



## 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..."

### PAPADUM

Crispy papadum with mint.

### ONION RINGS

Fried onion rings with chipotle mayo.

### CROUSTADER

Croustade with Jerusalem artichokes and apples.

## STARTERS!

### PRAWNS

Steamed prawns with red curry, coconut and spring onions.

### PHO

Beef soup with rice noodles, mushrooms, bean sprouts and cilantro.

### SALSIFY

Roasted salsify with cloves, nutmeg and cashew siphon.

### STARTER OF THE DAY

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



## MAIN COURSE!

### VEAL

Grilled veal bavette with browned celery pure, mustard seeds and sauce.

Treat yourself!

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

### PUMPKIN

Spaghetti with a creamy pumpkin sauce, pickled pumpkin and crispy seeds.

### FISH

Baked fish with grilled cabbage, red currants and lobster bisque.

### BURGER

Grilled burger with mature cheddar, chipotle mayo, crispy salad, tomato and onion.

### 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 aioli.  
35

Green beans with bacon and tarragon.  
35

Cabbage salad with apple and walnut.  
35

## DESSERT!

### BANANA

Caramelized banana ice cream, peanut mousse and blueberries.

### PEAR

Poached pear with pistachio crumble, dark chocolate and pear sorbet.

### COCONUT

Coconut ice cream with salted caramel, mango puree and coconut snow.

### 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](http://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!