

Since 1986

felix

Bytorvet 23 Cafe-Steakhouse

MENU

BRUNCH / Monday - Friday 10:00 - 13:00 Saturday - Sunday 10:00 - 14:00

Min. 2 people per person 129,-
 Fresh fruit, yogurt with crispy granola, Tuna mousse with avocado, crispy capers and herbs, Brie and Tomme de Savoie served with walnuts, Chorizo and salami, Scrambled eggs with brunch sausage and crispy bacon, American pancakes with fresh berries and syrup, Baked cinnamon roll. Selection of bread and rye bread with butter, Nutella and jam

CHILDREN'S BRUNCH PLATE 89,-
 Scrambled eggs with bacon and brunch sausages, chorizo, Crispy nuggets with ketchup, American pancakes with fresh berries and syrup, yogurt with crispy granola, Selection of bread and rye bread with butter, Nutella and jam

BREAD WITH CHEESE 59,-
 Served on a toasted bun with whipped butter, blueberries, jam and Danish cheese.

LUNCH / 10:00 - 16:00

FELIX PLATE 179,-
 Tuna mousse with pickled red onions, crispy capers, rye bread chips and herbs, Boiled egg with mayonnaise, hand-peeled shrimps and fresh herbs, Plaice fillet with remoulade and lemon, grilled beef with bearnaise, roasted onions and herbs

HYGGE PLATE 159,-
 Humus with sweet potato falafels and herbs, gratinated smoked salmon with pesto, aioli and herbs, tuna mousse with pickled red onions, crispy capers, rye bread chips, Gratinated brie with fig marmalade, tomme de savoie and walnuts, yogurt with granola. Served with a selection of bread and rye bread with butter and jam.

PARISER STEAK 200G 139,-
 200 g juicy beef steak, served on toasted bread with freshly grated horseradish, pickles, crispy capers, onions, beetroot and fried egg

STAR SHOTS 139,-
 Breaded & steamed plaice fillet, hand-peeled shrimps and crispy capers, fresh salad & cherry tomatoes, Thousand Island dressing, lemon & herbs

LUNCH BEEF 199,-
 Kitchen cut - 200 g Served with steak fries and bearnaise sauce

SMØRREBRØD / 10:00 - 16:00

GRILLED BEEF 99,-
 Grilled beef, Crispy onion rings, Bearnaise and fresh herbs

BREADED PLAICE FILLET 99,-
 Breaded plaice fillet, hand peeled shrimps, green oil & lemon, fresh herbs, mayonnaise & apple

HUMUS WITH AVOCADO 79,-
 Creamy humus & avocado, sweet potato falafel, pickled red onion and fresh herbs

EGGS 89,-
 Eggs & hand-peeled shrimps, lemon & mayonnaise, fresh herbs & rye bread chips

SHRIMP 99,-
 Hand-peeled shrimps, lemon & fresh herbs, mayonnaise & green oil

APPETIZER

CROQUETTES WITH PULLED BEEF 75,-
Crispy croquettes with juicy pulled beef and creamy mashed potatoes.
Served with truffle mayo, freshly grated parmesan and chives

GREEN OLIVE 45,-
Pesto, olive oil and served with ciabatta bread and butter

TUNA MOUSSE 60,-
Crispy capers, pickled red onions, rye bread chips and herbs served with bread

SMOKED ALMONDS 35,-

LIGHT DISHES

SMOKED CARPACCIO 109,-
Smoked beef tenderloin with truffle mayo, arugula, pine nuts and parmesan. Served with bread and butter

SALMON CARPACCIO 129,-
Lightly smoked salmon served with creamy aioli, crispy capers, crushed pepper, crispy rye bread chips, red onion, fresh herbs and split sauce with dill

SIGNATURE ASPARAGUS 119,-
Grilled green asparagus and poached white asparagus, served with creamy hollandaise with trout roe, fresh chives, hand peeled shrimp, grilled lemon, and herbs

BRUSCHETTA 99,-
Toasted bread served with gratinated cherry tomatoes, garlic, fresh basil pesto, olive oil.
Topped with creamy burrata and a touch of balsamic

CAESAR SALAD WITH BREADED CHICKEN 139,-
Fresh lettuce, juicy cherry tomatoes, crispy bread croutons and homemade Caesar dressing.
Topped with breaded chicken, freshly grated parmesan and fresh herbs

