



Dear guest!

Welcome to Madindustrien. The place where you can enjoy a seasonal meal, prepared by chefs who are passionate about the profession, served with a smile and an eye for you as our guest. To put it shortly: *"We will do our best to give you an unforgettable experience..."*

Welcome to Madindustrien.

# SPECIAL MENU

Experience our special menu, consisting of 5 delicious, seasonal dishes.  
See the extra menu card for the details.

You can choose 3 dishes, 4 dishes or you can choose to get the full experience with 5 dishes including coffee and petit four.

## SPECIAL MENU!

5 COURSES : 500 DKK. incl. Petit four with the coffee

4 COURSES : 450 DKK.

3 COURSES : 400 DKK.

## WINE MENU!

5 GLASSES OF WINE : +390 DKK. incl. Coffee

4 GLASSES OF WINE : +310 DKK.

3 GLASSES OF WINE : +235 DKK.

## 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.

75 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.

70 DKK

### STRAWBERRY FIELDS

Strawberries and rom, what is not to like?

White rom - Homemade strawberry lemonade - Lime.

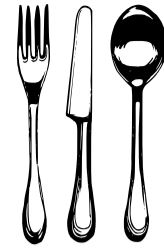
70 DKK

### BLACKCURRANT 2.0

A delightful drink.

Gin - Blackcurrant - San Pellegrino lemon.

80 DKK



## SNACKS!

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

### SNACKBOARD (ENOUGH FOR 2)

Snack board with dried sausages, aged ham, grilled bread and mayo.  
100 DKK

### GREENS

Mixed olives with grilled artichokes and grilled bread.  
60 DKK

### CHICKEN

Roasted chicken salad with lettuce, crispy bacon and fresh cress.  
60 DKK

## STARTERS!

### TARTAR

Veal tartare with pickled kohlrabi, crudité of kohlrabi, horseradish mayo, mustard and green herbs.

### SCALLOP

Cured scallop, spinach puree, white sauce stuffed with apples, cucumber, hazelnuts, trout roe and fresh herbs.

### MUSHROOMS

Grilled mushroom with sweet BBQ glaze, mushroom stock, pickled beech wood mushrooms and watercress.

## MAIN COURSE!

### RIBEYE

250 g. Grilled beef ribeye with crispy fries, whiskey sauce and butter-roasted rocolini.  
+125 DKK

### VEAL

Grilled veal bavette with grilled lettuce, crispy potato crumble and a red wine sauce with mushrooms and pearl onions.

### SPAGHETTI

Creamy spaghetti with Norway lobster bisque, semi dried tomatoes and braised fennel. With roasted chopped tiger prawns and Norway lobster.  
( Add baked white fish +50 DKK )

### BURGER

Grilled beef patty with matured cheddar, fried portobello mushrooms, pickled beech wood mushrooms and mushroom mayo.

## SIDES!

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

### FRIES

Crispy fries with mushroom mayo.  
50 DKK

### POTATOES

Crushed potatoes with herbs and butter.  
45 DKK

## DESSERT!

### ORANGE

Blood orange sorbet with dark chocolate ganache with orange.  
Served with fresh orange, pieces of chocolate brownie and hazelnut crumble.

### PINEAPPLE

Pineapple sorbet with braised pineapple, dried pineapple, coconut gel, coconut cream and coconut crumble.

### CHEESE

3 kinds of cheeses with crispy rye bread, compote, olives and pickled nuts.

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

VINTAGE PORT 65 DKK or EISWEIN 90 DKK

## MENU PRICES!

4 COURSES : 365 DKK

3 COURSES : 345 DKK

2 COURSES : 320 DKK

See more at: [MADINDUSTRIEN.dk](http://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!