

# Welcome to Restaurant Freja

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As your kitchen chef, I welcome you and your family to Restaurant Freja.

In the kitchen, I let my ideas, food passion and creativity flow, and I promise you some gastronomic experiences in our restaurant and our very attractive surroundings.

We serve exciting meals, lovely buffets and special menus for the children.

Best regards,

**Kitchen chef – Michael Laustsen**

We offer food out of the house.

Contact the kitchen chef:

3173 7072. E-mail: [restaurant@hasmark.dk](mailto:restaurant@hasmark.dk)



# Buffet

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<b>Restaurant Freja's buffet</b>	<b>169,-</b>
<b>Children 3-11 years</b>	<b>84,-</b>
<b>Baby 0-2 years</b>	<b>49,-</b>

In regards to our capacity in the kitchen, many weekends and the entire school holiday there will only be served buffet in the evenings at Restaurant Freja.

The buffet is made after the chef's mood but always with the seasonal ingredients.

There is both starters - often in nice small portions - and maybe a soup. There is different kinds of meat, potatoes, salads and homemade bread. And since we often have the little ones here as well, we also have children - friendly courses that are easy to eat with the fingers.

# Menu

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## Thor's God burger

139,-

200 g hamburger, crispy lettuce, sundried tomatoes, pickled red onion and parmesan cheese in a delicious bun. Served with french fries and garlic cream.

**EXTRA:** Bacon kr. 7,- Cheese kr. 7,-

## Tyr's Mexican burger

139,-

200 g hamburger, crispy lettuce, jalapeños, salsa, guacamole and fresh tomatoes in a delicious bun. Served with crispy nacho chips and garlic cream.

**EXTRA:** Bacon kr. 7,- Cheese kr. 7,-



# Menu

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## **Frigga's Club sandwich**

**119,-**

Crispy bun with chicken breast, pickled red onion, pineapple, bacon, cucumber, tomatoes and homemade curry dressing. Served with french fries, remoulade and ketchup.

## **Njord's Salmon salad**

**109,-**

Crispy lettuce, croutons, roasted pumpkin seeds, smoked salmon, tomatoes, cucumber, red onion, parmesan cheese and dill dressing. Served with homemade bread.

## **Tokes Chicken salad**

**109,-**

Chicken, crispy lettuce, bacon, pine nuts, tomatoes, pickled red onion, cucumber, parmesan, og curry dressing. Served with homemade bread.

## **Nanna's Fish filet**

**99,-**

2 fish filets, served with french fries and remoulade.

## **Loki's Nachos**

**69,-**

Crispy nachos chips with olives, jalapeños and gratinated cheddar cheese. Served with crème fraiche, salsa and guacamole.

**With chicken**

**89,-**

# Menu

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## **Lunch plate of the day**

Ask the waiter – incl. bread and butter.

**145,-**

## **Hash with fried egg, beetroot and bread**

200 g. hamburger, beetroot, horseradish, chopped onion and egg

**149,-**

## **Odin's rib-eye steak 250 gr.**

Served with salad, potatoes and sauce.

**229,-**

## **Wiener schnitzel**

Served with sauté potatoes.

**189,-**

## **Extra sauce, mayo, salsa, guacamole**

**5,-**



# Children's menu, for children up to 11 years old

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## **Thrud's Chicken nuggets, 6 pieces.**

**69,-**

Served with french fries and cucumber.

## **Freyr's Fish filet**

**69,-**

Served with french fries, remoulade, lemon and carrots.

## **Balder's Build-your-own-burger**

**69,-**

Chicken, lettuce, cucumber and tomatoes, which the children can build into a burger.

Served with cucumber, carrots, french fries and remoulade.

## **For the little hunger**

**39,-**

French fries with remoulade and ketchup.



# Dessert

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**Ice cream dessert**

**55,-**

**Pancakes with ice cream**

**69,-**

**Brownie with ice cream**

**69,-**

**Homemade Ice cream roll**

**69,-**



# Coffee

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<b>Pot of coffee</b>	<b>55,-</b>
<b>Cup of coffee</b>	<b>22,-</b>
<b>Cappuccino</b>	<b>32,-</b>
<b>Café Latte</b>	<b>32,-</b>
<b>Hot chocolate with whipped cream</b>	<b>32,-</b>
<b>Irish coffee</b> (2 cl. whiskey)	<b>55,-</b>
Buy 2 Irish coffee for Double whiskey only kr. 10,- pr. shot.	<b>89,-</b>
<b>Avec, Cognac, Rom</b>	<b>45,-</b>



# Cocktails

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**Sparkling wine, 1 glass**

**50,-**

**Gin & tonic**

**60,-**

**G`vine Gin 4 cl og tonic**

**120,-**

**Rom & coke**

**60,-**

**Gin Hass**

**68,-**



# Cold drinks

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## Soda pops

Pepsi - Pepsi MAX - Faxe Kondi - Faxe Kondi Free - Soda

<b>Small</b>	<b>35,-</b>
<b>Medium</b>	<b>39,-</b>
<b>Large</b>	<b>59,-</b>

## Ecological juice

Elderflower – apple – orange (25 cl.)

