

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

BLACKCURRANT 2.0

A delightful drink.

Gin - Blackcurrant - San Pellegrino lemon.

70

PASSION MOJITO

A signature drink from **Madindustrien**.

White rum - Passion fruit juice - Lime - Mint.

90

SNACKS!

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

POTATO CHIPS

Crispy potato chips with tartar of salmon.

ONION RINGS

Fried onion rings with tarragon mayo.

GARLIC

Fried garlic with vinegar powder.

STARTERS!

ASPARAGUS

Steamed white asparagus, dried ramsons served with sauce hollandaise, malt and fresh dill.

VEAL TARTAR

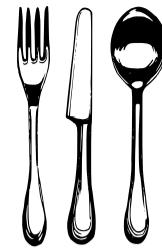
Veal tartar with fresh tomato salsa, crispy cornchips, mild chili mayo and fresh herbs.

MUSHROOM TOAST

Crispy bread with creamy mushroom mousse, bitter lettuces, onion chutney with Sichuan pepper.

STARTER OF THE DAY

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



MAIN COURSE!

VEAL

Grilled veal bavette with sauce blanquette with a hint of whiskey, green asparagus and smoked bacon.

Treat yourself!

Try our 250g Southern American, corn fed beef striploin +100

FISH

Creamy mussels bisque with spaghetti, garlic fried prawns and Norway lobster. Served with braised fennel and dill.

LEEK

Braised and fried leek with ramson, fried onions and fermented garlic sauce.

BURGER

Grilled burger of beef with mature cheddar, crispy salad, onion, tarragon mayo, sour onion compote and tomatoes.

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.
35

Freshly hand-peeled scrimpes with aioli.
35

Baked tomatoes with thyme and garlic.
35

Salad with parmesan and crispy chicken skin.
35

Fried potatoes with ramson mayo.
35

DESSERT!

LIQUORICE

Raspberry mousse with liquorice ice cream, raspberry jelly and crispy meringue.

RHUBARB

Rhubarb sorbet with oatmeal crumble, soft marzipan with tonka beans and dark chocolate.

"RØDGRØD"

The danish dessert; "rødgrød" with cherry, strawberry and plums, served with ice cold cream and dark chocolate.

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..."

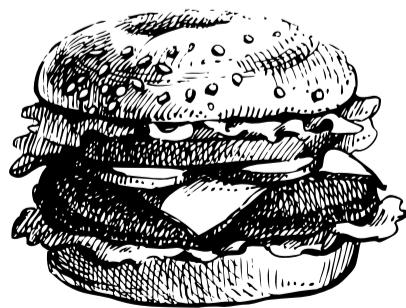
VINTAGE PORT 60
SAUTERNES 80

MENU PRICES!

4 COURSES : 300

3 COURSES : 275

2 COURSES : 250



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!