

A taste of Denmark

Danish open sandwiches (Smørrebrød) is based on inherited Nordic traditions which especially Denmark has maintained the tradition of dark sourdough bread "Rugbrød"

Danish open sandwiches (Smørrebrød) are found in a multitude of variations in the Nordic countries, but especially for Danish open sandwiches should be mentioned that:

Denmark has for centuries made a living by farming and fishing, THEREFORE:

Herring, Eel, Salmon, Shrimp, Fish fillets - Liver pâté, roast beef, Rib roast, is special Danish.



Herring: Because there are herring at all Danish coasts incl. South Greenland and Iceland.

Danish Herring In the Baltic herring goes completely into the Bothnian Sea, and because of the cold winter months could Vikings store herring by salting (Salt Herring)

Danish open sandwiches is served with dark or "rye bread" - - Salmon and Shrimp is later "Modern" at the end of 1800, where fishing had developed new techniques, bigger boats and finer yarn - - Salmon and Shrimp belongs in the "fine"/expensive scale and is served on white bread or toast thinly sliced "dark bread".



Prawns/Shrimps:

Because Greenland is part of Denmark, and here we caught the Greenlandic ice sea shrimp. Usually the shrimp a brackish water seafood, but the Greenlandic prawn live in clean water and has a very special taste. Denmark has many fjords and a long coastal stretch, and the finest shrimp is "hand-peeled shrimps" - - Traditionally, Tivoli Gardens open offer of "hand-peeled shrimps" about Euro. 40, - per. pieces. We serve them only and perhaps in May-June, (A quick shrimp lady can get around 300 g of 1 kg. cooked fjord shrimp in 1 hour)

We have no "brackish waters" - that's why all Danish Shrimps is of a particularly high quality and because Denmark has a large shrimp fishing industry, shrimp is a relatively inexpensive shellfish in Denmark, compared to other parts of the world.

The salmon breeding/spawning in quite clean and fast-running rivers and streams (hence many salmon in Denmark and Norway) when salmon is 2-3 years old, seeking it out in salt water and can grow up to 1.5 m, salmon is a widespread delicacy worldwide, but lives mostly in Northern Europe. Salmon, and most notably the eels, has the property of spawning/eggs-laying takes place in exactly the same streams which it is originated.



Salmon



Eel was formerly an everyman eat and the eel walked in the Danish lower altitude streams and meadows, but today the eel is rare because agriculture has drained / dewatered large parts of the Danish wetlands, and eels are protected today - - therefore today one of the most expensive fish. The most common fish in the

Nordic waters is Herring - Plaice and Cod

The dark "Rye Bread" comes from "Prussian" (a part of Germany which was then Danish) and "The Danish Vikings", which could keep a residual "sour dough" along with mead, brandy and other good things, and using a residue from the previous baking, it could be produced bread of a sack of flour, a little mead, which together with a barrel of salted herring, and a lot of brandy(Brændevin), gave good food and nourishment for many men during long voyages.

Pork and beef, we all know. Smørrebrød is in Denmark still the most common eating for lunch.

In Denmark it is a matter of course to drink a few snaps or three to the herring, because, as we say, "Herring got to swim"

See many more menu suggestions on [our website WWW. Café Olai.dk](http://www.cafeolai.dk)



www.CafeOlai.dk Elsinore



Rugbrød "Rye Bread"

The most "Danish" follows here:

NB: 351 **Pickled herring**
with onion rings and capers

Euro. € 8,14



NB: 353 **Christiansø-herring**
with onion rings egg and capers.

Euro. € 10,90



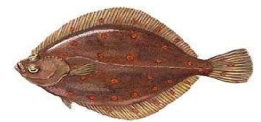
NB: 366 **Smoked eil**
with scrambled eggs.

Euro. € 14,88



NB: 360 **Fish filet**
with Pickles and lemon.