CHÈVRE CHAUD 149,-
Warm baked goat cheese on toasted bread served with arugula, crispy lettuce, creamy avocado, crunchy walnuts, red onion and pesto. Finished with fresh chives and a sweet honey balsamic vinegar

FELIX MENU / 469,-

Smoked carpaccio

Smoked beef tenderloin with truffle mayonnaise, arugula, pine nuts and parmesan.
Served with bread and butter

or

Bruschetta

Toasted bread served with cherry tomatoes au gratin, garlic, fresh basil pesto, olive oil. Topped with creamy burrata and a touch of balsamic

MAIN COURSE

250g grain fed Black Angus Ribeye

Steak fries with thyme, oregano and sea salt fried garnish on a bed of carrot puree.
Choose sauce: Bearnaise, mushroom or pepper sauce

DESSERT

Crème brûlée

Classic French crème brûlée with a crispy caramel top and silky vanilla cream. Served with fresh blackcurrant sorbet on a bed of crystallized white chocolate that adds a delicate sweetness and freshness.

or

Pistacia

A unique interpretation of tiramisu. Made with airy mascarpone cream on pistachio praline, savoiardi and coated with white chocolate. Served with creamy pistachio ice cream for an intense and harmonious taste experience

WINE MENU 3 glasses / 250,-

Riesling, Greenleaf [ØKO]

Montepulciano, Yume

Sauternes, Louis Eschenauer

THEATER MENU / 369,-

2-COURSE MENU

Choose either a starter & main course or a main course & dessert

STARTER

Bruschetta

Toasted bread with juicy cherry tomatoes, garlic, fresh basil pesto, olive oil. Topped with creamy burrata and a touch of balsamic

MAIN COURSE

Ribeye 250 g

Tender and juicy piece of Ribeye served with crispy steak fries, fried seasonal vegetables and your choice of sauce:
Pepper, bearnaise or mushroom sauce

DESSERT

Crème Brûlée

Classic French vanilla cream with crispy caramelized surface. Served with fresh blackcurrant sorbet on a bed of crystallized white chocolate

WE RECOMMEND

Australian bubbles to start with

gl. 75,- / 399,-

Semi-dry Riesling for Bruschetta

gl. 75,- / 299,-

Strong Italian Montepulciano for ribeye

gl. 95,- / 499,-

Deliciously sweet Sauternes for Crème Brûlée

gl. 99,- / 399,-

• WEDNESDAY ROAST •

At Felix Steakhouse you can now look forward to an enchanting Wednesday night with our juicy Uruguayan roast.

When you visit us on Wednesdays, you can expect a culinary experience beyond the ordinary. The carving is served on a generous platter, flanked by our delicious steak fries that are crispy on the outside and soft on the inside. But that's not all - you can also choose your favorite sauce from our varied selection and enjoy a refreshing seasonal salad as a perfect accompaniment to the juicy roast.

This South American cut is handpicked for its exquisite quality and carefully grilled over flames until it reaches the perfect tender consistency.

It is then sprinkled with a touch of sea salt to bring out the natural flavors.

Our Wednesday roast menu is all you can eat and we are always ready to fill your table with more tasty bites.

295,-
per person.

WE RECOMMEND

Strong Italian Montepulciano for roast

gl. 95,- / 499,-

CHILDREN'S MENU

Children under 13 years

CHEESE BURGER 89,-

Ground beef with ketchup, mayo, cheese and salad. Served with steak fries and dip

GRILLED STEAK 179,-

With steak fries and sauce

FISH FILLET 89,-

With steak fries and remoulade

CHICKEN NUGGETS 89,-

With steak fries and dip

MEAT

**All our steaks are brushed with thyme butter and seasoned with salt.
Served with seasonal garnish on a bed of vegetable pureé**

