

RØMER

Many of our dishes are suitable to share around the table - we focus on authenticity and atmosphere. Enjoy!

SNACKS

Crustades with beef tartare, chili and cress (4 pcs.) | 75

Pimientos padrón with spicy gochujang mayo, sesame seeds, lime | 55

Tapioka chips with sour cream | 45

Nachos chips with guacamole and Chili con Queso | 95

Blond Amfissis olives | 30

Biga bread with tapenade or aioli (2 pcs.) | 45 / 30

FIESTA MENU

300 KR. PER PERSON

1. SERVING

AVOCADO | Nikkei sauce, roasted sesame seeds, grilled salsa and fresh cilantro (V)

STEAK TARTARE | beef, chili, tomato, parsley, chives and crispy chicken skin

HOT DOGS | shrimp salad, jalapenos and fresh herbs

BIGA BREAD WITH TAPENADE | olive/tomato tapenade with parmesan, balsamic and olive oil

2. SERVING

CHICHARRONES | with spicy sauce and fresh cilantro

ROASTED CHICKEN | with 'esquites', corn, feta, chili mayo and adobo sauce

SLIDER BEEF | slow roasted beef, spicy sauce and pepper mayo

ROASTED CABBAGE | smoked marrow, crispy croutons and beurre blanc

+75 PR. PERSON - CHOOSE BETWEEN

Cocktail of the month or Danish strawberries dessert

THE MENU MUST BE SELECTED BY MIN. 2 PEOPLE

2 GLASSES OF GOOD WINE | 175

incl. Waseen water - still or sparkling

RØMER MENU

450 KR. PER PERSON

SNACKS

CROUSTADES | with beef tartare, chili and cress

OLIVES | Blond Amfissis

PÃO DE QUEIJO | with pepper mayo, iberico ham and parmesan

SMALL DISHES

WATERMELON CEVICE | dashi, ponzu, chives, jalapenos, cucumber and cilantro

TUNA TARTARE | with spicy miso, ponzu, wasabi and fried rice paper

SLIDER BEEF | slow roasted beef, spicy sauce and pepper mayo

AVOCADO | Nikkei sauce, roasted sesame seeds, grilled salsa and fresh cilantro (V)

MAIN - choose between

ROASTED CHICKEN | with 'esquites', corn, feta, chili mayo and adobo sauce

MOQUECA | fish and shellfish in creamy sauce with coconut milk, rice, cilantro and spring onion

RIBEYE | with port wine sauce, mussel sauce and grilled onion (+100)

ROASTED CABAGGE | smoked marrow, crispy croutons and beurre blanc

(add on to main; chosse between crushed potatoes with parmesan and herbs or fries and aioli)

DESSERT

DANISH STRAWBERRIES | malt, mint and vanilla ice cream

THE MENU MUST BE SELECTED BY MIN. 2 PEOPLE

4 GLASSES OF GOOD WINE | 300

incl. Waseen water - still or sparkling

CELEBRATE AT RØMER

Are you in need of a venue for a reception, birthday party or another festive occasion? Rømer's grand and beautiful interior lends itself to any occasion. Scan the QR code and read about the possibilities.



For allergen information please ask your waiter.

Placement of technical devices on tables are at your own risk.

SMALL DISHES

Our small dishes are perfect for sharing. We recommend 2-3 per person.

PÃO DE QUEIJO | 110

brasilian cheese bun, pepper mayo, iberico ham and parmesan

AVOCADO | 85

Nikkei sauce, roasted sesame seeds, grilled salsa and fresh cilantro (V)

TUNA TARTARE | 105

with spicy miso, ponzu, wasabi and fried rice paper

GRILLED LEEKS | 75

fermented white asparagus sauce, onion pureé, puff potato and parmesan (V)

ROASTED CABBAGE | 80

smoked marrow, crispy croutons and beurre blanc

STEAK TARTARE | 95

beef, chili, tomato, parsley, chives and crispy chicken skin

CHICHARRONES | 95

roasted pork breast, spicy sauce and fresh cilantro

HOT DOGS | 90

with shrimp salad, jalapenos and fresh herbs (2 pcs.)

WATERMELON CEVICE | 80

dashi, ponzu, chives, jalapenos, cucumber and cilantro

"NO BEEF SLIDER" | 75

brioche bun with sticky oysterhats in spicy sauce with pepper mayo

SLIDER BEEF | 85

slow roasted beef, spicy sauce and pepper mayo

FRIES | 45

with mayo

SMALL GREEN SALAD | 45

mixed green salad with vinaigrette (V)

MAIN DISHES

MOQUECA | 245

fish and shellfish in creamy sauce with coconut milk, rice, cilantro and spring onion

