

TANG'S MENU

BURGER 120.-

Juicy beef in brioche bun with melted cheddar, crisp salad, tomato, onion, ketchup and mayonnaise. Served with a pickle, rustic cut potato fries, samphire and spicy tomato relish on the side

VEGAN BURGER 120.-

Handmade veggie patty in toasted spinach and matcha bun with crisp salad, tomato, onion, ketchup and vegan mayonnaise. Served with a pickle, rustic cut potato fries, samphire and spicy tomato relish on the side

FISH & CHIPS 125.-

Panko crumbed market fish and rustic cut potato fries with seaweed and vinegar dust, French style celeriac salad and samphire

OPEN SANDWICHES

2 PIECES 115.-

- Classic Danish creamy chicken salad with pickled mushrooms, fennel, and crispy chicken skin
- Curry marinated herring, green apples, pickled shallots, Tangs own seaweed salad, and dill

With our dessert of the season + 40.-

SHELLS ON THE ROCKS 110.-

Salad of smoked mussel, chorizo, roasted peppers, garlic and herbs
Ceviche of Danish scallop, sea buckhorn, apple caviar.
Served on the rocks with a variety of marinated local seaweeds and 'sea foam'
Served with bread and butter

FISH CAKES 95.-

Classic handmade Danish salmon fish cakes, remoulade, garden greens and Tangs own seaweed salad. Served with rye bread or rustic cut potato fries

OF THE SEASON

A celebration of the season - forever rotating and changing.
Please view the current season's offering and price displayed on the board by the counter

CAESAR SALAD 85.-

Romaine salad and cabbage tossed in caesar dressing, shaved parmesan, pickled shallots, crispy capers and garlic croutons.

- With grilled chicken +40.-
- With hand peeled shrimps +40.-

FRIES & DIP SMALL 30.- LARGE 45.-

Rustic cut potato fries with samphire

EXTRA DIPS 5.-/EACH

Remoulade/ketchup/mayonnaise/chili mayonnaise/spicy tomato relish



@TANGBISTROOGCAFE

SMALL SWEET THINGS

DESSERT OF THE SEASON 60.-

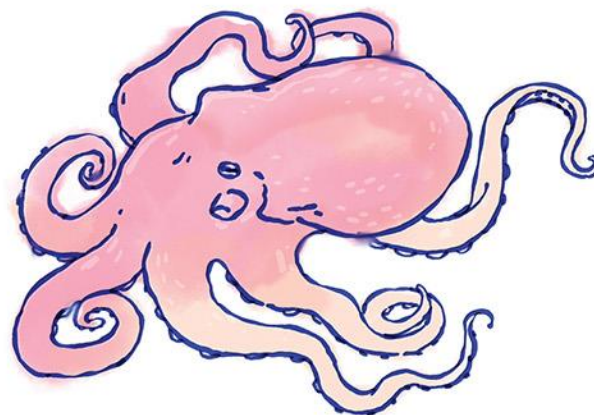
FRESH BAKED CROISSANT 20.-

BREAD ROLL WITH CHEESE & JAM 30.-

Warm and toasty pumpkin seed bun served with gouda, jam and butter

CAKES 35.-

Please view todays selection displayed on the sign by the counter



In line with The National Aquarium Denmark's role as an ambassador for the environment, the fish and seafood served in TANG is caught responsibly and certified in accordance to standards for sustainable fisheries or comes from sustainable mariculture with no use of antibiotics and GMO or is caught in creels, which protects the marine environment.

FOOD ALLERGIES & INTOLERANCES Before ordering, please talk to our staff about your requirements.



DRINKS



HOT DRINKS

Black coffee	30.-
French press	30.-
Espresso / Double espresso	25.- / 30.-
Cappuccino	35.-
Latte	35.-
Cortado	35.-
Hot cocoa with whipped cream, organic	35.-
Hot elderflower drink	38.-
Tea	30.-
<i>(Earl Grey / White peach / Green mint / White honey & lemon / Green ginger & orange)</i>	

Our coffee drinks are made with whole milk. If you prefer skimmed milk, just ask.

COLD DRINKS

Soda 33 cl / 50cl	28.- / 35.-
<i>(Coca Cola / Coca Cola Zero / Orange)</i>	
Juice from the Danish Island of Bornholm	35.-
<i>(Rhubarb / Elderflower / Apple)</i>	
WISH organic craft soda, 25 cl	38.-
<i>(Ginger/Apple/Raspberry/ Elderflower)</i>	
Level organic lemonade, 25 cl	30.-
<i>(Pink grapefruit / Sicilian lemon)</i>	
Mathilde chocolate milk, 20 cl	20.-
Still water	20.-
Sparkling water with or without lemon	25.-
Ice latte	45.-
Beer	
Carlsberg Pilsner 0,4L	55.-
Tuborg Classic 0,4L	55.-
Tangs Choice 0,4L	55-65.-

WINE

Bubbles	Glass/Bottle
Cava Brut Reserva, Segura Viudas	60.- / 285.-
White	
Heraclio Macabeo Sauvignon Blanc, Spain, organic	55.- / 225.-
Père et Fils Sauvignon Blanc, Languedoc	300.-
Rosé	
Pont Neuf Rosé, France	55.- / 225.-
Red	
Estancia del Silencio Monastrell, Spain, organic	55.- / 225.-
Carlos Serres Old Vines Tempranillo, Rioja Spain	300.-

