

# 5050 NORDIC CUISINE

All prices are in EURO

## NORDIC SNACKS

SOURDOUGH BREAD AND WHIPPED BUTTER	3,5
SALTY NUT MIX	2,5
RAW VEGETABLES WITH NORDIC HUMMUS	3,0
DRIED SAUSAGE FROM LANDGUT PRETSCHEN	11,0
SMOKED TROUT FROM "GLUT UND SPÄNE" WITH CABBAGE	14,0

## SMØRREBRØD OUR FAVORITES

HERRING WITH SHALLOTS, EGG AND BUCKWHEAT	7,0 €
POTATO WITH PICKLED ONION AND CRESS	5,5 €
BEEF TARTARE WITH HERB MAYONNAISE AND RYE CRUMBS	7,0 €
SMOKED SALMON WITH SOUR CREAM AND RADISH	7,0 €
BUSINESS LUNCH, 2 SMØRREBRØD OF YOUR CHOICE	10,0 €

## LULUS FAVORIT

VARIOUS, ASK THE WAITER	9,0 €
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## KIDS

CHOICE BETWEEN PASTA AND ROASTED POTATO, SERVED WITH SALAD

CHICKEN	9,0 €
PAN FRIED PLAICE	9,0 €

## NORDIC PLATES

ROASTED BROCCOLI WITH YOGHURT AND MUSTARD	11,0 €
ONIONS WITH CHEESE SAUCE AND PICKLED SEAWEED	11,0 €
PAN FRIED PLAICE WITH CUCUMBER AND RHUBARB	15,0 €
CHICKEN WITH PEAS AND CARROT	15,0 €
BRAISED BEEF CHEEKS WITH CABBAGE AND THYME	15,0 €

## SALAD

SALAD WITH HORSE RADISH AND SUMMER VEGETABLES	6,0 €
+ SMOKED SALMON	8,5 €

## CHEESE AND DESSERT

CHEESES FROM HOF BACKENSCHOLZ	9,0 €
DANISH BERRY DESSERT "RØDGRØD" WITH VANILLA ICE CREAM	8,0 €
CARROT CAKE WITH CRISPY BREAD & SEA BUCKTHORN ICE CREAM	8,0 €

Due to seasonal offerings, ingredients may slightly vary from time to time. We also have vegan & children options so please ask us to help you with your dietary preference. We aim to be as organic as can be, mostly locally sourced and wherever possible, least travelled.