Euro. € 10,90



NB: 359 **Egg with prawns**
with caviart, mayonnaise and lemon, on "dark Bread"

Euro. € 10,90



NB: 364 **Prawns**
with mayonnaise and lemon. on white bread

Euro. € 12,28



NB: 365 **Smoked salmon**
 with scrambled eggs and asparques. on white bread
 Euro. € 12,28



NB: 371 **Roast beef**
 with Pickles, roasted onions and horse radish.
 Euro. € 9,65



NB: 355 **Liver pâté**
 with bacon and roasted mushrooms.
 Euro. € 9,65



NB: 375 **Hand cut spare rib**
 with red cabbage, pickled cucumbers and pickled pepper.
 Euro. € 9,65



NB: 372 **Tatar**
 Steak tartar; - raw minced beef with chopped onion and raw yolk.
 Euro. € 13,28



The most common drink for Danish open sandwiches are Beer and snaps/"Brændevin"(a sort of vodka, made from potatoes and grain 45% alcohol)

Perhaps this is why Denmark is known to be the world's happiest nation?



Beer and Snaps

NATO Secretary General Anders Fogh Rasmussen and his wife enjoy a Danish lunch

Restaurant Cafe Olai Elsinore

Café Olai opened the doors for the first time on 10 December 1987, and is today an institution in the city.

Café Olai reflects the old Elsinore in both atmosphere as decor, and even prices are for 1/4 century ago.

Café Olai have a well-kept renumé that goes far beyond the country's borders. Café Olai is one of the best places to eat in Elsinore, and discussed regularly in magazines Travel News and Globetrotter, as part of Elsinore's culture.

Opening Hours:

Monday to Friday 10.30 - 22.00

Saturday 10.00 to 22.00

Sunday 12.00 - 22.00

Kitchen closes 1 hour before, all day

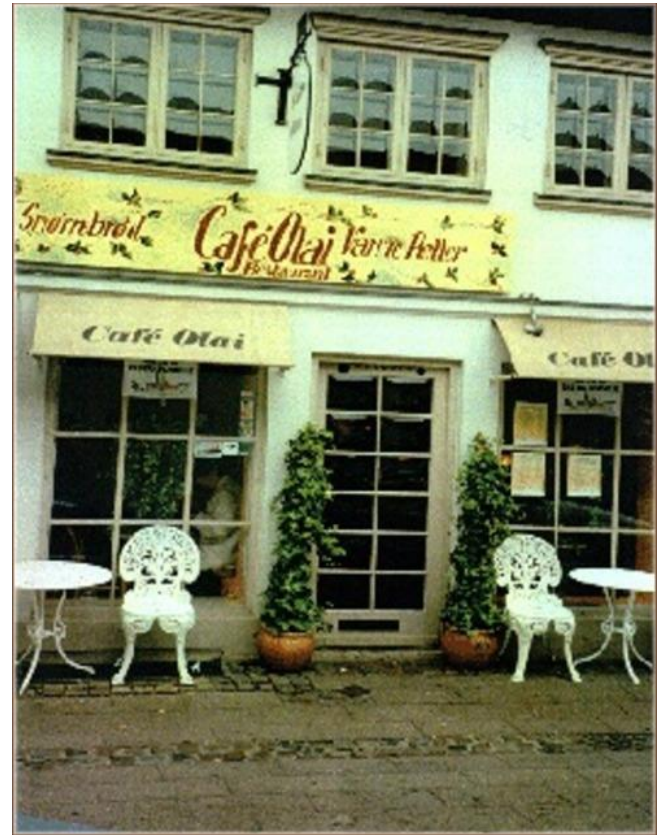
Phone: 49 20 16 07 www.cafeolai.dk

Mail cafeolai@cafeolai.dk



Café Olai is a sole proprietorship, owned by Tonny Parnell **Phone; 40 686843**

Ann-Carina Parnell and Sonja Nielsen, both trained chefs and special chefs cold and hot, is responsible for the daily operation and has always emphasized quality and good food at an affordable price.



Restaurant [Cafe Olai](http://www.cafeolai.dk) Elsinore Denmark

Print a city map and see how to find us.



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A Dane, on longer trips, longing for a piece of Danish open sandwich with liver pate, roasted mushrooms and bacon



Smiling
Denmark

SmilingDenmark.dk

Elsinore is, historically, an international city with a dramatic history. With only about four kilometers to Sweden across the Sound has the city since the Middle Ages been a ferry town, one castle town and a Sound Dues city, with a unique story that inspired William Shakespeare to write his most famous spectacle play, Hamlet.

Read more about Elsinore, [Hamlet's city, Hamlet's Castle and William Shakespeare](#)