

EVENING MENU

Kitchen opening hours:
Mon - Sun: 16.00 - 21.45



SNACKS & DIPS

CRISPY FRIES with salt incl. 1 optional dip	60,-
CRISPY SWEET POTATOES incl. 1 optional dip	75,-
HALLOUMI STICKS (3 pcs.) with chili mayo	50,-
CRISPY HERBAL CHICKEN (3 pcs.) with thyme, lemon and chili mayo	58,-
CRISPY SHRIMP SPRING ROLL with chili mayo, teriyaki and sesame	35,-
MIX SALAD with semidried tomato, olives and vinaigrette	35,-
BREAD & BUTTER (2 pcs.)	20,-
OLIVES	35,-
AVOCADO CREAM with Grissini bread sticks	45,-
NORDIC "BEER STICK"-SAUSAGES (5 pcs.)	35,-
DIPS & DRESSING - Choose between Guacamole, Salsa, Creme fraiche, Mayonnaise, Truffle mayo, Aioli, Chili mayo, Bearnaise mayo, Tomato ketchup, Tartar sauce, Wasabi mayo, Tangerine dressing	10,-



ÉTAGÉRE

- Choose your favorite

FROGGY'S CHARCUTERI - plenty for one, enough for two with 'Gammel Knas', 'Tommes de Savoie', 'Hvid Dame', Lomo, beef sausage, Mr. Nielsen ham, beer stick sausages, rosemary fillet, crisp bread, breadsticks, homebaked toasted sourdough bread, pesto, hummus, olives, semidried cherry tomatoes, tomato fresh cheese, pickled walnuts and mixed salad	190,-
FROGGY'S SEAFOOD- & FISH PLATTER with prawns, steamed mussels, cod in beer batter, homemade salmon salad with herbs, potato salad with 'Funen' smoked cheese and radishes, mixed salad, aioli, fresh lemon, rye bread, sourdough bread and butter	190,-
FROGGY'S SHRIMP & ROSÉ - ad libitum for 2 hours with prawns, potato salad with 'Funen' smoked cheese and radishes, mixed salad, aioli, fresh lemon, butter, toasted homemade sourdough bread. Served with cold Rosé wine	299,-
AFTERNOON TEA with cucumber & salmon sandwich, cakes, petit fours, fresh berries and fruit. Tea and filter coffee ad libitum Add-on: Optional hot drink, fresh juice or milkshake (not ad libitum) Add-on: 1 glass sparkling wine	160,- + 25,- + 50,-



GREENS & SALADS

FROGGY'S CAESAR SALAD with crispy chicken, bacon, crisp lettuce, cherry tomatoes, Caesar dressing, Grana Padano cheese and bread croutons	150,-
FROGGY'S POKÉ BOWL with wild rice stirred with sesame, edamame beans, avocado, kimchi with fish sauce, mango, grated carrot, cherry tomatoes, broccoli, sesame, spring onion and Froggy's signature dressing Add-on: Crispy chicken with teriyaki and wasabimayo Add-on: Salmon tartar with tangerine dressing and teriyaki Add-on: 5 pcs. Halloumi sticks with teriyaki and wasabimayo	135,- 35,- 35,- 35,-



PASTA

We also serve gluten free pasta + 25,-

SALMON PASTA with ricotta and spinach ravioli, pimento sauce, fried salmon, broccoli, spinach, grated 'Gammel Knas' and fresh herbs	165,-
FROGGY'S PASTA with ground beef in a cream sauce with spinach, bacon, onion, jalapeños and grated 'Gammel Knas' Add-on: Chicken instead of beef	165,- + 10,-



FROGGY'S PÂTISSERIE

SEE OUR CAKE DISPLAY
with exquisite cakes and petit fours from our very own patisserie

20% STUDENT DISCOUNT** ON FOOD EVERY DAY UNTIL THE KITCHEN CLOSES
(*applies ONLY to the student - not the entire table.
**does not apply to offers or packages)



BURGER MENU

With fries and optional dip (sweet potatoes instead? +15,-?)
glutenfree bun + 20,-

