

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 bottle // 60 glass

INDUSTRIENS MULE

A popular and refreshing drink.

Vodka - Thomas Henry ginger beer - Lime.

65

G/T

A classic aperitif.

Tanqueray gin* - San Pellegrino tonic - Cucumber.

65

*Upgrade your gin for only +20

LEMONTREE

A delicious floral drink.

Cointreau - Homemade lemonade - Lemon - Lime - Mint.

65

STRAWBERRY FIELDS

Strawberries and rom, what is not to like?

White rom - Homemade strawberry lemonade - Lime.

65

BLACKCURRANT 2.0

A delightful drink.

Gin - Blackcurrant - San Pellegrino lemon.

70

SNACKS!

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

PORK CRACKLINGS

Crispy cracklings with sauce.

CANAPÈS

Canapés with smoked salmon and herbs.

ONION RINGS

Fried onion rings with chipotle-mayo.

STARTERS!

PORK CHEEKS

Braised pork cheeks with mushrooms, beetroot and port wine.

HERRING

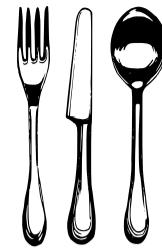
Fried herring filet with egg yolk, crispy rye, pickled onions and cress.

JERUSALEM ARTICHOKESES

Confit of Jerusalem artichokes with browned puree, our apples and chives.

STARTER OF THE DAY

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



MAIN COURSE!

MEAT

Grilled bavette of veal with roasted Brussel sprouts, baked celeriac and a foamy bearnaise sauce.

Or treat yourself an try our 250g. grilled beef striploin with
roasted Brussel sprouts, baked celeriac and a foamy bearnaise sauce.
+100

FISH

Baked fish with smokey BBQ, been salsa and herbs.

GNOCCHI

Roasted gnocchi with pancetta, sage, brown butter and parmesan cheese.

BURGER

Grilled burger of beef, mature cheddar, crispy lettuce, pickled and raw red onion, tomato and chipotle-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..."

Mashed potatoes with herbs and butter.
40

French fries with herbs and aioli.
40

Grilled lettuce with horse radish and cress.
40

Spicy couscous with beans and jalapeños.
40

DESSERT!

MOKKA

Coffee ice cream with chocolate mousse, caramel crumble and orange.

MATCHA

Matcha ice cream with white chocolate and lemongrass foam.

STICKY TOFFEE PUDDING

Caramel pudding with ice cream and pickled fruits.

CHEESE

2 danish cheese with roasted bread and compote.

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 sauternes with your dessert..."

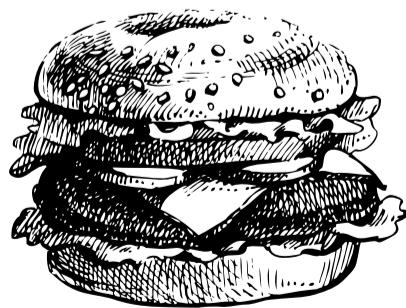
VINTAGE PORT 60
SAUTERNES 80

MENU PRICES!

4 COURSES : 325

3 COURSES : 300

2 COURSES : 275



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!