



SHOUT-OUT!

Dear guest!

If you are looking for a long menu made by experts who will lecture on the history of wine - or if you think you will get food prepared from ingredients grown in exotic countries from far away - you have come to the wrong restaurant. If, on the other hand, you want an excellent meal prepared from fresh, local ingredients made by chefs who know what they are doing and served in the spirit of social food, then please take a seat. **Madindustrien** is the place where you and your friends, your family or business associates can enjoy a nice meal at a reasonable price.

To put it shortly: *"We will do our best to give you an unforgettable experience..."*

Welcome to **Madindustrien**.

THE GOOD START!

"Every evening at Madindustrien should start with a glass of bubbles or a cold drink..."

CAVA BRUT, SPAIN (ORGANIC)

Refreshing & elegant.

325 DKK bottle // 65 DKK glass

INDUSTRIENS MULE

A popular and refreshing drink.

Vodka - Thomas Henry ginger beer - Lime.

70 DKK

G/T

A classic aperitif.

Tanqueray gin* - San Pellegrino tonic - Cucumber.

70 DKK

*Upgrade your gin for only +20 DKK

LEMONTREE

A delicious floral drink.

Cointreau - Homemade lemonade - Lemon - Lime - Mint.

65 DKK

STRAWBERRY FIELDS

Strawberries and rom, what is not to like?

White rom - Homemade strawberry lemonade - Lime.

65 DKK

BLACKCURRANT 2.0

A delightful drink.

Gin - Blackcurrant - San Pellegrino lemon.

75 DKK

SNACKS!

"Snacks for 'the good start' or as the first dish served..."

SNACK

Snack plate with aged hams, dried sausage and bread.

(enough for 2)

100 DKK

PRAWN CRACKERS

Crispy prawn crackers with a prawn tartar with lemon.

50 DKK

OLIVES

Mixed green and black olives with bread.

50 DKK

STARTERS!

SHISH KEBAB

Shish kebab made from duck and mushrooms.

Served with pickled mushrooms, warm flatbread and a mushroom sauce.

LOBSTER BISQUE

Lobster bisque with a tartar made from prawn. Served with a pico de gallo with grilled tomatoes, pickled green tomatoes and coriander chutney.

POTATO

Nudels made from potatoes with a creamy sauce made from dill and roasted potato peel. Served with pickled potatoes and cabbage powder.

Add Lumpfish roe +40 DKK

STARTER OF THE DAY

Ask your waiter for today's starter.

(Additional charge may occur)



MAIN COURSE!

VEAL

Grilled veal bavette with grilled pointed cabbage, gremolata and a veal glace with balsamic vinegar.

STEAK

300 g. Grilled steak with crispy fries, foamy bearnaise and marinated salad.
+125 DKK

RAVIOLI

Ravioli with scallop, prawn and crab.
Served with a sauce made from leeks and roasted garlic.

PLAICE MEUNIÉRE

Fried plaice with a browned butter sauce.
Served with fried capers, sauteed spinach and pickled lemon.

BURGER

Grilled burger of beef with cheddar, chipotle mayo, crispy salad, tomato salsa and pickled red onion.

DISH OF THE DAY

Ask your waiter for today's main course.
(Additional charge may occur)

SIDES!

"A little extra for the main course..."

Grilled salad with garlic vinaigrette and parmesan cheese.
45 DKK

Fries with a chipotle mayo.
45 DKK

Mashed potatoes with herbs and butter.
40 DKK

DESSERT!

CHEESE

Cheese board with 3 types of cheese, crusty bread and compotes.

"BUBBLE TEA"

Panna cotta with green tea, marinated tapioca pearls and mango sorbet.

POPCORN

Popcorn ice cream with caramelized popcorn, crispy corn and sweet and sour tarragon sauce.

CHOCOLATE

Dark chocolate mousse, chocolate sauce, crispy chocolate and a black current sorbet.

OUR STUDENT DESSERT

Ask your waiter for today's student dessert.
(Additional charge may occur)

"Enjoy a tasteful glass of vintage port or a sweet glass of Eiswein with your dessert..."

VINTAGE PORT 65 DKK

EISWEIN 90 DKK

MENU PRICES!

4 COURSES : 355 DKK

3 COURSES : 330 DKK

2 COURSES : 298 DKK



See more on: madindustrien.dk

OR FOLLOW US AND GET TEMPTED ON



If you have allergies, grab our lovely staff and the kitchen will talk to you and take care of your wishes!