BREAKFAST BURGER ham and bacon in Potato Buttermilk Bun with fried egg, mayo, crisp salad, tomato and grated 'Gammel Knas'	170,-
BACON CHEESEBURGER 200 grams of beef from 'Grambogård' in Potato Buttermilk Bun with jalapeño mayo, Monterey Jack cheese, bacon, crisp lettuce, tomato, pickled red onions and pickled cucumbers Add-on: Double? (Extra beef, cheese & bacon)	170,- + 45,-
FISH N' CHIPS BURGER cod in beer batter in Potato Buttermilk Bun with tartar sauce, vinegar potato chips, crisp salad, tomato, pickled red onions and lemon	170,-
CRISPY CHICKEN BURGER breaded chicken in Potato Buttermilk Bun with teriyaki, chili mayo, crisp salad, cucumber, pickled red onions and coleslaw	170,-
BEEF SHORT RIB BURGER short rib in Potato Buttermilk Bun with jalapeño mayo, redcurrant, root vegetable chips, blue cheese, crisp salad, coleslaw and grated 'Gammel Knas'	170,-



FROGGY'S SPECIALS

The chef's favorite specialties

DISH OF THE MONTH - ask a waiter	
FROGGY'S NACHOS with crispy tortilla chips, cheddar cheese, salsa, red onion, spring onion, jalapeños and 3x dips (Guacamole, salsa or sour cream) Add-on: Chicken	140,- + 25,-
FROGGY'S 'SHOOTING STAR' OPEN SANDWICH with pan fried fish fillet, steamed plaice fillet, salmon on toasted homemade sourdough bread. Served with shrimps, trout roe, asparagus, lemon, tomato dressing and homemade mayo	180,-
FROGGY'S MOULES FRITES with pommes frites, aioli, white wine steamed mussels, homemade mussel sauce, bread croutons and fresh herbs	180,-
DANISH 'HAKKEBØF' 200 gr. beef from 'Grambogård' with onions in Madagascar pepper sauce, potatoes, seasonal vegetables, pickled cucumber, pickled beetroot, parsley, rye bread and butter	180,-
200GR. STRIPLOIN STEAK, DON PEDRO, URUGUAY with seasonal greens, optional potato (French fries with salt, sweet potatoes or hasselback potatoes with herbal cream) and optional sauce (Whisky sauce, Bearnaise sauce or Madagascar pepper sauce)	180,-
CRISPY CHICKEN with seasonal greens, optional potato (French fries with salt, sweet potatoes or hasselback potatoes with herbal cream) and optional sauce (Whisky sauce, Bearnaise sauce or Madagascar pepper sauce)	180,-
PAN FRIED SALMON with seasonal greens, pimento sauce and optional potato (French fries with salt, sweet potatoes or hasselback potatoes with herbal cream)	200,-
250GR. RIBEYE, ANGUS LAS PIEDRAS CARNE DEL FUEGO, URUGUAY with seasonal greens, optional potato (French fries with salt, sweet potatoes or hasselback potatoes with herbal cream) and optional sauce (Whisky sauce, Bearnaise sauce or Madagascar pepper sauce)	250,-



KIDS MENU

For our guests under 12 years old

CHICKEN NUGGETS nuggets, vegetable sticks, fries, remoulade and ketchup	95,-
CHEESEBURGER OR CHICKEN BURGER ground beef or crispy chicken in a Potato Buttermilk Bun with mayo, cheese, crisp lettuce, fries and tomato ketchup	110,-

BEVERAGES

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 (*applies ONLY to the student - not the entire table.
 **does not apply to offers or packages
 ***does not apply to premium bottles - ask waiter)



COLD DRINKS

SODAS	30 cl. 40,- • 50 cl. 60,- • 75 cl. 75,-
Pepsi Max, Pepsi, 7UP, Faxe Kondi, Faxe Kondi Orange or Mirinda Lemon	
STILL OR SPARKLING WATER	
Thoreau pitcher	40,-
Water with citrus - <i>free when buying other drinks</i>	15,-
REINE DES LIMONADES 33 cl. - French recipe since 1921	50,-
Pamplémousse	
HOMEMADE LEMONADE	45,-
House recipe	
REBÆL LEMONADES 25 cl. - "Don't panic, it's all organic"	45,-
Peach Iced tea with white tea and lemon verbena	
ADELHARDT LEMONADES, ORGANIC, 25 cl.	40,-
Elderflower, rhubarb or raspberry	
BOTTLES 25 cl.	40,-
Pepsi Max, Pepsi, Faxe kondi 0, Faxe Kondi, Faxe Kondi Orange or Mirinda Lemon	
ENERGY DRINK	
Faxe Kondi Booster Black 33 cl.	40,-
Red Bull Original or Red Bull Sugar free 25 cl.	45,-
MILKSHAKES (9.30-20.00) 40 cl.	60,-
Strawberry, Blueberry, Chocolate or Oreo	
<i>Decorate your shake with whipped cream, marshmallows and/or chocolate + 10,-</i>	



