



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 rillette 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

Wine by the glass

Sparkling

N.V.	Champagne Brut	Billecart-Salmon	FRA	195,-
------	-----------------------	------------------	-----	--------------

White wines

2019	Verdejo Quintaluna	Vides y Vino Ossian	SPA	110,-
2021	Grüner Veltliner, Langenloise	Weingut Weszeli	AT	105,-
2020	Chardonnay "La Chatalienne"	Château d'Etroyes	FRA	135,-

Red wines

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

Rose

2022	Côtes de Provence	Ultimate Provence	FRA	115,-
------	--------------------------	-------------------	-----	--------------





HERKOMST

Beer

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,-

Beverages

Water with and without sparkling 70cl with continuous filling

55,-

Soda: Coke, Zero, Fanta, Sprite

45,-

Coffee/Tea

Espresso

35,-

Double espresso

45,-

Americano

40,-

Cortado

40,-

Caffe Latte

45,-

Cappuccino

45,-

A.C. Perch's Thehandel Tea

55,-