ROASTED CABBAGE | 195

smoked marrow, crispy croutons and beurre blanc

ROASTED CHICKEN | 225

with 'esquites', corn, feta, chili mayo and adobo sauce

RIBEYE | 325

with port wine sauce, mussel sauce and grilled onion

BACON & CHEESEBURGER | 195

beef patty, cheddar, bacon, pickles, salad and burger mayo

(add on to main; chosse between crushed potatoes with parmesan and herbs or fries and aioli)

DESSERTS

PANNA COTTA WITH PASSION FRUIT | 95

waffle, vanilla ice cream and crisp

DANISH STRAWBERRIES | 95

malt, mint and vanilla ice cream

SWEETS FOR THE COFFEE | 40

chocolate, pineapple, cashews, coconut and lime

KASTBERG ICE CREAM | 25

ask your waiter for today's variant

RØMER

COCKTAILS | PITCHERS

SHARING IS CARING | SHARE A PITCHER - THERE IS ENOUGH FOR 4!

SINGAPORE SLING Hendricks gin, cherry heering, Cointreau, pineapple, lime . 95 290 KR.	IL PATRON Patron XO, hazelnut, vanilla liqueur, half & half, chocolate bitters..... 100 KR.
CUCURASHA Hendricks gin, elderflower liqueur, apple, cucumber, lemon 95 290 KR.	PISCO SOUR Pisco, lemon, sugar, bitters 100 KR.
HURRICANE Matusalem rom, passion fruit, orange juice, genadine..... 95 290 KR.	ESPRESSO MARTINI Espresso, coffee liqueur, Skyy vodka, Licor 43 100 KR.
PINA COLADA Matusalem rom, Coco lopez, pineapple juice 95 290 KR.	NECROMANCER Vermouth, elderflower liqueur, absinthe, lemon..... 100 KR.
MORA NEGRA Metusalem 7 års rom, blackberry lqr., Chambord, lime, mango . 95 290 KR.	SMOKY MARGARITA Mescal, Cointreau, lime 100 KR.
PORNSTAR MARTINI Skyy vodka, vanilla liqueur, passionfruit, lemon, cava..... 95 290 KR.	MAI TAI Matusalem rom, Matusalem 7 års rum, Cointreau, lime, orgeat 100 KR.
FRESA YELMO Skyy vodka, Aperol, strawberry, lemon, ginger beer 95 290 KR.	MANGO DEL DIABLO Skyy vodka, chili, ginger, honey, mango, lime 100 KR.
MAPLE DAIQUIRI Diplomata Reserva rum, lime, maple syrup 100 KR.	STRAWBERRY MARGARITA Tequila, Cointreau, lime, mynte, jordbær 100 KR.

WINE LIST

ROSÉ WINE

2022 COTE & MER, Provence, France 85 400 KR.
2022 ARGENTIERE, Provence, France 475 KR.
2020 ARGENTIERE, Provence, France, Magnum 1,5 L..... 900 KR.
2021 CHATEAU PARADIS ROSÉ, Provence, France, Double Magnum 3 L..... 2000 KR.

WHITE WINE

2021 PETIT ALBET BLANC, Albet i Noya, Chardonnay, Penedes, Spain 80 375 KR.
2021 ROBERT SCHÄTZLE, Riesling Trocken, Baden, Germany 90 425 KR.
2022 COUR ST. JACQUES, Chardonnay, France 90 425 KR.
2023 PENCARROW, Sauvignon Blanc, Martinborough, New Zealand 95 450 KR.
2022 RIBAS BLANC, Prensá, Mallorca, Spain 100 475 KR.
2012 PAUL KUBLER Pinot Blanc 'K', Alsace, France 450 KR.
2021 VAN VOLXEM 'SCHIEFER', Riesling, Mosel, Germany 550 KR.
2022 SOHM & KRACHER, Grüner Veltliner, Weinviertel, Austria 600 KR.
2021 JEAN JACQUES GIRARD, Chardonnay, Bourgogne, France 600 KR.
2021 VAN VOLXEM, Saar-Riesling, Mosel, Germany 600 KR.
2018 PAUL KUBLER, Gewürztraminer 'K', Alsace, France 600 KR.
2020 MOUTON NOIR 'KNOCK ON WOOD', Chardonnay, Oregon, USA..... 600 KR.
2023 DOG POINT, Sauvignon Blanc, New Zealand 650 KR.
2020 SIMMONET FEBVRE 'PETIT CHABLIS', Chardonnay, Bourgogne, France 675 KR.
2021 DOMAINE VACHERON SANCERRE, ØKO Sauvignon Blanc, Loire, France 800 KR.
2021 VAN VOLXEM 'SCHARZHOFBERGER', Riesling, Mosel, Germany 1075 KR.
2020 DOMAINE VINCENT BOUZEREAU MEURSAULT, Chardonnay, France 1200 KR.

DESSERT WINE

NV REY FERNANDO MAZANILLA, Dry Classic, Spain 520 KR.
NV REY FERNANDO FINO SHERRY, Dry Classic, Spain 520 KR.

