

Traditional Danish smørrebrød

1. Marinated herring w/onion and egg	78,-	16. Warm liver paté w/ pickled beetroot, cucumber salad & bacon	98,-
2. Marinated, spicy pickled herring w/onion & capers	82,-	17. The "vet`s midnight snack". Liver paté w/ lard, boiled salted beef, meat aspic & red onions	102,-
3. Curry spiced herring w/onion & capers	82,-	18. Fried meatballs w/cabbage & cucumber salad	108,-
4. Fried marinated herring w/lard, onions & capers	82,-	19. Roastbeef w/remoulade, cucumber salad, fried onions & horse radish	102,-
5. Traditional spiced herring from Christiansø w/an egg yolk, onions & capers	85,-	20. Boiled brisket w/onions, relish, cucumber salad & horse radish	102,-
6. Herring of the day	82,-	21. Pork rib roast w/red cabbage & cucumber salad	118,-
7. Three kinds of herring	135,-	22. Chicken salad w/asparagus & bacon	118,-
8. Egg and shrimps w/mayonnaise & lemon	108,-	23. Steak tatar w/onions, beetroot, relish, capers, an egg yolk & horse radish - Can be made vegetarian	145,-
9. Hand shelled shrimps w/mayonnaise & lemon	135,-	24. Beef tatar w/relish, onions, an egg yolk & horse radish	118,-
10. Smoked salmon w/warm scrambled eggs	128,-	25. Brie w/pickled raisins & bell peppers	78,-
11. Pan fried filet of plaice w/remoulade & lemon	118,-	26. Mild cheese w/bell peppers	72,-
12. Fried fish cakes w/remoulade & lemon	110,-	27. Old strong cheese w/lard, onions & dark rum	85,-
13. Smoked eel w/warm scrambled eggs	155,-	28. Gorgonzola w/an egg yolk & bell peppers	80,-
14. Sliced potatoes w/lard, chives, bacon & red/fried onions - Can be made vegetarian	98,-	29. Goats cheese w/olives & sundried tomatoes	85,-
15. Spiced and sliced meat roll w/lard & onions	98,-	30. Sliced potatoes w/smoked cheese & tomatoes	98,-

Draft beer

0,2 l. 38,- / 0,4 l. 68,-

Krenkerup 1367 Pilsner 4,7%

A clean and classic pilsner. It has a refreshing taste with a subtle bitterness.

Krenkerup Classic 4,8%

A refreshing and well balanced beer from Krenkerup brewery with a warm brown colour matched by a deep taste.

Krenkerup India Pale Ale 6,3%

This is a very traditional IPA with a mild hoppy flavour, a slight bitterness and a rich fruity taste.

Krenkerup Brown Ale 5,3%

A rich and dark beer with a malty body, and slight sweetness. It has subtle hoppy notes and a rich creamy foam.

"Under urets hane"

Beer of the season - ask your waiter

Bottled beers

0,33 l. 48,- / 0,5 l. 70,-

We have a varying selection of bottled beers incl. alcoholfree - ask your waiter

Snaps

55,-

Jydesnaps
Linie Aqvavit
O.P Anderson
Rød Aalborg
Aalborg Jubilæum
Aalborg Nordguld
Aalborg Porse
Aalborg Dild
Aalborg Export
Aalborg Krone
Brøndum Kummen
Bornholm Tradition
Bornholm summer
Harald Jensen

We have a large selection of homemade snaps - ask your waiter

Soft drinks

Water 25 cl. 35,-

Coca Cola
Coca Cola Zero
Sparkling water w/o citrus
Schweppes Lemon
Schweppes Tonic
Squash
Sprite

Water/sparkling water 10,-/35,-

Søbogaard 25 cl. 38,-

The selection varies, ask your waiter

Wine

House Wine

White wine, Red wine & Rosé 60,-/275,-

Viejo Feo Cabernet Sauvignon 13,5% 285,-

Intense Chilean red wine with a fine structure and a rich taste. It has fruity notes like berry and plums, and rich notes like pepper and vanilla.

Viejo Feo Chardonnay 13% 285,-

A fresh chardonnay with a crisp yellow/green colour. Lightly acidic with notes of tropical aromas like pineapple, citrus fruits and banana.

Lodi Zinfandel 14% 295,-

Rich, fruity and tasteful Californian zinfandel with a deep colour and light sweetness. Light aromas of blackberry and currant fruit.

Montespina Sauvignon Blanc 13% 305,-

A flowery and fruity spanish white wine with a appealing and intense yellow colour, lime notes and a nice long finish.

Prosecco 11% 285,-

A fresh & dry sparkling prosecco.

Coffee & tea

Regular filter coffee 35,-

Tea, Black/Green 35,-

Espresso 25,-/35,-

Caffé latte, cappuccino, americano, cortado 35,-/45,-

Irish coffee 65,-

Cake or dessert of the day 45,-

Petit Four 14,-

From pub to a traditional Danish "smørrebrød" Restaurant

A short history of restaurant under uret

Serving on the outskirts of Copenhagen

Café Roskilde opened here in 1883 just a few years after the building of Østre Anlæg (the park across the street).

The park was – like the botanical garden and Ørsted Park – built on the foundation of the original outer defense walls of medieval Copenhagen. The pub was outside the walls and in an area where expansion had just begun.

Until the end of the 19th century, Sølvtorvet "the square" in front of the restaurant was rural landscape, completely different from what it looks like today.

The reason behind the original name – Café Roskilde – remains unknown. Maybe it was just a simple way of persuading farmers and tradesmen to come in for a drink along their travels between Roskilde and the capital.

"Under Uret" has overcome changing times

The name "Under Uret" translates to "Under the clock" and originates from a clock maker who opened his business on the second floor in 1906. The shop is now long gone, but the clock still hangs above the restaurant – hence the name.

Beer paid for with labor

The wall panels and a lot of the interior have not changed much in decades. The story goes that a local carpenter who put up the wall panels had such a massive bar tab, that an arrangement between him and the owner was made, so he could pay off his debt by installing the iconic wall panels.

Notoriously famous with diverse patrons

Over time, there has been a diverse variety of patrons who have called Under Uret their regular pub. Eccentric and bohemian people with diverse backgrounds have frequented and solidified their mark on this establishment, for example:

- Thorvald Stauning (1873-1942) - A left wing politician who became the first social democratic prime minister of Denmark.
- Hans Christian Scherfig (1905-1979) - Artist and responsible for the art displayed in the restaurant.
- Svend Aage Hasselstrøm (1911-1996) - A leading character in a criminal network, trading and smuggling in the black market during WWII.
- The popular musician Kim Larsen (1945-2018) has also been a frequent visitor to this place.

Karin is all about the traditions

From the moment Karin signed the lease and opened in June 2014, she has stuck to her vision of building a traditional Danish "smørrebrød" restaurant.

Her concept is built on top quality traditional dishes with an emphasis on service and dedication to the old school Danish cuisine.

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RESTAURANT

Under Uret

