



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 rom - Passion fruit juice - Lime - Mint.
90

SNACKS!

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

SALT CRACKERS

Crispy crackers with pork, mustard and beetroot.

ONION RINGS

Fried onion rings with garlic mayo.

CAULIFLOWER

Fried cauliflower with smoked chili sauce.

STARTERS!

SALMON

Ponzu marinated, sugar and salt cured salmon with pickled beets, wasabi mayo and crispy lotus root.

VENISON

Terrine of venison with bacon, pistachio, mushroom mayo and cranberries.

MUSHROOM

Mushroom bouillon with roasted mushrooms, pickled mushrooms and cress.

STARTER OF THE DAY

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



MAIN COURSE!

VEAL

Grilled veal bavette with roasted chestnut, jerusalem artichokes puree and madeira sauce.

Treat yourself!

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

ORZOTTO

Creamy orzotto with roasted cauliflower, lemon and hazelnuts.

FISH

Fried fish with confit parsley roots, baked onions in green oil and sage sauce.

BURGER

Grilled burger with mature cheddar, garlic mayo, crispy salad, tomatoes, cucumber and onions.

DISH OF THE DAY

Ask your waiter for today's main course.

(Additional charge may occur)

SIDES!

"A little extra for the main course..."

Crushed potatoes with herbs and butter.
35

Fried potatoes with pepper mayo.
35

Mushrooms ala crème.
35

Carrots with honey and thyme.
35

DESSERT!

JERUSALEM ARTICHOKE

Jerusalem artichokes ice cream with a baked puree made from Danish apples, potatoes chips and white chocolate.

HAZELNUT

Hazelnut ice cream with mazarin pie, roasted nuts and crumble.

PASSION FRUIT

Sorbet of passion fruit with vanilla cream, dark chocolate and caramelized almonds.

CHEESE

2 types of cheese with toasted 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!