

RØMER

Many of our dishes are suitable to share around the table - we focus on authenticity and atmosphere. Enjoy!

SNACKS

Crustades, creamy salad with white fish and roe (4 pcs.) | 75

Pimientos padrón with spicy gochujang mayo, sesame seeds, lime | 55

'Flæskesvær' with sour cream | 55

Nachos chips with guacamole and Chili con Queso | 95

Blond Amfissis olives | 30

Biga bread with tapenade or aioli (2 pcs.) | 45 / 30

FIESTA MENU

300 KR. PER PERSON

1. SERVING

AVOCADO | Nikkei sauce, roasted sesame seeds, grilled salsa and fresh cilantro (V)

CHICHARRONES | roasted pork breast, spicy sauce and fresh cilantro

HOT DOGS | shrimp salad, jalapenos and fresh herbs

BIGA BREAD WITH TAPENADE | olive/tomato tapenade with parmesan, balsamic and olive oil

2. SERVING

SLIDER BEEF | slow roasted beef, spicy sauce and pepper mayo

STEAK TARTARE | beef, chili, tomato, parsley, chives and crispy chicken skin

ONION | grilled onion, pickled onion, onion purée and green onion oil (V)

ROASTED CAULIFLOWER | spicy blanquette sauce and cashews

+75 PR. PERSON - CHOOSE BETWEEN

Cocktail of the month or Mazarin cake dessert

THE MENU MUST BE SELECTED BY MIN. 2 PEOPLE

2 GLASSES OF GOOD WINE | 175

incl. Waseen water - still or sparkling

CHRISTMAS MENU

495 KR. PER PERSON

1. SERVING

'FLÆSKESVÆR' | with sour cream

CRUSTADES | creamy salad with white fish and trout roe

PÃO DE QUEIJO | with pepper mayo, iberico ham and parmesan

2. SERVING

WAFFLE | fermented leeks, black garlic aioli and parmesan

ROASTED CAULIFLOWER | spicy blanquette sauce and cashews

FRIED FISH SLIDER | fried cod, mushroom mayo and wasabi

SHRIMP CEVICHE | shrimps, apple and celery

3. SERVING

CONFIT DUCK | duck, potato purée and orange sauce

CHICKEN SOUFFLE | savoy cabbage, truffle and pistachio

ONION | grilled onion, pickled onion, onion purée and onion oil (V)

4. SERVING

'ARME RIDDER' | 'rabanada' with cinnamon, cherry and a foam with white chocolate and vanilla

THE MENU MUST BE SELECTED BY MIN. 2 PEOPLE

WINE MENU | 300

incl. Waseen water - still or sparkling

SMALL DISHES

Our small dishes are perfect for sharing. We recommend 2-3 per person.

PÃO DE QUEIJO | 110

brasilian cheese bun, pepper mayo, iberico ham and parmesan

AVOCADO | 85

Nikkei sauce, roasted sesame seeds, grilled salsa and fresh cilantro (V)

TUNA TARTARE | 105

with spicy miso, ponzu, avocado, wasabi and fried rice paper

ROASTED CAULIFLOWER | 75

spicy blanquette sauce and cashews

ONION | 75

grilled onion, pickled onion, onion purée and green onion oil (V)

STEAK TARTARE | 95

beef, chili, tomato, parsley, chives and crispy chicken skin

CHICHARRONES | 95

roasted pork breast, spicy sauce and fresh cilantro

HOT DOGS | 90

with shrimp salad, jalapenos and fresh herbs (2 pcs.)

SHRIMP CEVICHE | 95

shrimps, apple, celery

SLIDER BEEF | 85

slow roasted beef, spicy sauce and pepper mayo

WAFFLE | 85

fermented leeks, black garlic aioli and parmesan (2 pcs.)

FRIED FISH SLIDER | 95

fried cod, mushroom mayo and wasabi

FRIES | 45

with aioli

SMALL GREEN SALAD | 45

mixed green salad with vinaigrette (V)

MAIN DISHES

MOQUECA | 245

fish and shellfish in creamy sauce with coconut milk, rice, cilantro and spring onion

ROASTED CAULIFLOWER | 195

spicy blanquette sauce and cashews

CONFIT DUCK | 235

duck, potato purée and orange sauce

RIBEYE | 325

with port wine sauce, mussel sauce and grilled onion

BACON & CHEESEBURGER | 195

beef patty, cheddar, bacon, pickles, salad and burger mayo

(add on to main; choose between confit potato with sour cream or fries and aioli)

DESSERTS

'ARME RIDDER' | 95

'rabanada' with cinnamon, cherry and a foam with white chocolate and vanilla

MAZARIN CAKE | 95

chocolate, pisco, pickled mandarin and orange sorbet

SWEETS FOR THE COFFEE | 40

chocolate, pineapple, cashews, coconut and lime

KASTBERG ICE CREAM | 25

ask your waiter for today's variant

CELEBRATE AT RØMER

Are you in need of a venue for a reception, birthday party or another festive occasion? Rømer's grand and beautiful interior lends itself to any occasion. Scan the QR code and read about the possibilities.



