

ROOM SERVICE MENU

The kitchen is open from **12 PM - 10 PM**

Room service charge | **75**

THE ADMIRAL PACKAGES

Enjoy as much time as possible in your lovely room with one of our packages.

PARTY PAMPERING | 450

SNACKS

Roasted and salted Marcona almonds

Piccholine olives in aromatic olive oil

Crispy french fries with mustard mayonnaise

Thinly sliced Ibérico ham

COCKTAILS

2 cocktails of your choice from the cocktail selection below

STAY IN BED | 500

2 aye aye cheeseburgers with French fries

2 large soft drinks of your choice.

Choose between: Coca-Cola, Coca-Cola Zero, Sprite, Squash or Schweppes Lemon

NIGHT SERVING

10 PM - 6 AM

It's never too late for a bite to eat.

Sourdough toast | 150

With pastrami and Gouda cheese

Sourdough toast | 150

With baked eggplant and Gouda cheese

ENJOY MEALS IN YOUR ROOM

You can easily and comfortably order your food and drinks to the room. Simply dial room service at #7.

SNACKS

Oysters | 65 per piece

“Gillardeau” oyster with sauce mignonette

6 oysters: 300

12 oysters: 600

30g Caviar | 850

Potato blinis and crème fraîche

Thinly sliced Ibérico ham | 125

Roasted and salted Marcona almonds | 55

Piccholine olives in aromatic olive oil | 55

Crispy french fries | 60
With mustard mayonnaise
Sourdough bread

With olive oil | 55

Ibérico croquettes | 95
Manchego and mushroom emulsion

SMALLER DISHES

Cured salmon from Faroe Islands | 190
Fresh cheese cream, pickled tomatoes,
and crispy rye bread

Tartare of Himmerland beef | 185
Piment, capers, and parsley

SALADS

Danish burrata | 185
Baked tomatoes, bitter salads, and salsa verde
Served with sourdough bread

Green salad | 65
With mustard vinaigrette

Caesar salad | 195
Crispy croutons and roasted
Rokkedahl chicken

Poached egg | 175
Bitter salads, crispy croutons,
and romesco sauce

FRESH PASTA

Caserecce alla carbonara | 160
Guanciale and pecorino

Canestrini al pomodoro | 155
Butter, tomatoes, and parmesan

LARGER DISHES

Steamed dorade | 285
Sautéed pearl onions, Guanciale,
and sauce vin blanc

Admiral Cheeseburger | 275
With beef, "Gammel Knas" cheese,
and crispy french fries

Steak Béarnaise | 375
Haricots verts and pickled tomatoes

Add french fries | 30

DESSERTS

3 pieces of handcrafted petit fours
by our pastry chef | 85

5 layer Valrhona chocolate cake | 110
Praliné and ganache

BEVERAGES

COCKTAILS

Paloma | 130
Altos Tequila, pink grapefruit soda, and salt

Negroni | 130
Beefeater Gin, Campari og sweet vermouth

Whiskey sour | 130
Four Roses bourbon, egg whites, lemon,
and sugar

GIN & TONIC

The Standard | 125
Beefeater Gin, Three Cents Tonic, and grapefruit

Forty-Seven | 145
Monkey 47, Three Cents Tonic, and lime

DRAUGHT BEER

Carlsberg | 70
Tuborg Classic | 80
Kronenbourg Blanc | 90
Jacobsen Yakima IPA | 100

CANNED BEER

Mikkeller Japanese Rice Lager | 75

ALCOHOL FREE

Soda | 45
Carlsberg Nordic | 60
Mikkeller Drink'in the Sun | 75
Frankly Juice | 60
Strawberry | Orange | Apple

AYE AYE SPARKLING MOCKTAILS

Blackberry and basil | 85
Coconut and fig leaves | 85