RED WINE

2019 PETIT ALBET NEGRE, Albet i Noya, Cab Sav, Penedes, Spain..... 80 375 KR.
2021 LITTLE YERING, Pinot Noir, Yarra Valley, Australia 90 425 KR.
2022 BODEGAS CALLEJO, Tempranillo, Ribera del Duero, Spain 100 475 KR.
2020 RIBAS NEGRE, Mantonegro, Merlot, Syrah, Mallorca, Spain..... 100 475 KR.
2021 CLOS BELLANE, Cotes du Rhone Villages 'Valreas', France..... 115 550 KR.
2021 MÂCON ROUGE, Verger des Feuillants, Gamay, Bourgogne, France 115 550 KR.
2019 BACKHOUSE, Zinfandel, Californien, USA 425 KR.
2021 COMANDO G, La Bruja De Rozas, Vinos de Madrid, Spain..... 600 KR.
2020 RIBAS SIÓ NEGRE, Merlot, Syrah, Cabernet, Callet, Mallorca, Spain..... 650 KR.
2018 MARQUES DE MURRIETA RESERVA, Tempranillo, Rioja, Spain 700 KR.
2013 BETZ WINERY, Cuvee Frangrin, Washington, USA 750 KR.
2020 ALBINO ROCCA BARBARESCO, Nebbiolo, Piemonte, Italy 750 KR.
2018 PAVILLON DE TAILLEFER, St. Emilion Grand Cru, Bordeaux, France..... 800 KR.
2018 MOCALI BRUNELLO DI MONTALCINO, Toscana, Italy 800 KR.
2019 CLOS BELLANE, Chateaufeuf du Pape 'Urgonien', Rhône, France 900 KR.
2021 HACIENDA MONASTERIO, Ribera del duero, Spanien..... 900 KR.
2019 PIEDRASASSI, Syrah, Santa Babara, USA 950 KR.
2019 HACIENDA MONASTERIO RESERVA, Ribera del duero, Spanien 1200 KR.

SPARKLING WINE

2021 CAVA PETIT ALBET I NOYA, Penedes, Spain 80 375 KR.
2019 AA CAVA MIRGIN ROSÉ BRUT RESERVA, Alella, Spain..... 90 475 KR.
NV CHAMPAGNE ANDRÉ CLOUET BRUT GRANDE RESERVE, France 125 700 KR.
NV CHAMPAGNE MAILLY BRUT, Reserve Grand Cru, France 750 KR.
2015 CHAMPAGNE MAILLY BRUT MILLESIME, France 1000 KR.
NV CHAMPAGNE BILLECART-SALMON, BRUT RÉSERVE, France..... 1000 KR.
NV CHAMPAGNE BILLECART-SALMON, Blanc De Blancs, Grand Cru, France 1350 KR.
NV LAURENT-PERRIER BRUT ROSÉ, Frankrig..... 1800 KR.
NV LAURENT-PERRIER GRAND SIÈCLE, France..... 2400 KR.

COLD DRINKS

SODA Pepsi, Pepsi Max, Faxe Kondi Free, Mirinda orange, Mirinda lemon..... 44 58 KR.	ROYAL PILSNER or ROYAL CLASSIC 52 68 KR.
ORGANIC EGEKILDE CITRUS 48 KR.	ROYAL BLANCHE 68 90 KR.
ANTONS LEMONADE Elderflower, rhubarb 58 KR.	ANARKIST Party Crasher, New England IPA 68 90 KR.
ANTONS ORANGE JUICE..... 58 KR.	SCHIØTZ Golden IPA 50 cl..... 90 KR.
HOMEMADE LEMONADE Lemon & mint..... 60 KR.	SCHIØTZ ANARKIST Hazy IPA 0,5%, Brown Ale, Bloody Weizen 90 KR.
COLD PRESSED APPLE JUICE..... 58 KR.	SOL 60 KR.
WASEEN WATER Ad libitum 25 KR.	HEINEKEN 0,0% 60 KR.



HOUSE CHAMPAGNE
NV André Clouet Brut Grande Reserve
Glass 120 KR.
Bottle 700 KR.

WARM DRINKS

ESPRESSO 25 35 KR.	FRENCH PRESS, 5 cups 100 KR.	ICED LATTE, choose between: Vanilla, Caramel, Hazelnut 60 KR.
CAFFÉ LATTE 54 60 KR.	RØMER'S CHAI LATTE 58 KR.	CAFFÉ LATTE WITH SYRUP, choose between: Vanilla, Caramel, Hazelnut 60 KR.
CAPPUCCINO 54 60 KR.	IRISH COFFEE..... 90 KR.	PERCH'S THE White Temple, Earl Grey, Green Lemon, Peppermint 58 KR.
CORTADO 48 KR.	HOT CHOCOLATE WITH WHIPPED CREAM 58 KR.	
AMERICANO 45 KR.		