<p>BLACK ANGUS RIBEYE Juicy and well-marbled ribeye from grain-fed Black Angus, known for its deep flavor and butter tender texture. Perfect for the true meat lover.</p>	<p>Approx. 250g 299,- Approx. 400g 389,-</p>
<p>BLACK ANGUS BEEF FILLET A juicy and tender sliced beef fillet from 200-day grain-fed Black Angus. The fine marbling ensures a balanced flavor and perfect texture.</p>	<p>Approx. 250g 229,- Approx. 350g 319,-</p>
<p>BEEF TENDERLOIN A thick-cut tender steak, completely free of fat and tendon. The fine structure gives a silky smooth texture and a mild, juicy flavor - a true classic for steak lovers</p>	<p>Approx. 200g 239,- Approx. 300g 339,-</p>
<p>TOURNEDOS An exclusive, 3-4 cm high steak cut from the middle of the finest beef tenderloin. Wrapped in bacon that adds flavor and retains the juiciness and perfect shape of the meat</p>	<p>Approx. 220g 259,-</p>
<p>CHICKEN Juicy boneless Danish chicken, marinated in Mediterranean herb marinade. Served on a bed of creamy vegetable puree with fried garnish, steak fries and optional sauce</p>	<p>Approx. 300g 229,-</p>
<p>BAKED SALMON Tender and juicy oven baked salmon, served on a creamy black risotto with seasonal vegetables. Topped with a rich hollandaise sauce with trout roe and fresh chives, finished with fresh herbs and a grilled lemon for a perfect balance of flavors</p>	<p>Approx. 250g 289,-</p>

SIDE ORDERS

Ordered separately and served in bowls.

<p>TRUFFLE FRIES Crispy steak fries tossed in truffle oil, freshly grated parmesan and sea salt. Served with homemade truffle mayo</p>	<p>60,-</p>
<p>SPICY FRIES Steak fries seasoned with our own spicy spice mix perfect for those who love a little kick</p>	<p>35,-</p>
<p>STEAK FRIES Classic, large fries seasoned with thyme, oregano and sea salt</p>	<p>35,-</p>
<p>CAESAR SALAD Fresh crispy salad with bread croutons, cherry tomatoes, parmesan and creamy Caesar dressing</p>	<p>40,-</p>
<p>TOMATO SALAD Fresh cherry tomatoes tossed with red onion, pesto, creamy buratta, fresh herbs and olive oil with sea salt and a touch of balsamic</p>	<p>45,-</p>

SAUCE

all you can eat per. person

<p>BEARNAISESAUCE Classic creamy bearnaise with fresh tarragon and a perfect balance between acidity and fatness</p>	<p>25,-</p>
<p>PEPPERSAUCE French-inspired, velvety sauce made with Madagascar pepper for an intense and aromatic taste</p>	<p>25,-</p>
<p>SVAMPESAUCE Rich and full-bodied sauce made with house wine with a perfect balance of acidity and sweetness</p>	<p>25,-</p>
<p>HOLLANDAISE SAUCE Classic, creamy hollandaise with a perfect balance of acidity and fatness - a perfect match for both meat and vegetables</p>	<p>25,-</p>

BURGER

All burgers are served with steak fries and optional dip:
Chili mayo, aioli, mayonnaise or 20,- extra truffle mayo

<p>GOURMET BURGER Grilled sliced sirloin with aged havarti, smoked beef carpaccio, red onion, roasted onion and arugula. Topped with homemade truffle mayo and fig marmalade. A luxurious taste experience.</p>	<p>Approx. 200g 179,-</p>
<p>FELIX BURGER Black Angus hamburger with melted cheese, crispy bacon, red onion, fresh salad, pickles and a crispy onion ring. Finished with creamy bearnaise sauce</p>	<p>Approx. 200g 149,- Approx. 400g 179,-</p>
<p>ORIGINAL BURGER Juicy Black Angus patty with melted cheese, crispy bacon, pickles, red onions and homemade dressing - a timeless classic</p>	<p>Approx. 200g 149,- Approx. 400g 179,-</p>
<p>CHICKEN BURGER Crispy fried breaded chicken with melted cheese, pickles, red onions and fresh salad. Finished with homemade dressing</p>	<p>149,-</p>
<p>VEGETARIAN BURGER Plant-based patty made with soy, melted cheese, fresh salad, red onion, pickles and homemade dressing - a delicious vegetarian variant</p>	<p>Approx. 200g 149,-</p>