**29,-**

Egekilde Mineral water (50 cl.)

**22,-**

## Draught beer

Odense Pilsner - Odense Classic

<b>Small</b>	<b>39,-</b>
<b>Medium</b>	<b>49,-</b>
<b>Large</b>	<b>79,-</b>

## Special beer

Schiøtz Bohemian – Golden/dark

**55,-**

# Recommendations of the house

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## **Meerestein, Chenin Blanc/Pinot Grigio, South Africa**

Soft and juicy with a taste of lovely fresh fruit.

Balanced with a pleasant aftertaste.

**glass 45,-**  
**bottle 189,-**



## **Meerestein, Shiraz/Mourvedre, South Africa**

Pleasant taste with a juicy touch of the Shiraz grape and with an elegant and long aftertaste

**glass 45,-**  
**bottle 189,-**

# White Wine

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**La Fortezza, Falanghina Beneventano, Campania, Italy** 199,-

Pure and clear with tones of lemon and acacia.



**Vite Colte, Chardonnay Fosche, Piemonte, Italy** 269,-

Rich and juicy in a wonderful elegant combination with an aromatic aftertaste.



**Weingau Eugen Altschuh, Riesling, Pfalz, Germany** 239,-

Fresh and fruity with tones of peach, pear, flowers and lemon and with fresh mineral tones in the aftertaste.



**Preussens Gloria, Riesling Fineherb, Reingau, Germany** 269,-

Elegant, aromatic and sweet fruity character with fresh mineral tones in the aftertaste.

# Rosé wines

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## **Meneghello Bardolino Charetto Rosé, Veneto, Italy**

**199,-**

Fresh and crisp with tones of wild red berries in an intense and rich balance.



## **Terre di Chieti, "Maglia Rosa", Ábruzzo, Italy**

**229,-**

Elegant light rose coloured with a fresh, full and fruity taste.

# Red wines

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## **Chianti DCG Renzo Masi, Toscana, Italy**

**199,-**

The colour is intense ruby red, fresh fruit imbues the aroma and the fruity taste is soft and balanced with a smooth structure.



## **Cantolio, Primitivo Salento L'Opis, Puglia, Italy**

**219,-**

Pleasant and soft with tones of dark ripe berries and with an intense aftertaste.



## **Vite Colte, Barbera D'Asti DCG, San Nicholau, Piemonte, Italy**

**229,-**

Elegant and juicy with an intense bouquet of cherry, liquorice and fresh herbs.



## **La Villette, Pinot Noir VFD, France**

**269,-**

Elegant, soft and rounded with wild red berries, white pepper and sweet liquorice.



## **Terre Moulin, Ripasso, Valpolicella Superiore, Italy**

**299,-**

Full, juicy and balanced wine, with notes of dried fruits and a pleasant raisin-like aftertaste.

# King Wines

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## **Barolo Di Barolo**

Essense

## **Amarone Classico**

Terre Molin

## **Brunello Di Montalcino**

Bonacchi

**Free Choice per bottle**

**kr. 399,-**

# Sparkling Wine – Dessert Wine

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## **Prosecco extra dry Romeo Friuli, Italy**

**229,-**

The Prosecco wine is made in a dry, brut-style, because of the grapes' fruity taste of green apple, honeydew melon, pear and capriole. Romeo Prosecco is wonderfully fresh with a touch of sweetness and a portion of fine bubbles.



## **Moscato d'Asti, La Gatta, Italy**

**239,-**

“La Gatte” is a sparkling sweet wine with a light yellow colour with green reflections. It is aromatic, characteristic and fragrant with tones of fresh candied fruit. It is sweet and soft with a fresh aftertaste of the grapes.



## **Duca del Valentino, Rosé Surmante, Emilia-Romagna, Italy**

**199,-**

Sparkling rosé with fine bubbles, a sweet taste with tones of strawberries and cherries.