



# HERKOMST

## Welcome to Herkomst

We want Herkomst to be a place where you want to drop by for lunch and enjoy a tasty piece of smørrebrød in new interpretations. A place where you can hold a meeting in Copenhagen and enjoy the tranquillity of the canals surrounding the old warehouse where Herkomst is located. A place where you can invite your close relations for a cosy dinner, and where we will do our utmost to ensure that your taste buds are spoilt with exquisite dishes.

Herkomst is both a lunch and evening restaurant. The food reflects our Danish roots, where we basically follow the seasons and make everything from scratch. We use the local ingredients that skilful suppliers from all parts of the country produce. However, we are not afraid to seek inspiration outside Denmark's borders as well.

You are welcome to end your evening with a glass at Nobel Bar as is down a flight of stairs.





HERKOMST

## Snacks

### **Deep-fried croquette**

with rabbit rilette and truffle mayonnaise

### **Puffed chicken tapioca**

with Cep mushroom and curry

### **"Æbleskiver"**

with Havgus and Skagen ham

155,-

## Starters

### **Fried scallop**

in a blue mussel fricassee with kohlrabi, poached pear and verbena  
165,-

### **Tartare**

with baked onions, pickles, roasted seeds and chives  
165,-

### **Nicoise salad**

with fried tuna in marinade and egg  
155,- / as main course 225,-

### **Ceviche of hamachi**

with pickled cabbage, herb mayonnaise and cucumber  
185,-

If you have allergies, please contact the waiter





HERKOMST

## Main courses

### **Roasted pork belly**

with potato pure, green asparagus and parsley sauce  
265,-

### **Butter poached cod**

with mushroom foam, fried mushrooms and parsley oil  
265,-

### **Chicken confit**

with garlic puree, white asparagus and creamy sauce on roasted chicken with ramsons  
265,-

### **Danish rib-eye of 300g**

with bearnaise sauce and french fries  
375,-

## Sides – only as an add-on to main courses

### **Potato fondant**

with pommes duchesse and roasted garlic powder  
65,-

### **Celery terrine**

with celery puree and browned butter  
70,-

### **French fries**

with mayonnaise or béarnaise sauce  
70,-

### **Green salad**

with mustard vinaigrette & pickled onions  
65,-

## Desserts

### **Sponge cake**

with lemon curd, lemon mousse on burnt lemons, meringue, and citrus herbs  
125,-

### **White chocolate ganache**

with pickled rhubarb, rhubarb gel, crumble, and woodruff ice cream  
125,-

### **Cheese – 3 different Danish cheeses**

Selection from Arla Unika with toasted rye bread and jam  
165,-

If you have allergies, please contact the waiter





## HERKOMST

### Menu 2-4 courses

4 / 565,- | 3 / 455,- | 2 / 385,-

Menu must be chosen by the whole table.

Only one main course is included in the menu.

#### STARTER & MIDDLE COURSE

##### **Fried scallop**

in a blue mussel fricassee with kohlrabi, poached pear and verbena

##### **Tartare**

with baked onions, pickles, roasted seeds and chives

#### MAIN COURSE

##### **Chicken confit**

with garlic puree, white asparagus and creamy sauce on roasted chicken with ramson

##### **Butter poached cod**

with mushroom foam, fried mushrooms and parsley oil

#### DESSERT

##### **Sponge cake**

with lemon curd, lemon mousse on burnt lemons, meringue and citrus herbs

##### **White chocolate ganache**

with pickled rhubarb, rhubarb gel, crumble and woodruff ice cream

### Wine menu

4 courses / 455,- | 3 courses / 355,-

If you have allergies, please contact the waiter





## HERKOMST

### Lunch

#### SMØRREBRØD

##### **Curry herring**

capers, red onions and soft-boiled egg  
155 kr.

##### **Spiced herring**

potatoes, onions, capers and soft onions  
165,-

##### **Egg & Shrimps**

with mayonnaise  
155,-

##### **Plaice**

with remoulade and lemon  
165,-

##### **Plaice**

with hand-peeled shrimps and mayonnaise  
175,-

##### **Smoked eel**

with scrambled eggs and chives  
220,-

##### **Potato**

with chives, capers, fried onions and grated Havgus cheese  
150,-

##### **Chicken salad**

with bacon, celery and apple – served on white bread  
155,-

##### **Dansih beef tartare**

with tarragon, pickled onions and horseradish  
155,-

##### **Fried pork tenderloin**

with mushrooms à la crème  
195,-

##### **Cheese – 3 different Danish cheeses**

Selection from Arla Unika with toasted rye bread and jam  
165,-

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HERKOMST

## Lunch dishes

### **Nicoise salad**

with fried tuna in marinade and egg  
155,- / as a main course 225,-

### **Danish rib-eye of 300g**

with bearnaise sauce and French fries  
375,-

### **Sides – only as an add-on to main courses**

#### **French fries**

with mayonnaise eller bearnaise  
70,-

#### **Green salad**

with mustard vinaigrette & pickled onions  
65,-

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## HERKOMST

### Vine på glas

#### Mousserende

N.V. <b>Champagne Brut</b>	Billecart-Salmon	FRA	<b>195,-</b>
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#### Hvidvine

2019 <b>Verdejo Quintaluna</b>	Vides y Vino Ossian	SPA	<b>110,-</b>
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2021 <b>Grüner Veltliner, Langenloise</b>	Weingut Weszeli	AT	<b>105,-</b>
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2020 <b>Chardonnay "La Chatalienne"</b>	Château d'Étroyes	FRA	<b>135,-</b>
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#### Rødvine

2019 <b>Plenum Costa Toscana</b>	Tenuta Le Colonne	ITA	<b>115,-</b>
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2013 <b>Rioja Tempranillo Viña Cubillo</b>	López De Heredia	SPA	<b>125,-</b>
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2020 <b>Bourgogne Pinot Noir "Au Vallon"</b>	Domaine Michel Gros	FRA	<b>155,-</b>
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#### Rose

2022 <b>Côtes de Provence</b>	Ultimate Provence	FRA	<b>115,-</b>
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## HERKOMST

<b>Øl</b>	0.25 / 0.5
Brooklyn Special Effect Lager 0,4%	45,- / 75,-
Carlsberg Pilsner	45,- / 70,-
Jacobsen Brown Ale	45,- / 75,-
Jacobsen Yakima IPA	45,- / 75,-
Kronenbourg 1664 Blanc	45,- / 75,-

## Drikkevarer

Vand med og uden brus 70cl med løbende påfyldning	55,-
Sodavand: Coke, Zero, Fanta, Sprite	45,-

## Kaffe/te

Espresso	35,-
Double espresso	45,-
Americano	40,-
Cortado	40,-
Caffe Latte	45,-
Cappuccino	45,-
A.C. Perch's Thehandel Tea	55,-

