

madklubben

ODENSE

- SALADS -

FRIED CHICKEN SALAD 100

fried chicken with kimchi, baby lettuce, spring onions, wasabi mayo, toasted sesame, daikon, teriyaki & cilantro

SALADE NICOISE 100

crispy lettuce with green beans, potatoes, black olives, briefly fried tuna, soft boiled egg, pickled red onions, small baked tomatoes & vinaigrette

- DANISH 'SMØRREBRØD' -

EGG & SHRIMPS 100

creamy egg salad on grilled sourdough bread with hand-peeled shrimps, pickled red onions, grilled lemon & fresh cress

GRILLED FLATBREAD 75

grilled flatbread with avocado cream, toasted cashews, runny egg, cilantro oil, piment d'espelette, baked tomatoes, dukkah & fermented garlic
Add tuna +35

- CLASSICS -

STEAK TARTARE 100

raw beef tossed with chives emulsion, pickled gooseberries, potato chips & 'havgus' cheese
- served with french fries

MUSHROOM TARTLET 125

with roasted mushrooms in creamy chicken velouté, welfare chicken & fresh tarragon

CHEESEBURGER 125

dry-aged beef with cheddar cheese, burger dressing, red onions, tomato & pickled cucumbers in toasted brioche bun
- served with french fries & aioli
(beef is medium done)

- SIDES -

FRENCH FRIES | 35

FRENCH FRIES WITH TRUFFLE BUTTER | 45

WINTER SALAD WITH MUSTARD VINAIGRETTE | 35

- DESSERTS -

GÂTEAU MARCEL 65

with fresh orange sorbet, toasted pistachios & lemon verbena

OREO SUNDAE 65

chocolate sorbet & vanilla ice cream with crushed oreos & creamy caramel

Got any allergies? Ask your waiter so we can guide you safely through the menu.

Credit card fee: Company cards issued both within or outside of EU/EEA and private cards issued outside EU/EEA will be charged a fee. All transactions on American Express cards are surcharged.

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- COCKTAILS -

PASSION PASSION
ORGANIC GIN - PASSION FRUIT - LIME _____ 80 / PITCHER 350

STORMY GINGER
ORGANIC DARK RUM - GINGER - LEMONGRASS _____ 80 / PITCHER 350

PURPLE HAZE
ORGANIC LAVENDER VODKA - LIME - CURRANTS _____ 80 / PITCHER 350

BRAMBLE
ORGANIC GIN - BLACK CURRANTS - CRANBERRIES _____ 80 / PITCHER 350

LILLET HUGO
LILLET ROSE - ST. GERMAN ELDERFLOWER LIQUOR - TONIC _____ 85 / PITCHER 350

- WHITE WINE -

2020 CHARDONNAY
THE APPLICANT - CENTRAL VALLEY - CHILE _____ 65 / 275

2019 VERDEJO 'BASA' _____ 85 / 300
TELMO RODRIGUEZ - RUEDA - SPAIN

2019 RIESLING 'ESSENCE' HALBTROCKEN _____ 95 / 325
S.A. PRÜM - MOSEL - GERMANY

2018 CHARDONNAY
SEBASTIANI VINEYARDS - SONOMA, CA - USA _____ 105 / 400

- ROSÉ -

2019 CÔTÉ MAS ROSÉ AUREORE
CHÂTEAU PAUL MAS - LANGUEDOC-ROUSSILLON - FRANCE _____ 65 / 275

- RED WINE -

2020 SHIRAZ
CROOKED MICK - AUSTRALIA _____ 65 / 275

NV SANGIOVESE
FANCY RED WINE CO. - ITALY _____ 85 / 300

2019 MERLOT
LES ESPERONS - SPAIN _____ 90 / 310

SOFT DRINKS

COCA COLA, ZERO, SQUASH ___ 30
GINGER BEER _____ 30
GRAPE SODA _____ 30
FILTERED WATER W./W.O. GAS ___ 10
MADKLUBBEN'S LEMONADE ___ 40
CHOOSE BETWEEN PASSION FRUIT, GINGER OR LIME

BOTTLED BEER 33CL

NORDIC NON-ALCOHOLIC _____ 35
TOØL IMPLOSION NON-ALCOHOLIC ___ 40
TOØL TROPICAL RUMBLE IPA _____ 50
TOØL WHIRL DOMINATION IPA _____ 50
TOØL GOSE TO HOLLYWOOD _____ 50
TOØL CITY SESSION IP _____ 50
TOØL #DIPA 44 CL _____ 55

DRAUGHT BEER 40CL/1.8L

TUBORG GREEN ORGANIC _____ 40/120
TUBORG CLASSIC _____ 40/120
KRONENBOURG BLANC _____ 45/135
BROOKLYN EAST IPA _____ 50/150

SPIRITUS & AVEC 4CL

DIPLOMATICO RUM EXCLUSIVA _____ 75
DIPLOMATICO RUM SGL. VINTAGE 2005 ___ 95
ZACAPA XO SOLERA _____ 110
GLENMORANGIE WHISKY ORIGINAL _____ 75
ARDBEG WHISKY 10 YEARS OLD _____ 80
HENNESSY COGNAC VS _____ 75
HENNESSY COGNAC XO _____ 125
BAILEYS LIQUOR _____ 75

COFFEE & TEA

AMERICANO _____ 35
DOUBLE ESPRESSO _____ 35
FLAT WHITE _____ 40
CAFFÈ LATTE _____ 45
CAPPUCCINO _____ 45
TEA _____ 35

LUMUMBA

HENNESSY VS, WARM CHOCOLATE AND WHIPPED CREAM ___ 85

IRISH COFFEE

WHISKY, BROWN SUGAR, COFFEE AND WHIPPED CREAM ___ 85

We have a lot of bubbles and wines, so feel free to ask for the full card