For allergen information please ask your waiter.

Placement of technical devices on tables are at your own risk.

RØMER

COCKTAILS | PITCHERS

SHARING IS CARING | SHARE A PITCHER - THERE IS ENOUGH FOR 4!

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| SINGAPORE SLING Hendricks gin, cherry heering, Cointreau, pineapple, lime . 95 290 KR. | IL PATRON Patron XO, hazelnut, vanilla liqueur, half & half, chocolate bitters..... 100 KR. |
| CUCURASHA Hendricks gin, elderflower liqueur, apple, cucumber, lemon 95 290 KR. | PISCO SOUR Pisco, lemon, sugar, bitters 100 KR. |
| HURRICANE Matusalem rom, passion fruit, orange juice, genadine..... 95 290 KR. | ESPRESSO MARTINI Espresso, coffee liqueur, Skyy vodka, Licor 43 100 KR. |
| PINA COLADA Matusalem rom, Coco lopez, pineapple juice 95 290 KR. | NECROMANCER Vermouth, elderflower liqueur, absinthe, lemon..... 100 KR. |
| MORA NEGRA Metusalem 7 års rom, blackberry lqr., Chambord, lime, mango . 95 290 KR. | SMOKEY MARGARITA Mescal, Cointreau, lime 100 KR. |
| PORNSTAR MARTINI Skyy vodka, vanilla liqueur, passionfruit, lemon, cava..... 95 290 KR. | MAI TAI Matusalem rom, Matusalem 7 års rum, Cointreau, lime, orgeat 100 KR. |
| FRESA YELMO Skyy vodka, Aperol, strawberry, lemon, ginger beer 95 290 KR. | MANGO DEL DIABLO Skyy vodka, chili, ginger, honey, mango, lime 100 KR. |
| MAPLE DAIQUIRI Diplomatica Reserva rum, lime, maple syrup 100 KR. | STRAWBERRY MARGARITA Tequila, Cointreau, lime, mynte, jordbær 100 KR. |

WINE LIST

ROSÉ WINE

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| 2022 COTE & MER, Provence, France 85 400 KR. |
| 2022 ARGENTIERE, Provence, France 475 KR. |
| 2020 ARGENTIERE, Provence, France, Magnum 1,5 L..... 900 KR. |
| 2021 CHATEAU PARADIS ROSÉ, Provence, France, Double Magnum 3 L..... 2000 KR. |

WHITE WINE

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| 2022 PETIT ALBET BLANC, Albet i Noya, Chardonnay, Penedes, Spain 80 375 KR. |
| 2023 ROBERT SCHÄTZLE, Riesling Trocken, Baden, Germany 90 425 KR. |
| 2022 COUR ST. JACQUES, Chardonnay, France 90 425 KR. |
| 2023 PENCARROW, Sauvignon Blanc, Martinborough, New Zealand 95 450 KR. |
| 2022 RIBAS BLANC, Prensá, Mallorca, Spain 100 475 KR. |
| 2023 PAUL KUBLER Pinot Blanc 'K', Alsace, France 450 KR. |
| 2022 SOHM & KRACHER, Grüner Veltliner, Weinviertel, Austria 600 KR. |
| 2022 JEAN JACQUES GIRARD, Chardonnay, Bourgogne, France 600 KR. |
| 2023 VAN VOLXEM, Saar-Riesling, Mosel, Germany 600 KR. |
| 2018 PAUL KUBLER, Gewürztraminer 'K', Alsace, France 600 KR. |
| 2020 MOUTON NOIR 'KNOCK ON WOOD', Chardonnay, Oregon, USA 600 KR. |
| 2023 DOG POINT, Sauvignon Blanc, New Zealand 650 KR. |
| 2020 SIMMONET FEBVRE 'PETIT CHABLIS', Chardonnay, Bourgogne, France 675 KR. |
| 2021 DOMAINE VACHERON SANCERRE, ØKO Sauvignon Blanc, Loire, France 800 KR. |
| 2021 VAN VOLXEM 'SCHARZHOFBERGER', Riesling, Mosel, Germany 1075 KR. |
| 2021 DOMAINE VINCENT BOUZEREAU MEURSAULT, Chardonnay, France 1200 KR. |

DESSERT WINE

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| NV REY FERNANDO MAZANILLA, Dry Classic, Spain 520 KR. |
| NV REY FERNANDO FINO SHERRY, Dry Classic, Spain 520 KR. |

