

Sarfalik LONCH



FROKOST

KR.

KLASSISK SMØRREBRØD

Se smørrebrødsseddel, 1, 2 eller 3 stykker 85 / 135 / 170

CÆSARSALAT

Sprød salat, hjemmerøget moskusbacon,
brødcroutoner, cæsardressing 165

STJERNESKUD

Dampet, stegt og røget hellefisk, håndpillede rejer, smørristet brød ... 165

GRØNLANDSK PLATTE

Kolde og varme grønlandske specialiteter 250

BOEUF TATAR

Rørt moskustatar, håndskårne pommes frites, smørristet brød 170

SKALDYRSFAD

Skalrejer, snekrabbe, kammuslinger, aioli, chilimayo 195

ÆG BENEDICT

Pocheret æg, hollandaise – vælg mellem røget laks eller røget rensdyr. 155

OST & DESSERT

KR.

OST

3 oste, knas & kompot 115

TIRAMISU

Ladyfingers, mascarponecreme, kakao, grønlandsk timian 85

LUNCH

DKK.

CLASSIC DANISH OPEN SANDWICHES

See our selection sheet, 1, 2 or 3 pieces 85 / 135 / 170

CAESAR SALAD

Crisp lettuce, house-smoked musk ox bacon,
croutons, Caesar dressing 165

SHOOTING STAR

Steamed, fried and smoked halibut, hand-peeled shrimps,
butter-fried bread 165

GREENLANDIC PLATTER

Cold and warm Greenlandic specialties 250

BEEF TARTARE

Stirred musk ox tartare, hand-cut French fries, butter-fried bread 170

SEAFOOD PLATTER

Shrimps, scallops, aioli, chili mayo, horseradish ketchup 195

EGGS BENEDICT

Poached eggs, hollandaise – choose between smoked salmon
or smoked reindeer 155

CHEESE & DESSERT

KR.

CHEESE

3 cheeses, crunch & compote 115

TIRAMISU

Ladyfingers, mascarpone cream, cocoa, Greenlandic thyme 85

FISK & SKALDYR

Sarfalik 

Inuiattut Ullorsiornitsinni Pilluaritsi

Glædelig nationaldag
Søndag den 21. juni fra kl. 18:00

575,-

Taste of Greenland

En arktisk kulinarisk oplevelse. Nyd en lækker buffet med sæsonens bedste råvarer fra hav, fjord og fjeld.



KØB ONLINE INDEN DEN 19. JUNI FOR KR. 350,-

TASTE OF GREENLAND

An Arctic culinary experience

Enjoy a delicious buffet with the best seasonal ingredients
from sea, fjord, and mountains

575,-



FROM JUNE 20

**Every Tuesday and Saturday
06:00 p.m. – 09:00 p.m**

Join us on the 5th floor of Hotel Hans Egede and enjoy breathtaking
views alongside an unforgettable dining experience

Havets Moder

Fotoet på forsiden af dette menukort viser Havets Moder, en ikonisk statue ved havnen i Nuuk. Når man står ved vandet og ser ud over fjorden, møder man en af de stærkeste fortællinger fra Grønland. Havets Moder er ikke bare en statue. Hun er en historie om respekt for naturen og for havet, som har givet liv til mennesker her i Arktis i tusinder af år. I den gamle grønlandske mytologi lever Havets Moder dybt nede under havets overflade. Det er hende der bestemmer over dyrene i havet. Sæler, hvaler og fisk. Når mennesker behandlede naturen med respekt, lod hun dyrene komme op til jægerne. Men hvis mennesker blev grådige eller glemte at vise respekt, gemte hun dyrene i sit lange hår nede på havets bund. Så måtte en åndemaner rejse ned til hende. Ikke for at kæmpe, men for at rede hendes hår. Først når håret var redt og hendes vrede stilnet, slap hun dyrene fri igen, og livet kunne fortsætte. Statuen af Havets Moder i Nuuk minder os om noget vigtigt. At livet her altid har været tæt forbundet med havet. At naturen ikke bare er en ressource, men noget man lever sammen med. Når man sidder her med udsigt til fjorden, kan man næsten forestille sig hende derude i dybet. Rolig men stærk. Som en påmindelse om, at havet stadig er Grønlands største spisekammer og måske også det sted hvor de største historier begynder.

Mother of the Sea

The photo on the front cover of this menu shows Mother of the Sea, an iconic statue by the harbor in Nuuk. When you stand by the water and look out across the fjord, you encounter one of Greenland's most powerful stories. Mother of the Sea is more than a statue. She represents a story about respect for nature and for the ocean that has sustained people here in the Arctic for thousands of years. In traditional Greenlandic mythology, Mother of the Sea lives deep beneath the ocean's surface. She is the one who controls the animals of the sea: seals, whales and fish. When people treated nature with respect, she allowed the animals to rise to the hunters. But if people became greedy or forgot to show respect, she would hide the animals in her long hair at the bottom of the sea. Then a shaman had to travel down to her. Not to fight, but to comb her hair. Only when her tangled hair was gently combed and her anger calmed would she release the animals again, allowing life to continue. The statue of Mother of the Sea in Nuuk reminds us of something important. That life here has always been closely connected to the ocean. That nature is not only a resource, but something people live alongside. When you sit here and look out over the fjord, you can almost imagine her there in the depths. Calm yet powerful. A reminder that the sea is still Greenland's greatest pantry and perhaps also the place where the greatest stories begin.