

SPARKLING WINE

Glass / Bottle

Cava Brut Naturee Ademats, Spain - Organic	95 / 450
Champagne Brut Mandois Champagne, France.....	165 / 700
Pet Nat Tinc Set , Mas Candí Spain - Natural Wine	450
Cremant de Bourgogne Le Grande Classique, Domaine Bruno Dangin France.....	550
Champagne Deutz Rosé Vintage Champagne, France.....	1200
Rosé Champagne Deutz Rosé Vintage Champagne, France.....	1200

NON ALCOHOLIC WINE

Muri Passing Clouds Copenhagen, Denmark - sparkling.....	105 / 500
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ROSÉ WINE

Decore Rosé IGP, Côtes de Gascogne France.....	85 / 400
Limited Edition Rosé Château Minuty, AOP Côtes de Provence, France.....	120 / 550
Gamay & Grolleau, Loire Vin de Frantz France - Natural Wine	500

ORANGE WINE

Puesta en Chus Bodega Frontio Arribe, Spain - Natural Wine	500
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WHITE WINE

Grenache Blanc Le Petit Chat Blanc, VDF France.....	85 / 400
Riesling, Rheingau Trocken, 50 Schloss Johannisberg Germany.....	105 / 500
Chardonnay, Bourgogne La Soeur Cadette France - Natural Wine	120 / 525
Grüner Veltliner, Kremstal Dominique Stagård Austria - Organic	475
Albarino, Rias Baixas Lagar de Cervera Spain.....	550
Chenin Blanc, Loire Frantz Saumon France - Organic	600
Chardonnay, Chablis Récolte France - Organic	800
Chardonnay, Meursault Maison Joseph, Drouhin Burgundy, France.....	1200

RED WINE

Grenache & Syrah Lanquedoc, Le Petit Chat, VDF France.....	85 / 400
Barbera d'Alba, Macarini Ciabot Camerano, D.O.C. Italy.....	100 / 500
Pinot Noir, Beaujolais Arnaud Combier France.....	550
Sangiovese, Chianti Classico , Montescondo Italy - Organic	700
Gamay, Cru Beaujolais Julien Sunier, Morgon Burgundy, France.....	850
Nebbiolo, Barolo , D.O.C.G, Albe G.D. Vajra Piemonte, Italy.....	1000

DESSERT WINE

Tawny Port The Tawny, Reserve, Graham's Douro, Portugal.....	95 / 550
Moscato d'Asti D.O.C.G, Prunotto Estate Piemonte, Italy.....	550



RESTAURANT HAVFRUEN

A seafood bistro working towards only serving fresh, sustainable MSC* or ASC^ certified seafood mainly caught in the Danish seas surrounding us.

***Marine Stewarship Council (MSC)** is a certificate which ensures that the fish from the wild has been caught in a sustainable way, so it doesn't affect the stock and that the catch is done in a way, so it affects the environment as little as possible.

***Aquaculture Stewardship Council (ASC)** is a certificate which ensures that breeding of fish takes place in a healthy and responsible manner where the fish are fed what they would eat in the wild, they swim in the water they would in the wild, they have the right submarine surroundings etc.

BLUE MUSSELS

Mytilus edulis

The blue mussel is the most common mussel in Denmark. It can be found everywhere in Danish seas and fiords and can also be found washed up on beaches and coast shores. The mussel lives in waters between 40-50 meters deep where it is attached to the soft seabed. The mussel is filled with vitamin A, B, C and D.

SQUID WITH TEN ARMS

Loligo forbesii

The squid lives in waters between 10 and 400 meters deep, and are often found on sandy and muddy sea beds. It eats mainly small, juvenile fish or other types of squids. It has 8 small arms and 2 long tentacles provided with suction cups which are all used to catch and maintain prey.

