	-	1.145kr
Rozez Porto Dom Rozes 40 Anni	-	2.995kr
Real Companhia Velha 1927 (20cl)	-	11.789kr
Real Companhia Velha 1909 (20cl)	-	15.455kr
Real Companhia Velha 1900 (20cl)	-	17.889kr
Carvalhas Memories V RO 1867	-	41.585kr
Port collector Reserve (900cl)	-	7.985kr
Adriano Tawny Reserve (900cl)	-	7.985kr
10 Year Old Tawny Ervamoira (150cl)	-	1.679kr
10 Years Tawny Ervamoira (300cl)	-	3.289kr
10 Years Tawny Ervamoira (900cl)	-	9.469kr
20 years tawny Bom Retiro (150cl)	-	3.248kr
20 years tawny Bom Retiro (300cl)	-	6.498kr
20 years tawny Bom Retiro (900cl)	-	19.498kr

WHISKEY:	2cl.	5cl.
Octomore 15.1 Rare - 59,6%	95kr	190kr
Octomore 15.2 Rare - 57,9%	95kr	190kr
Octomore 15.3 Rare - 61,4%	140kr	280kr
Octomore 14.2 Rare - 57,7%	100kr	200kr
Octomore 10 YO Rare – 54,3%	130kr	290kr
BLADNOCH Vinaya Single	120kr	240kr
Bunnahabhain Single Scotch	95kr	190kr
Talisker Skye Single Malt	65kr	130kr
The Singleton 12 years Luscious	70kr	140kr

ROM:	2cl.	5cl.
Dictator 2 master's 1977	735kr	1,470kr
Dictator Booklet 2005	120kr	240kr
Diplomatic Ambassador	465kr	930kr
Ron Cueva 1501 8 years Panama	65kr	130kr
Ron Cueva 1501 12 years Panama	75kr	150kr
Ron Cueva 1501 18 years old Panama	95kr	190kr

ARMAGNAC:	2cl.	5cl.
Bas Laubade 1981	245kr	490kr
Baron Gaston Legrand Bass 1986	220kr	440kr
Bas Castarède 1980	79kr	158kr
Bas Castarède 1960	210kr	420kr

COGNAC:	2cl.	5cl.
Striking XO	140kr	280kr
Bache Gabrielsen Rare XO	345kr	790kr
Poul Giraud Elegance	60kr	120kr
Poul Giraud Napoleon	95kr	190kr
Poul Giraud Heritage Grande	145kr	290kr
Remy Martin Louis IXV Rare	1.130kr	2.825kr

GRAPPA:	2cl.	5cl.
Walcher Pinot Noir	60kr	120kr
Walcher Biologica Reserva	65kr	130kr
Mainerdo Barolo	85kr	170kr
Mainerdo Barberesco	80kr	160kr

BRANDY:	2cl.	5cl.
Copenhagen Apple Moonshine	60kr	120kr

KAFFE COOKTAILS:	Single.	Double.
Irish Coffee	80kr	115kr
Whiskey, sugarcane, stempelkaffe, fløde		
French Café	75kr	110kr
Café latte, Cointreau		
Russian Cocaine		110kr
Vodka, kaffe, sugarcane, Lime		
Bavarian Coffee		110kr
Mint schnapps, kalhúa, coffee, sugar, whipped cream		
Coffee Baileys	70kr	110kr