DESSERTS

<p>CRÈME BRÛLÉE Classic French crème brûlée with a crispy caramel top and silky vanilla cream. Served with fresh blackcurrant sorbet on a bed of crystallized white chocolate, adding a delicate sweetness and freshness</p>	<p>79,-</p>
<p>PISTACIA A unique interpretation of tiramisu. Made with airy mascarpone cream on pistachio praline, savoiardi and coated with chocolate. Served with creamy pistachio ice cream for an intense and harmonious taste experience</p>	<p>79,-</p>
<p>SPAGHETTI ICE CREAM Velvety soft ice cream pressed in spaghetti form over a base of lightly whipped cream. Served with fresh strawberry coulis and crystallized white chocolate for a crispy and creamy contrast.</p>	<p>69,-</p>
<p>KASTBERGS GOURMET ICE CREAM Enjoy creamy gourmet ice cream or fresh sorbet from Kastbergs. Choose from: Passion fruit sorbet, blackcurrant sorbet, pistachio ice cream, vanilla. Upgrade to pistachio ice cream with sea salt & olive oil + DKK 20 (1 scoop 69,-)</p>	<p>1 scoop 49,- / 2 scoops 79,- / 3 scoops 89,-</p>

DESSERT WINE

<p>SAUTERNES, LOUIS ESCHENAUER Bordeaux, France</p>	<p>GL. 99,- / 399,-</p>
<p>RUBY PORT, QUINTA DO ESTANHO Oporto, Portugal</p>	<p>GL. 75,- / 399,-</p>

BUBBLES

- SPARKLING BRUT, MCPHERSON, AUSTRALIA GL. 75,- / 399,-
 Dry and fruity bubbles from Australia. Super delicious and festive starter.
- CHAMPAGNE, L'ELOQUENTE, FRANCE 699,-
 Classic dry Champagne with good fresh crispness and nicely rounded complexity.
 Enjoy it with great pleasure both with or without food.

WHITE WINE

- FRANCE -

- VENUS, HAUT MARIN, GASGOGNE [SWEET] 349,-
 Sweet and fruity white wine with nice freshness.
 Super delicious companion for those who prefer a slightly sweet wine.
- CHABLIS, CHARTRON ET TREBUCHET, BOURGOGNE 649,-
 Fresh, dry and mineral white wine with good fruit and fine complexity.
 A good all-round white wine that is especially good with seafood.

- ITALY -

- BIANCO, LUCCARELLI, PUGLIA GL. 69,- / 269,-
 Fresh, mild and easy to drink white wine. Dry with light fruity notes.
 For light dishes and salads or enjoy without food.
- PINOT GRIGIO, RIVA D'ORO, GARDA 349,-
 Fresh and dry white wine with a slightly spicy taste.
 For light dishes and salads or enjoy without food.

- GERMANY -

- RIESLING, GREENLEAF [ECO] GL. 75,- / 299,-
 Classic semi-dry Riesling with charming fruity notes.
 For light dishes, especially vegetarian ones.

- OVERSEAS -

- CHARDONNAY, BOGLE, CALIFORNIA [CERTIFIED GREEN] GL. 99,- / 499,-
 Powerful and full-bodied barrel-aged Chardonnay with lots of complexity and depth.
 Perfect for slightly strong and spicy dishes, including salmon and other fatty fish.

ROSÉ

- CINSAULT, LOUIS ESCHENAUER, SOUTH OF FRANCE GL. 69,- / 269,-
 Fresh and fruity rosé. Classic light in color and mild in taste. Delicious sunshine glass.
- FLEUR DE COTEAUX, SOUTHWEST FRANCE [SWEET] 299,-
 Sweet and fruity. Nice companion for those who prefer a slightly sweet wine.
- LE PACHA, CHÂTEAU L'ESCARELLE, PROVENCE [ECO] GL. 89,- / 429,-
 Classic dry and mineral Provence rosé. A delicious companion to light dishes, as well as fish and shellfish.

