



HOTEL ARCTIC
part of air greenland group



BRASSERIE ULO



HOTELARCTIC.COM



12h - 21h

Start your meal with crispy snacks and a nice glass of beer from Mikkeller

BAR SNACKS

| | |
|--|-----------------|
| Salted almonds | per bowl DKK 35 |
| Olives | per bowl DKK 35 |
| Snack sausages: chorizo, pepper, Parmesan | per bowl DKK 35 |
| Tapioca chips with angelica powder | DKK 45 |
| Greenlandic specialties, 3 kinds with pickled angelica | DKK 60 |

Ask us about allergens



LUNCH

OPEN SANDWICHES

1 pc. DKK 75 / 2 pcs. DKK 125 / 3 pcs. DKK 165

Shrimps

With creamy lumpfish roe, lemon and seaweed

Smoked eel

With apples, pickled onions and confit egg yolk

Smoked halibut

With eggs royale, herb mayonnaise, fennel crudité and herbs

Breaded halibut

With sauce tartare, pickled lemon and angelica

Musk ox roast beef

With smoked mayonnaise, tomato chips and tomato powder

Ask us about allergens



LUNCH

LIGHT DISHES

Snow crab

Served on ice with angelica mayonnaise, lemon and dill

DKK 155

Peel and eat shrimps

Served on ice with mayonnaise, lemon and dill

DKK 135

Salad from Greenlandic Greenhouse

Mixed with nuts, pickled red onions, fresh herbs and dressing

DKK 115

Add chicken / DKK 45

SIDE DISHES

French fries with rosemary salt

DKK 35

French fries with truffle vinaigrette

DKK 45

Remoulade

DKK 25

Ketchup

DKK 25

Mayonnaise

DKK 25

Chili mayonnaise

DKK 25

Angelica mayonnaise

DKK 25

Toasted bread

DKK 15

Ask us about allergens



LUNCH

DESSERTS

3 good cheeses - with compote

Crispbread and angelica chutney

DKK 95

Choice of coffee/tea with something sweet from the bakery

DKK 75

3 homemade chocolate cookies

DKK 45

Ask us about allergens



EVENING

STARTERS

Lightly smoked scallops

Jerusalem artichoke puree, truffles, Jerusalem artichoke chips and angelica powder

DKK 115

Reindeer tartare

Tomato jus, parsley oil, tomato tiles, egg yolk cream and cress

DKK 120

Shellfish consommé

With the fish of the day and shellfish

DKK 95

Snow crab

Served on ice with angelica mayonnaise, lemon and dill

DKK 155

Peel and eat shrimps

Served on ice with mayonnaise, lemon and dill

DKK 135

Ask us about allergens



EVENING

 = Vegetarian

MAIN COURSES

Vegetarian dish of the day

Please ask your waiter

DKK 215

Catch of the day

Rouille, seaweed fume, black tapioca chips, dill oil and aromatic herbs

DKK 245

Confit musk ox

Salt-baked onions, aromatic herbs, vinaigrette on browned butter, crowberries and demi glace

DKK 285

Greenlandic lamb

Saddle of lamb and lamb sweetbread, salt-baked celery, smoked lamb heart, aromatic beetroot sauce stuffed with apples and herbs

DKK 295

Arctic burger

Mince-meat of game and beef, BBQ dressing, pickled cucumbers, lettuce, home smoked bacon, onion, tomato, cheddar. Served in a crispy brioche bun from our own bakery with fries, rosemary salt and chili mayonnaise

DKK 185

Ask us about allergens



EVENING

Dry Aged Meat

Dry-aging or dry-maturing is an old method used to mature meat to make it both tastier and tenderer.

It is simply a matter of leaving the meat to dry in our maturing cabinets over a longer period of time which breaks down the lactic acid in the meat and intensifies its flavour.

At the same time the enzymes in the meat start to tenderise the meat which adds more intense flavour and colour to the also very tender meat.





EVENING

Dry Aged Meat **Price by weight ordered**

Selection and price - please ask your waiter

Side Dishes

Pomme purée with herbal oil / DKK 45

French fries with rosemary salt / DKK 35

Fries with truffle vinaigrette / DKK 45

Mixed salad with herbs, shallots,
mustard vinaigrette and croutons / DKK 60

Sauce

Whipped bearnaise sauce with fresh tarragon / DKK 60

Aromatic beetroot sauce stuffed with apples and herbs / DKK 60

Vinaigrette sauce on browned butter, blackberries and demi-glace / DKK 60

Ask us about allergens



EVENING

DESSERTS

Rehydrated berries with thyme

Berry sorbet, meringue and raw liquorice

DKK 120

Snowball

Parfait of Greenland Labrador Tea plant with berries, crumble and dried yogurt

DKK 110

3 good cheeses - with compote

Crispbread and angelica chutney

DKK 95

Choice of coffee/tea with something sweet from the bakery

DKK 75

3 homemade chocolate cookies

DKK 45

Ask us about allergens



BEVERAGES



Mikkeller



BEVERAGES

DRAUGHT BEER

Mikkeller

Please see the board or ask your waiter

20 cl. **DKK 65** / 40 cl. **DKK 95**

BOTTLES

Mikkeller Non-Alcoholic, Tuborg, Classic or Carlsberg

DKK 50

Ask your waiter

SOFT DRINKS

Choose from / Coca Cola, Coca Cola Zero**, Squash, Raspberry,
Faxe Kondi, Lemon, Sparkling Water, Citrus Sparkling Water* or Tonic*

25 cl.

DKK 28

50 cl.

DKK 40

Juice, glass

DKK 25

*Only 25 cl.

**Only 50 cl.



BEVERAGES

WHITE WINE

Chardonnay

Keystone Limited Edition

This wine is a classic Californian Chardonnay with excellent structure, as well as fine fruity tones of peach, apricot and orange peel. A perfect wine for most fish or white meat dishes.

Glass **DKK 85** / 75 cl. **DKK 375**

RED WINE

Zinfandel

Bear Creek, California

This is an incredibly delicious and powerful wine, with lots of vanilla and ripe plums in the nose. It is something close to the perfect match for a barbecue steak.

Glass **DKK 85** / 75 cl. **DKK 375**

[See our wine list for more wines](#)



BEVERAGES

DRINKS

Filur

With vodka, raspberry, orange

DKK 75

Cuba Libre

With rum and coke

DKK 95

Dry Martini

With Noilly Prat and gin

DKK 145

Gin Hass

With gin, mango syrup and lemon

DKK 95

Espresso Martini

With espresso, Baileys, Kahlua and vodka

DKK 145



BEVERAGES

GIN

Choose between variants from Mosgaard Organic Handcrafted Gin

Rhubarb gin

Fine and fresh notes of rhubarb for a pleasant acidity in the gin

DKK 65

Dry gin

A fresh gin with lightly balanced sweetness and finish with an aftertaste of citrus

DKK 65

Tangerine gin

Sweet gin that takes its flavour from the fresh mandarins and almonds

DKK 65

Tonic

Fever-Tree Tonic

DKK 45



BEVERAGES

HOT DRINKS

| | |
|---|---------|
| Americano | DKK 35 |
| Espresso | DKK 35 |
| Double Espresso | DKK 45 |
| Caffe Latte | DKK 45 |
| Cappuccino | DKK 45 |
| Hot Cocoa | DKK 45 |
| | |
| Greenlandic Coffee | |
| with coffee, whiskey, Kahlua, Grand Marnier | DKK 145 |
| | |
| Irish Coffee | |
| with coffee, whiskey, brown sugar | DKK 95 |



ENJOY!



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