



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.

275 DKK bottle // 60 DKK glass

INDUSTRIENS MULE

A popular and refreshing drink.

Vodka - Thomas Henry ginger beer - Lime.

65 DKK

G/T

A classic aperitif.

Tanqueray gin* - San Pellegrino tonic - Cucumber.

65 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.

70 DKK

SNACKS!

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

DUMPLINGS

Fried dumplings with bonito mayo.

SALMON TARTAR

Tartar of salmon with shichimi, avocado and roe.

PRAWN CRACKERS

Crispy prawn crackers with tarragon mayo.

STARTERS!

ASPARAGUS

Steam white asparagus, herbs, malt crumble and warm hollandaise.

Add cold water shrimps +30 DKK

FALAFEL

Grilled flatbread with crispy falafels, tahini, pomegranates and sumac.

SALMON

Ceviche of salmon with ponzu, sweet and sour pickles, wasabi crackers and cilantro.

STARTER OF THE DAY

Ask your waiter for today's starter.

(Additional charge may occur)



MAIN COURSE!

VEAL

Grilled veal bavette with sauteed green asparagus and broccolini. Served with a foamy bearnaise sauce and herbs.

GREATER OMAHA STEAK

Grilled Greater Omaha filet of beef with sauteed green asparagus and broccolini. Served with a foamy bearnaise sauce and herbs.
+125 DKK

PORK

Glazed neck of pork with soy sauce and plumbs. Served with spicy fried carrots, pork cracklings and a sesame sauce.

FISH

Poached fish with wild garlic, toasted fava beans, watercress, capers and a sauce blanquette with browned butter.

BURGER

Grilled burger of beef, mature cheddar, crispy lettuce, pickled and raw red onion, tomato and tarragon mayo.

DISH OF THE DAY

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

SIDES!

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

Fries with tarragon mayo and a spice rub.
45 DKK

Crushed potatoes with butter and herbs.
40 DKK

DESSERT!

"RHUBARB PIE"

Marzipan mousse, rhubarb sorbet, crumble and dark chocolate.

"BANANASPLIT"

Caramelized bananas, coconut sorbet, banana crisps and a chocolate sauce.

WAFFLE

Belgian waffle with berries, toasted nuts and vanilla ice cream.

CHEESE

3 types of cheese with bread and garnish.

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 60 DKK

EISWEIN 90 DKK

MENU PRICES!

4 COURSES : 350 DKK

3 COURSES : 325 DKK

2 COURSES : 295 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!