



DRINKS

SODAS

Ebeltoft (250 ml.) DKK 45

- Raspberry
- Ginger and lemon
- Strawberry
- Lime and mint
- Rhubarb
- Sicilian orange
- Sicilian lemon
- Cherry

Bruun Kola (330 ml.) DKK 45

Bruun fri Kola (330 ml.) DKK 45

Ramlösa (330ml.) DKK 45

Ramlösa citron (330ml.) DKK 45



HOTDRINKS

Mug of Coffee / Tea DKK 28

Americano DKK 38

Espresso DKK 38

Double espresso DKK 48

Espresso macchiato DKK 48

Caffé latte DKK 48

Flat white DKK 48

Cappuccino DKK 48

Hot Chocolate DKK 48

Grønlandsk kaffe DKK 165

Irish coffee DKK 105

BRASSERIE ULO





BEVERAGES

DRAUGHT BEER

DKK 95

Mikkeller

Please see the board in our bar or kindly ask your waiter

CANS

Mikkeller

-Burst IPA DKK 50
-Kærlighed, Hazy Pale Ale DKK 50

BOTTLES

Mikkeller, Baghaven DKK 150

-Pantao, Wild Ale (0,75L)
-Days Between, Wild Ale (0,75L)

Ebeltoft

-Wildflower DKK 65
-Raw Power DKK 95
-Helles DKK 65
-Belgien Brown DKK 95
-Damn Dark Stout DKK 95

Mikkeller Non Alc. DKK 60

-Drinking the Sun
-Energibajer

WINE

Glass/Bottle

White wine:

Chardonnay, **Keystone USA** DKK 95/375
Sauvignon Blanc, **Astruc, France** DKK 105/425

Red wine:

Zinfandel, **Bear Creek, USA** DKK 95/375
Merlot, **Astruc, France** DKK 105/425

More wines are available on our wine list



A LA CARTE

Brasserie Ulo offers the following 18:00 - 21:30 h
We recommend booking a table.

Desserts

White chocolate DKK 185
Caramel, crowberries, crumble

Gateau Marcel DKK 195
Chocolate, gel, ice cream, tuilles

Ice cream of the day

Sorbet of the day

1 scoop DKK 45

Cheeseboard DKK 225
Crispy bread, gels, chutney

Chocolate cookies DKK 75

Petit fours DKK 65

(V) = Vegetarian
Ask us about allergens.



A LA CARTE

Brasserie Ulo offers the following 18:00 - 21:30 h
We recommend booking a table

Main courses

Greenlandic shellfish platter DKK 555

(For 2 persons)

Snow crab, prawns, scallops, smoked salmon

Add-on caviar DKK 300

Greenlandic halibut DKK 295

Blanquette sauce

Game plate DKK 325

Glace

Greenlandic lamb DKK 298

Lamb sauce

Ribeye

300 grams DKK 358

350 grams DKK 450

Sauce bearnaise, fries,

Garnish of the day.

Arcticburger DKK 258

Reindeer, musk ox, lamb, bacon, lettuce,
fresh onions, tomato, onion jam, pickled-
cucumber, cheddar, fries.

Vegetarianburger(V) DKK 238

Mushroom and potatoes steak, lettuce,
fresh onion, tomato, onion jam, cucumber, cheddar,
fries

Extra ketchup, remoulade, mayo DKK 25

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

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LUNCH

Brasserie Ulo offers the following 12:00 - 16:00 h
We recommend booking a table

Open sandwiches DKK 125

Smoked halibut

Crudit , mayonnaise

Breaded fish

Prawns, herb mayonnaise, lemon

Egg and prawns

Grilled lemon, mayonnaise

Potatoes(V)

Pickled red onions, roasted onions, onion mayonnaise

Smoked Eel DKK 195

Poached egg, apple, rye bread

Shooting Star "Stjernesku " DKK 230

Greenlandic halibut, prawns, salmon

Light dishes

Snowcrab DKK 178

Served on ice, mayonnaise, lemon.

Peel and eat prawns DKK 165

Served on ice, mayonnaise, lemon, dill.

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LUNCH

Brasserie Ulo offers the following 12:00 - 16:00 h
We recommend booking a table

Tapas & salads

- Tapasboard** DKK 240
Smoked reindeer/muskox, serrano, olives, aioli
Pesto, pickled onions, roasted onions, crackers
toasted bread.
- Caesar salad** DKK 190
Chicken, crispy serrano ham, croutons,
Pickled red onion, parmesan and Caesar dressing.
- Croissant** DKK 165
With chicken salad
- Pasta salad** DKK 138
Green pesto (V)

Sides

- French fries** DKK 55
Mixed lettuce DKK 55
Chicken DKK 85

Desserts & cheese

- Cheeseboard** DKK 225
Crackers, gels, chutney
- Milk chocolate** DKK 185
Caramel, crowberries, crumble
- Chocolate cookies** DKK 75
- Petit four** DKK 65
- Ice cream of the day**
- Sorbet of the day**
1 scoop DKK 45

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A LA CARTE

Brasserie Ulo offers the following 18:00 - 21:30 h
We recommend booking a table

Starters

- Minkywhale** DKK 185
Tomato, soy, leek
- Caviar** DKK 350
Blinis, creme fraiche, pickled red onion
- Shellfish bisque** DKK 185
Scallops, roe, herbs
- Wild carpaccio** DKK 195
Pickles, herbs mayonnaise, hazelnut tuilles,
Smoked cheese.
- Creamy barley(V)** DKK 180
Cheese, fried mushrooms
- Redfish tartar** DKK 175
Crispy skin, soya, lime, cream, sauce

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