RED WINE

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| 2019 PETIT ALBET NEGRE, Albet i Noya, Cab Sav, Penedes, Spain 80 375 KR. |
| 2021 LITTLE YERING, Pinot Noir, Yarra Valley, Australia 90 425 KR. |
| 2022 BODEGAS CALLEJO, Tempranillo, Ribera del Duero, Spain 100 475 KR. |
| 2020 RIBAS NEGRE, Mantonegro, Merlot, Syrah, Mallorca, Spain 100 475 KR. |
| 2022 CLOS BELLANE, Cotes du Rhone Villages 'Valreas', France 115 550 KR. |
| 2020 BACKHOUSE, Zinfandel, Californien, USA 425 KR. |
| 2022 COMANDO G, La Bruja De Rozas, Vinos de Madrid, Spain 600 KR. |
| 2020 RIBAS SIÓ NEGRE, Merlot, Syrah, Cabernet, Callet, Mallorca, Spain 650 KR. |
| 2019 MARQUES DE MURRIETA RESERVA, Tempranillo, Rioja, Spain 700 KR. |
| 2013 BETZ WINERY, Cuvee Frangrin, Washington, USA 750 KR. |
| 2020 ALBINO ROCCA BARBARESCO, Nebbiolo, Piemonte, Italy 750 KR. |
| 2019 PAVILLON DE TAILLEFER, St. Emilion Grand Cru, Bordeaux, France 800 KR. |
| 2018 MOCALI BRUNELLO DI MONTALCINO, Toscana, Italy 800 KR. |
| 2019 CLOS BELLANE, Chateaneuf du Pape 'Urgonien', Rhône, France 900 KR. |
| 2021 HACIENDA MONASTERIO, Ribera del duero, Spanien 900 KR. |
| 2019 PIEDRASASSI, Syrah, Santa Babara, USA 950 KR. |
| 2019 HACIENDA MONASTERIO RESERVA, Ribera del duero, Spanien 1200 KR. |

SPARKLING WINE

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| NV CAVA PUPITRE BRUT, Spain 85 400 KR. |
| 2019 AA CAVA MIRGIN ROSÉ BRUT RESERVA, Alella, Spain 100 475 KR. |
| NV PAUL LEBRUN, BDB, "L'irremplaceble" 150 750 KR. |
| NV CHAMPAGNE ANDRÉ CLOUET BRUT GRANDE RESERVE, France 700 KR. |
| NV CHAMPAGNE MAILLY BRUT, Reserve Grand Cru, France 750 KR. |
| 2018 CHAMPAGNE MAILLY BRUT MILLESIME, France 1000 KR. |
| 2015 PAUL LEBRUN, Marie Louise 1015 KR. |
| NV LAURENT-PERRIER GRAND SIÈCLE, France 2400 KR. |

COLD DRINKS

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| SODA Pepsi, Pepsi Max, Faxe Kondi Free, Mirinda orange, Mirinda lemon 45 60 KR. | ROYAL PILSNER, ROYAL CLASSIC or ROYAL BLUE X-MAS 54 70 KR. |
| ORGANIC EGEKILDE CITRUS 48 KR. | ROYAL BLANCHE 68 90 KR. |
| ANTONS LEMONADE Elderflower, rhubarb 58 KR. | ANARKIST New England IPA 68 90 KR. |
| ANTONS ORANGE JUICE 58 KR. | SCHIØTZ Golden IPA 50 cl 90 KR. |
| HOMEMADE LEMONADE Lemon & mint 60 KR. | SCHIØTZ ANARKIST Hazy IPA 0,5%, Brown Ale, Bloody Weizen 90 KR. |
| COLD PRESSED APPLE JUICE 58 KR. | SOL 60 KR. |
| WASEEN WATER Ad libitum 25 KR. | HEINEKEN 0,0% 60 KR. |



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| HOUSE CHAMPAGNE NV André Clouet Brut Grande Reserve Glass 125 KR. Bottle 700 KR. |
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WARM DRINKS

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| ESPRESSO 25 35 KR. | FRENCH PRESS, 5 cups 100 KR. | ICED LATTE, choose between: Vanilla, Caramel, Hazelnut 60 KR. |
| CAFFÉ LATTE 54 60 KR. | RØMER'S CHAI LATTE 60 KR. | CAFFÉ LATTE WITH SYRUP, choose between: Vanilla, Caramel, Hazelnut 60 KR. |
| CAPPUCCINO 54 60 KR. | IRISH COFFEE 90 KR. | PERCH'S THE White Temple, Earl Grey, Green Lemon, Peppermint 60 KR. |
| CORTADO 48 KR. | HOT CHOCOLATE WITH WHIPPED CREAM 60 KR. | |
| AMERICANO 45 KR. | | |