



BRASSERIE ULO



SNACKS & TAPAS

Brasserie Ulo offers the following 12:00 - 18:00 h
We recommend booking a table

(V) = Vegetarian

- **Breaded chicken fillets** (2 pieces) DKK 85
- **Breaded scallops** (7 pieces) DKK 85
- **French fries** DKK 52
- **Panini** DKK 105
with pesto and mozzarella. Choose between smoked reindeer, air-dried ham or tofu (V)

- **Tapas board** DKK 195
with smoked reindeer, smoked musk ox, angelica sausage, olives, breadsticks, aioli and pesto

- **Snow crabs** DKK 178
served on ice with mayonnaise and lemon
- **Peel and eat prawns** DKK 158
served on ice with mayonnaise, lemon and dill

- **Nut mix** DKK 75
with salted almonds and salted cashew nuts

Ask us about allergens



LUNCH

Brasserie Ulo offers the following 12:00 - 15:00 h
We recommend booking a table

(V) = Vegetarian

Open sandwiches

DKK 98

- **Smoked halibut** with radishes, fennel crudité, lumpfish roe, chives and salted crème fraîche
- **Breaded fish with prawns**, dill mayo and grilled lemon
- **Egg and prawns** with lumpfish roe, grilled lemon and lemon mayo
- **Potatoes** with mushroom cream, pickled red onions, homemade crispy fried onions and salted crème fraîche (V)
- **Veal fillet roastbeef** with pickles and homemade crispy fried onions

- **3 simple unspecified open sandwiches**, kitchen's choice

DKK 158

Light dishes

- **Snow crabs**

served on ice with mayonnaise and lemon

DKK 178

- **Peel and eat prawns**

served on ice with mayonnaise, lemon and dill

DKK 158

- **Tomato soup**

With fish dumplings

DKK 158

- **"Shooting Star" (Stjernesked)**

Halibut breaded and baked, smoked salmon, home made thousand island dressing,
Asparagus and lump fish roe

DKK 218

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LUNCH

Brasserie Ulo offers the following 12:00 - 15:00 h
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Salads

- **Caesar salad** DKK 188
with chicken, crispy serrano ham, cos lettuce, red onion, parmesan and caesar dressing
- **Prawn salad** DKK 148
with salted almonds, capers, grilled lemon and homemade vinaigrette
- **Pasta salad** DKK 138
with green pesto, olives and sun-dried tomatoes (V)

Side dishes

- French fries DKK 52
- Remoulade DKK 25
- Ketchup DKK 25
- Mayonnaise DKK 25

Desserts

- **Cheese board** with compote, crispbread and chutney DKK 165
- **Something sweet from the bakery** with choice of coffee or tea DKK 95
- **Homemade chocolate chip strawberry cookies**, 2 pcs. DKK 38
- **Petit four**, 2 pcs. DKK 38

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A LA CARTE

Brasserie Ulo offers the following 18:00 - 21:30 h

We recommend booking a table

(V) = Vegetarian



Starters

- **Snow crabs** DKK 188
served on ice with mayonnaise and lemon
- **Peel and eat prawns** DKK 158
served on ice with mayonnaise, lemon and dill
- **Shellfish bisque** DKK 185
served with scallops and herbs
- **Tomato carpaccio (V)** DKK 135
with green dill oil and toasted seeds
- **Reindeer carpaccio** DKK 185
with red onion jelly and rye bread crunch



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A LA CARTE

Brasserie Ulo offers the following 18:00 - 21:30 h
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Main courses

- **Halibut** DKK 295
with fish blanquette

- **Game plate** DKK 325
reindeer and musk ox served with Bordelaise sauce

- **Fillet of lamb** DKK 298
with demi-glace

- **Dry aged meat** DKK 298 / 358
Choose between 250g or 300g grilled cuts of rib eye
served with onion jam, herbal butter and Bearnaise sauce

- **Arctic burger** DKK 248
Mincemeat of game and beef, BBQ dressing, pickled cucumbers, lettuce, home smoked
bacon, onion jam and cheddar. Served in a crispy brioche bun from our own bakery
with French fries and ketchup or remoulade

- **Vegetarian burger (V)** DKK 238
mushroom steak, gherkins, lettuce, onion marmalade and cheddar cheese
served in a toasted brioche bun from our own bakery with French fries and ketchup or remoulade

All main courses are served with seasonal vegetables and potatoes of the day, unless otherwise stated

Ask us about allergens



A LA CARTE

Brasserie Ulo offers the following 18:00 - 21:30 h

We recommend booking a table

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Desserts

- **Berry compote with crème fraîche foam** DKK 148
with sugared angelica and crunch
- **Gateau Marcel** DKK 155
with vanilla ice cream and angelica syrup
- **Cheese board** DKK 165
with compote, crispbread and chutney
- **Homemade chocolate chip strawberry cookies, 2 pcs.** DKK 38

Ask us about allergens