HOT DRINKS

ORGANIC & FAIRTRADE KAFFE	
- carefully selected beans from Kenya, AA +	
Filter 100% Arabica	cup: 35,- • refill: 20,- • pot: 80,-
French Press	small: 40,- • large: 85,-
Espresso	35,-
Americano	40,-
Flat White	40,-
Cortado	40,-
Café Latte	55,-
Cappuccino	55,-
Café Latte Orange - <i>with orange-chocolate</i>	60,-
Cappuccino Vinesse - <i>with whipped cream and cinnamon</i>	60,-
Iced Café Latte	50,-
Irish Coffee	70,-
Add-on:	
<i>Syrup: Caramel, Vanilla or Hazelnut</i>	+ 5
<i>Organic Oat Milk</i>	+ 5
<i>Lactose-free Milk</i>	+ 5

TEA	cup: 30,- • refill: 20,- • pot: 60,-
Women's dreams herbal tea, Earl Grey, Roiboos (<i>decaffeinated</i>), Green and white tea with sea buckthorn, Cool Mint	
CHAI - Sugar free	
Chai Latte	55,-
Iced Chai Latte	60,-

HOT CHOCOLATE	55,-
Hot Cocoa - <i>with whipped cream and marshmallows</i>	



COCKTAILS/MOCKTAILS

See our drinks menu



BEER & COCKTAILS ON TAP

DRAUGHT BEERS	33 cl. 44,- • 50 cl. 62,- • 0,75 cl. 82,- • 2L 198,-
Odense Pilsner Odense Classic	
DRAUGHT CRAFT BEERS 40 cl.	72,-
Albani 1859 Heineken Silver Anarkist New England IPA Anarkist Bloody Weizen Anarkist Fizzy Lime Affligem Double Schjötzt Mørk Mumme Draft beer of the season - <i>ask a waiter</i>	
Craft beer flight board - 4 x 15 cl.	100,-
BOTTLED BEERS 33 cl.	
Odense Pilsner	40,-
Odense Classic	40,-
Sol	56,-
Heineken 0,0%	52,-
Anarkist Hazy IPA 0,5%	52,-
Früli Strawberry Beer	55,-
CIDER	40 cl. 62,- • 2L pitcher 198,-
Nørrebro Bryghus Apple Cider	
COCKTAILS ON TAP	40 cl. 72,- • 2L pitcher 250,-
Nohrlund Raspberry & Peach Nohrlund Mango Smash	



WHITE WINE

Sauvignon Blanc, France, La Font Du Mirail	1 gl. 75,- 1/1 btl. 425,-
Chardonnay, France, Grande Courtade Famille Fabre	1 gl. 75,- 1/1 btl. 425,-
Riesling, Germany Rheingau, Qualitetswein Balthasar Ress	1 gl. 80,- 1/1 btl. 455,-
Pinot Grigio, Organic, Italy Sicily, Valla di Mare	1/1 btl. 440,-
Chablis, France, Reserva de Vaudon	1/1 btl. 650,-



ROSÉ

Decoré, Cote de Gascogne, France	1 gl. 75,- 1/1 btl. 395,-
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RED WINE

11.th Hour Celler Pinot Noir, California, Scotto Wines	1 gl. 75,- 1/1 btl. 440,-
Côtes du Rhône, France, Saint Esprit Rhone	1 gl. 85,- 1/1 btl. 480,-
Barbera d'Alba, Piedmont Italy, GD Vajra	1 gl. 100,- 1/1 btl. 575,-
Ripasso Valpolicella, Classico Superiore, Veneto Italy, Rizzardi	1/1 btl. 525,-



SPARKLING WINE

Moscato d'Asti, Fioco di Vite	1 gl. 65,- 1/1 btl. 380,-
Crémant d'Bourgogne, Brut de Charvis	1 gl. 70,- 1/1 btl. 420,-
Cava Rose, Pinot Noir, Pedendes.	1 gl. 70,- 1/1 btl. 420,-
Mumm Champagne, Brut Impérial NV	1/1 btl 600,-
Mumm Champagne, Demi-Sec	1/1 btl. 645,-
Moët & Chandon Champagne, Nectar Impérial	1/1 btl. 750,-
Moët & Chandon Champagne, Ice Impérial	1/1 btl. 850,-
Deutz Rosè, Brut, Demi-Sec Champagne	1/1 btl. 950,-
Dom Perignon, Vintage Champagne, Brut	1/1 btl. 3000,-
Moët & Chandon Champagne Ice, Double Magnum (3 ltr.)	1/1 btl. 6.500,-

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