



BAR JACOBSEN

HELE DAGEN ALL DAY

SNACKS

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Beer nuts	<i>Beer nuts</i>	30 kr.
Oliven	<i>Olives</i>	35 kr.
Flæskesvær	<i>Pork cracklings</i>	50 kr.
Øl pølser	<i>Beer sausages</i>	50 kr.
Fritter	<i>Fries</i>	65 kr.
Friterede rejer	<i>Deep fried shrimps</i>	75 kr.
Brun signatur sovs	<i>Signature brown sauce</i>	25 kr.
<i>Går godt med det hele!</i>	<i>Goes with everything!</i>	

Oste bræt, 2 slags - Serveret med æble-ingefær relish og brød. 65 kr.
Cheese board, 2 kinds - Served with apple-ginger relish and bread.

Svendborg skinke - Serveret med brød og smør. 75 kr.
Svendborg ham - Served with bread and butter.

The Man Board 100 kr.
Øl pølser, flæskesvær & bacon.
Beer sausages, pork cracklings & bacon.

JUL

CHRISTMAS

Hjemmelavet gløgg 45 kr.
Home made glühwein

Æbleskiver - 3 stk. 45 kr.
Danish Donuts - 3 pcs.

COMBO: Æbleskiver - 3 stk. & Hjemmelavet gløgg 75 kr.
COMBO: Danish Donuts - 3 pcs. & Home made glühwein

Ris a la mande 45 kr.

CHARCUTERI BRÆT

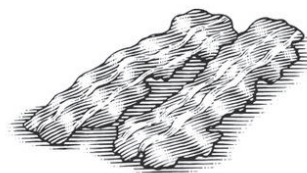
CHARCUTERI BOARD

Charcuteri med danske specialiteter og brød.
Charcuteri with Danish specialties and bread.

Lille bræt til 1 pers. 130 kr.
Small board for 1 pers.

Stort bræt til 2 pers. 210 kr.
Large board for 2 pers.

Ekstra Brød 15 kr.
Extra bread



Please ask your waiter if you need any information regarding allergies or intolerances.

SERVING THE BEST BEERS IN COPENHAGEN **BAR JACOBSEN**



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WEEKEND

FROKOST 11:00-15:30

LUNCH 11:00-15:30

SMØRREBRØD

OPEN-FACED SANDWICHES

Sildetallerken - 3 slags

Marineret-, krydder- & karrysild fra Christiansøpigen

150 kr.

Plate of herring - 3 kinds

Marinated, spiced & curried herring from Christiansøpigen

Jacobsens favoritter - 3 slags

Æg & rejer, fiskefilet med remoulade & flæskesteg med rødkål

150 kr.

Jacobsen's favorites - 3 kinds

Egg & shrimps, fish filet with remoulade & pork roast with red cabbage

Jacobsens favoritter m. sild - 3 slags

Marineret sild, fiskefilet med remoulade & flæskesteg med rødkål

150 kr.

Jacobsen's favorites w. herring - 3 kinds

Marinated herring, fish filet with remoulade & pork roast with red cabbage

Jacobsens luksus juleplatte - 7 slags (min 2 couv.)

2 slags sild, røget laks, lun leverpostej, flæskesteg, ost & ris a la mande

250 kr.

Jacobsen's luxury christmas plate - 7 kinds (min 2 couv.)

2 kinds of herring, smoked salmon, warm liver paté, pork roast, ost & ris a la mande

Ovenstående serveringer kan serveres med valgfri Jacobsen fadøl & Jacobsen snaps

75 kr.

Servings above can be served with Jacobsen beer free of choice and a Jacobsen snaps

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ALL DAY

HOVEDRETTER

MAIN COURSES

Ceasar salat - Frilands kylling, romainesalat, vesterhavsost og croutoner. 130 kr.
Tilføj - bacon + 15 kr. / brød + 15 kr.

Ceasar salad - Free range chicken, romaine lettuce, North Sea cheese, and croutons.
Add - bacon + 15 kr. / bread + 15 kr.

Varmrøget laksesalat - Salat, radiser, rødløg, dild og hjemmelavet dild/citron dressing. 130 kr.
Tilføj - brød +15 kr.

Smoked salmon salad - Lettuce, radish, dill, red onion, and homemade dill/lemon dressing.
Add - bread + 15 kr.

Rejer & avocado - Salat, syltede rødløg, dild og hjemmelavet dild/citron dressing. 130 kr.
Tilføj - brød +15 kr.

Shrimps & avocado - Lettuce, pickled red onions, dill and homemade dill/lemon dressing.
Add - bread + 15 kr.

Fish'n'chips - I beer batter - serveret med fritter, remoulade & tatar sauce 130 kr.

Fish'n'chips - In beer batter - served with fries, remoulade & sauce tatar

Cheese Burger - Kød fra frilands okse, cheddar, salat, tomat, syltede agurker, syltede rødløg, dijonnaise og ketchup - serveret med fritter og chili mayo. 135 kr.
Tilføj - bacon + 15 kr.

Cheese Burger - Free range beef, cheddar, salad, tomato, pickled cucumber, pickled onions, dijonnaise, and ketchup - served with fries and chili mayo.
Add - bacon + 15 kr.

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HOVEDRETTER

MAIN COURSES

Stegt Flæsk - Flæsk fra frilands gris, hjemmesyltede rødbeder, sæsonens kartoffel og persillesovs. 150 kr.
Vikingeportion + 40 kr.

Fried Pork Belly - Pork belly from free range pig, home pickled beetroots, potato of the season, and parsley sauce.
Viking portion + 40 kr.

Grillet laks - serveret med kartofler, grillet grønt & hjemmelavet citronsauc 175 kr.

Grilled salmon - served with potatoes, grilled vegetables & homemade lemon sauce

Wienerschnitzel - Kød fra frilands kalv, stegte kartofler, grønne ærter & sauce 200 kr.

Wienerschnitzel - Free range veal, roasted potatoes, green peas & sauce

Steak Tatar - Tatar af frilands okse (200g) - serveret med fritter og hvid trøffelmayo. 175 kr.

Steak Tatar - Tatar of free range beef (200g) - served with fries and white truffle mayo.

BØRNEMENU (MAX 12 ÅR) KIDS MENU (MAX 12 YEARS)

Kyllingeburger - Frilandskylling serveret med fritter 75 kr.

Chicken burger - Free range chicken served with fries

Fish'n'chips - I beer batter - serveret med fritter & remoulade 75 kr.

Fish'n'chips - In beer batter - served with fries & remoulade

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OST & SØDT CHEESE & SWEETS

Cookie	35 kr.
Brownie	40 kr.
Æbleskiver - 3 stk. <i>Danish Donuts - 3 pcs.</i>	45 kr.
Æbleskiver - 3 stk. & Hjemmelavet gløgg <i>Danish Donuts - 3 pcs. & Home made mulled wine</i>	75 kr.
Ris a la mande	45 kr.
Camembert - Friteret camembert med solbærmarmelade. <i>Camembert - Deep fried camembert with black currant jam.</i>	65 kr.

KAFFE & THE COFFEE & TEA

Kaffe (stempel kande) lille, 2 kopper. <i>Coffee press, small, 2 cups.</i>	40 kr.
Kaffe (stempel kand <i>Coffee press, large,</i>	80 kr.
The fra Tanten 1 kop <i>Tea from the Aunt 1</i>	40 kr.



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