

## 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 (ENOUGH FOR 2)

Snack board with matured hams, dried hams and bread.

100 DKK

### ALMONDS & OLIVES

Roasted and salted almonds with olives.

55 DKK

### CANAPE

Canape with veal tartare.

55 DKK

### TOAST

Mini grilled cheese toast with mustard.

55 DKK

## STARTERS!

### CARPACCIO

Carpaccio of game with pear crème, parsley pesto, lingonberries and cress.

### CAULIFLOWER

Creamy cauliflower soup with marinated langoustine and scallops, raw cauliflower and dill.

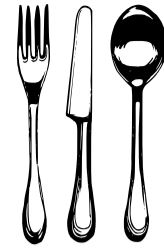
### BEETROOT

Beetroot tartare with apples, pickled mustard seed, horseradish, browned butter and crispy potatoes.

### STARTER OF THE DAY

Ask your waiter for today's starter.

( Additional charge may occur )



## MAIN COURSE!

### RIBEYE

250 g. Grilled beef ribeye with crispy fries, foamy bearnaise and marinated lettuce.  
+125 DKK

### VEAL

Grilled veal bavette with glazed parsnip, roasted mushrooms and a veal sauce with sherry and rosemary.

### GNOCCHI

Roasted gnocchi with dried lomo, broccoli florets, browned butter and parmesan cheese.

### FISH

Baked fish with green herb butter, sauteed winter cabbage, beurre blanc and fried capers.

### BURGER

Grilled beef burger with matured cheddar, coleslaw with sesame, teriyaki sauce and pickled 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..."*

Broccoli salad with smoked bacon and sunflower seeds.  
50 DKK

Crispy fries with mayo.  
45 DKK

Crushed potatoes with herbs and butter.  
45 DKK

## DESSERT!

### CARAMEL

Caramel mousse with pickled pumpkin, coffee ice-cream and crumble.

### BLACKBERRIES

Blackberry sorbet with white chocolate cream, rye bread crumble and balsamic vinegar.

### CHOCOLATE

Chocolate sorbet with a honey/lemon foam, malt cake and hazelnut crumble.

### CHEESE

2 cheeses with compote and fried bread.

### 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](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!