BROWN CRAB

Cancer pagurus

The crab is maroon colored with two, smooth and powerful claws with black pointy ends. It has 2 eyes and 5 small teeth in its forehead. The crab lives in waters between 3-50 meters deep, however, during winter it lives in waters that are even deeper. The crab lives on stony, sandy and muddy seabeds and can be found all year round.

Type	Latin name	Fishing Areas	Catch method (primary)
Langoustines	<i>Nephrops Norvegicus</i>	Skagerak, Nordsøen, Kattegat	Net
Cod fish	<i>Gadus Morhua</i>	The North sea	Line & net
Flatfish	<i>Microstomus Kitt</i>	Lango, Korsør	Line
Salmon	<i>Salmo Salar</i>	Hirtshals	Landbased breeding
Crab claws	<i>Cancer Pagurus</i>	The North Sea	Net



HAVFRUEN

A seafood bistro

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APÉRITIFS

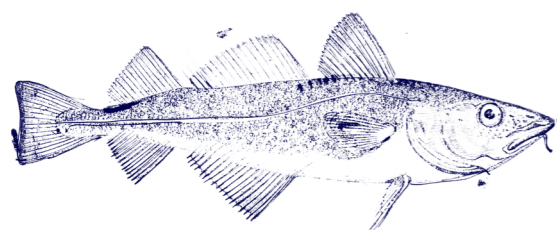
A great way to start your dinner

Cava Brut Naturee Ademats, Spain - Organic	95
Champagne Brut Mandois Champagne, France.....	165
Aperol Spritz Aperol, cava, sparkling water, orange.....	100
Hugo elderflower, cava, sparkling water, mint, lime.....	100
Gin & Tonic Hendrick's Gin, Fentiman's Tonic, cucumber.....	115
Negroni Hendrick's Gin, Campari, vermouth, orange.....	125

See the full selection under Drinks

SNACKS

Salted Almonds	40
Olives	45



OYSTERS

Served with vinaigrette & lemon

3 / 6 / 12 pieces

La Coutainvillaise
100 / 200 / 400

Antilope
135 / 270 / 540

Gillardeau
145 / 290 / 580

Oyster tasting:

One of each - 3 pcs. 125
Two of each - 6 pcs. 250
Four of each - 12 pcs. 500



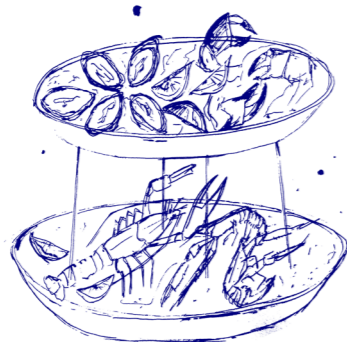
SEAFOOD PLATTERS

Served cooled
w. toasted bread, cocktail sauce,
mayonnaise, vinaigrette & lemon

**Oysters, langoustines,
crab claws, lobster,
prawns**

Small - one person 550
Large - two persons 1100

Add - 30 g. Rossini Bearii Caviar +325



The focal point is naturally the best fish and shellfish from the waters around us, apart from our oysters from France and lobster from Canada

TASTING MENU

Must be ordered by the entire party - Served Family Style

495 DKK per person

First Serving

Calamari, Skagen Salad, Salmon Tartare w. toasted sourdough bred

Second Serving

Tagliolini alle Vongole pasta w. Vongole mussels, tomatoes, garlic, chili, white wine

Third Serving

Halibut w. leeks, carrots, spinach, small potatoes, safran sauce

Dessert

Lemon Pie w. Italian meringue

STARTERS

Skagen Toast North Sea handpeeled shrimps, mayonnaise, dill, sourdough bread.....	145
Calamari fried Danish squid, lemon, tartar sauce.....	150
Salmon Tartare citrus marinated, fresh herbs, trout roe.....	130
Arancini (V) fried risotto balls w. safran, parmesan, romesco sauce.....	115
Bacalao cod fish, olive oil, sage, toasted sourdough bread.....	120
Fish Soup white fish, tomatoes, leeks, onions, safran & sourdough bread w. aioli.....	130
Langoustines garlic, parsley, lemon (small / large).....	200 / 400
Half Lobster toasted sourdough bread, mayonnaise, lemon.....	225
Caviar, Rossini Baerii, 30 g. blinis, sour cream, shallots.....	325