RED WINE

- ITALY -

<p>PRIMITIVO, LUCCARELLI, PUGLIA Fruity and medium-bodied red wine with light sweetness. Good all-around wine for burgers and light meat dishes.</p>	<p>GL. 69,- / 269,-</p>
<p>RIPASSO SUPERIORE, SEMPREBON, VALPOLICELLA Juicy and charming red wine with good fruit and soft power. Good all-round wine for meat dishes in general.</p>	<p>GL. 89,- / 429,-</p>
<p>MONTEPULCIANO, YUME, ABRUZZO Powerful, soft and fruity red wine. Delicious with slightly stronger and heavier meat dishes, such as ribeye.</p>	<p>GL. 95,- / 499,-</p>
<p>CHIANTI CLASSICO, CAFAGGIO, TOSCANA [ECO] Dry and medium-bodied red wine with velvety elegance. Good all-round wine for meat dishes in general.</p>	<p>499,-</p>

- FRANCE -

<p>PINOT NOIR, POULET, D'OC Dry and juicy red wine at the elegant end. Delicious with light dishes or lean meats such as chicken or beef tenderloin without heavy accompaniments.</p>	<p>349,-</p>
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- OVERSEAS -

<p>SHIRAZ, MCPHERSON, AUSTRALIA Fruity, medium-bodied and slightly spicy red wine. Goes well with both burgers and slightly spicier meat dishes.</p>	<p>GL. 75,- / 299,-</p>
<p>CABERNET SAUVIGNON, BOGLE, CALIFORNIA Soft and fruity red wine with good power. Delicious with slightly stronger and heavier meat dishes, such as ribeye.</p>	<p>GL. 109,- / 529,-</p>

- FROM THE WINE CELLAR -

<p>RIBERA DEL DUERO, CRIANZA, ARDAL, SPAIN Dry and slightly spicy red wine with good power and plenty of depth. Good with strong and possibly spicy meat dishes.</p>	<p>699,-</p>
<p>BAROLO RISERVA, ARGANTE, PIEMONTE Very dry and super complex Barolo with great depth and good power. Good all-round wine for meat dishes in general.</p>	<p>899,-</p>
<p>CHATEAUNEUF-DU-PAPE, DOMAINE GRAND VENEUR, FRANCE [ECO] Dry and powerful red wine with an impressive balance between power and elegance. Good with strong and possibly spicy meat dishes.</p>	<p>1099,-</p>

WATER & JUICE

SODA 25cl/50cl Cola, Zero, Fanta, Lemon, Sprite Zero, sparkling water	42,- / 55,-
ICE WATER/CAN	20,- / 35,-
ICE TEA	55,-
SPRING WATER	29,-
LEMONADE Passion, Pink, Mint or Ginger	65,-
SCHWEPPEs Tonic or Ginger Ale.	45,-
GINGER BEER	49,-
JUICE Orange, Apple or Elderflower	55,-
MILKSHAKE Raspberry, Strawberry, Oreo or Vanilla	69,-
SMOOTHIES Strawberry with banana or Raspberry with banana	65,-

BEER

DRAFT BEER REGULAR Carlsberg, Classic	45,- / 65,-
DRAFT BEER LUX Jacobsen Brown Ale, Jacobsen Yakima IPA, Beer of the month Kronenbourg 1664 Blanc or Grimbergen Double Ambree	49,- / 75,-
NON-ALCOHOLIC BEER Nordic or 1664 Blanc	49,-

COFFEE DRINKS

IRISH COFFEE 2cl. Whiskey with coffee and whipped cream	69,-
FRENCH COFFEE 2cl. Grand Marnier with café latte	69,-
GALLIANO COFFEE 2cl. Galliano with coffee and whipped cream	69,-
MEXICAN COFFEE 4cl. Kahlua/Tequila with coffee and whipped cream	79,-
LUMUMBA 2cl. Cognac with chocolate milk and whipped cream	69,-

HOT DRINKS

FILTER COFFEE	35 / 45,-
AMERICANO	35,-
TEA Ask the waiter	45,-
ESPRESSO	30,-
ESPRESSO DOUBLE	40,-
CAPPUCCINO	40 / 50,-
CORTADO Espresso with hot milk	30,-
MACCHIATO Espresso with milk foam	30,-
CAFÉ LATTE	40 / 50,-
MOCHA LATTE	45 / 59,-
CHAI LATTE Tiger Spice, vanilla or sugar free	45 / 59,-
WARM CHOCOLATE With foam	40 / 55,-
ICE COFFEE Vanilla ice, ice cubes, chocolate and vanilla syrup, milk, double espresso and whipped cream	69,-
ICE LATE Ice cubes, chocolate and vanilla syrup, milk and double espresso	59,-
SYRUP Chocolate, vanilla, caramel, salted caramel or hazelnut	+ 7,-

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