MAIN COURSES

FISH & SHELLFISH

Fish'n'Chips beerbattered cod fish, mushy peas, french fries, tartar sauce.....	189
Moules Frites blue mussels, cream, white wine, onions, garlic, herbs, french fries, aioli.....	199
Tagliolini alle Vongole pasta w. Vongole mussels, tomatoes, garlic, chili, white wine.....	225
Baked Salmon broccolini, small potatoes, blanquette sauce.....	245
Halibut leeks, carrots, spinach, small potatoes, safran sauce.....	295
Whole Lobster toasted bread, mayonnaise, lemon.....	450

MEAT

Ribeye approx. 300 g., celeriac, lingonberries, small potatoes, red wine sauce.....	335
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VEGETARIAN & VEGAN

Tagliolini alla Puttanesca vegetarian pasta w. tomatoes, white wine, garlic, chili, olives.....	165
"Steak Frites" vegan, salt baked celeriac, spring onion, french fries, red wine sauce.....	175

SIDE ORDERS

Organic Sourdough Bread w. butter.....	35
Green Salad salad, red onions, walnuts, mustard vinaigrette.....	65
French Fries w. mayonnaise.....	65

DESSERTS

Lemon Pie classic lemon pie w. Italian meringue.....	105
Tiramisu ladyfingers, mascarpone, coffee, cocoa, Marsala.....	115
Sundae vanilla ice cream, hazelnut crumble, salted caramel sauce.....	89
Affogato vanilla ice cream, shot of espresso (add 3 cl. Bordiga Amaretto +35).....	65

BEER

Tap

Royal Pilsner organic 4,8%.....	69
Royal Classic organic 4,8%.....	69
Schiøtz Golden IPA 5,9%.....	79
Seasonal Beer please ask your waiter.....	79

Bottle

Heineken 0,0% non alcoholic pilsner.....	45
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SODA & WATER

Homemade Lemonade lemon.....	45
Pepsi, Pepsi Max, Faxe Kondi	40
Orange Juice, Apple Juice, Elderflower Juice organic.....	45
Filtered Water - sparkling or still ad libitum pr. person.....	30

DRINKS

Seasonal Drink

Please Ask Your Waiter	100
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Spritzers

Aperol Spritz Aperol, cava, sparkling water, orange.....	100
Limoncello Spritz limoncello, cava, sparkling water, lemon.....	100
Hugo elderflower, cava, sparkling water, mint, lime.....	100
Lillét Rosé Spritz Lillét Rosé, cava, sparkling water, lime.....	100

Gin

Gin & Tonic Hendrick's Gin, Fentiman's Tonic, cucumber.....	115
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Tequila

Paloma tequila, grapefruit soda, lime.....	100
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Whiskey

Irish Coffee coffee, Tullamore Dew Irish Whiskey, whipped cream (double +30).....	100
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Classics

Negroni Hendrick's Gin, Campari, vermouth, orange.....	125
American vermouth, Campari, sparkling water, orange.....	89
Bloody Mary vodka, Bloody Mary Mix, lime.....	100

MOCKTAILS

Rhubarb Dream 0,0% alcohol, rhubarb, vanilla, roses.....	75
Sparkling Lemon 0,0% alcohol, lemon sirup, non alcoholic sparkling wine, lemon.....	75

COFFEE & TEA

American	35
Espresso	35
Caffe Latte	45
Cappuccino	45
Filter Coffee	30
Tea black, green or herbal tea.....	40

PETIT FOUR

Organic Chocolate From the Danish Brand Summerbird

Chocolate Truffles 3 pieces.....	65
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See our wine menu on the other side