

KÖD

NOT JUST STEAK

KöD tartare 22

Served with steak chips à la KöD.

Scandinavian 'meat' balls 16

Plant based 'meat' balls with tomato, chilli, oregano & feta cheese.

KöD bacon cheeseburger 20

200g. beef patty with greens, cheddar & Danish bacon. Served with dips & chili-garlic fries.

Pan-roasted salmon 25

Pan-roasted salmon, baked tomatoes, green beans, capers & parsley. Served with a herb vinaigrette.

Grilled half chicken 25

Grilled British free range chicken with charred lemon & fresh herbs.

KöD "BØF-SANDWICH" Burger 19.5

Minced beef patty, three variations of onions, homemade pickles, potato crisps, KöD's own brown gravy & – of course the holy trinity "remoulade", mustard & ketchup.

DESSERTS

Classic vanilla crème brûlée 8

With raspberry sorbet.

Danish "RØD GRØD MED FLØDE" 8

Cream with winter berries & white chocolate sauce.

Topped with a crunchy crumble – a Danish delight and tongue twister.

Fried apple pie 8

Homemade apple compote in crispy puff pastry with vanilla ice cream, charred white chocolate & sorrel.

Danish Dream Cake & chocolate sundae 10.5

Danish dream cake, whipped cream, ice cream, toasted coconut, chocolate sauce & a honey tuile.
(perfect for sharing)

GROUPS

We can't wait to help you host your next event!

We offer different menus for groups – with either 2, 3 or 4 courses. The starter is plated, while we serve the main course sharing style.

We offer an exclusive range of private dining options for groups of all sizes, making KöD the perfect venue for any occasion, big or small – Birthdays, anniversaries, intimate gatherings or business meetings. Go to: restaurantkod.co.uk & find out more.

KÖD



DEAR GUEST, WELCOME TO KÖD

Restaurant KÖD opened in Århus, Denmark, in 2014.
Only one year later, Denmark was elected the happiest country in the world.
A coincidence? Probably... But we are sure here in London to show the Londoners
what the original kind of "hygge" looks and feels like.

SNACKS



START YOUR NIGHT WITH DANISH MINI "SMØRREBRØD"

Steak tatare 2.5 // Smoked salmon 2.5 // Baked tomatoes 2.5

SIGNATURE MENU

Our Signature Menu features a combination of our guests' favourite dishes. We created the menu because we wanted to make it easier for you to choose.

STARTER

Choose between

KöD tartare or smoked salmon & avocado

MAIN

200 g. | FILLET STEAK - URUGUAY

Grain-fed, Angus & Hereford, minimum 35-day aged

Steak chips à la KöD // caesar salad

OPTIONAL SAUCE

Homemade warm bearnaise, Madagascar pepper,
port glaze or chimichurri

DESSERT

Classic vanilla crème brûlée

with raspberry sorbet

3 COURSES

60

WINE PAIRING

Three perfect pours. Ask your waiter about this month's pairing.

3 GLASSES

25

Allergens: Our dishes may contain allergens. If you have a food allergy, please speak to our staff or visit:
restaurantkod.co.uk/menu for information before placing your order

STARTERS



Köd tartare 11

Stirred steak tartare from prime British beef with mustard, horseradish, shallots, capers, chives & tarragon. Served with smoked chive cream, Jerusalem artichokes & rice crackers.

Beef carpaccio 11

Thinly sliced prime British beef with a pepper crust, aged parmesan cheese, crispy croutons, pearl onion shells pickled in red wine, rocket salad, & browned butter cream.

Garlic prawns 12

Garlic and chilli marinated king prawns, tomato oregano, feta & rosemary focaccia.

Fresh burrata & roasted squash 12

Classic creamy Italian burrata, served with roasted squash, crispy kale, toasted pine nuts, smoked chive emulsion, chilli & sage oil.

Tri-tip tacos 11

Homemade crispy tacos with braised tri-tip beef, sweet mango chutney, avocado cream & fresh coriander.

Smoked salmon & avocado 12

Lightly smoked salmon, avocado, sweet pickled cucumber, creme fraiche, capers, mustard & dill dressing.

STEAKS



"We've scoured the globe, seeking out the finest beef from farmers and producers around the world. From the rich, marbled Black Angus of Australia to the exceptional, Wagyu Snow Beef from Japan, every cut has been carefully selected for its unique qualities."

KÖD EXPERIENCE

Sharing selection grilled according to the kitchen's recommendation: medium-rare.
Carved in the kitchen & perfect for sharing. Serves two people.

JAPAN WAGYU GRADE A4 150G. / URUGUAY FILLET STEAK 200G.
/ UNITED KINGDOM SIRLOIN 280G.

145

RIBEYE

300 g. | AUSTRALIAN RIBEYE

Australia - Corn-fed, Black Angus, minimum 35-day aged 45

500 g. | AUSTRALIAN RIBEYE

Australia - Corn-fed, Black Angus, minimum 35-day aged 80

PERFECT FOR SHARING

WAGYU SIRLOIN

150 g. | JAPAN WAGYU GRADE A4

Japan - Corn & Grain-fed, "Snowbeef" 76

FILLET STEAK

200 g. | URUGUAY FILLET STEAK

Uruguay - Grain-fed, Angus & Hereford, minimum 35-day aged 45

450 g. | URUGUAY CHATEAUBRIAND

Uruguay - Grain-fed, Angus & Hereford, minimum 35-day aged 75

SIRLOIN

280 g. | UNITED KINGDOM SIRLOIN

England - Grass-fed, Hereford, Charolais cross, minimum 35-day aged 28

350 g. | AUSTRALIAN SIRLOIN

Australia - Corn-fed, Black Angus, minimum 35-day aged 42

FRIES

All side orders are ordered separately and are served as supplements to your main course, so you can share the ones you desire.

Steak chips à la KÖD 5

Crispy steak chips with fresh thyme & sea salt. **Add on parmesan cheese +2**

Truffle fries 6.50

Crispy fries with truffle & fresh tarragon. **Add on parmesan cheese +2**

Chili & garlic fries 5

Crispy fries with chili & garlic spice. **Add on parmesan cheese +2**

SIDE ORDERS

All side orders are ordered separately & are served as supplements to your main course, so you can share the ones you desire.

Honey glazed carrots 6.5

Honey Glazed chantennay carrots, garlic yoghurt, feta cheese, honey & mustard glaze.

Corn ribs 5.5

Fried corn with aged parmesan crumble, parsley, smoked chipotle & garlic-miso butter.

Caesar salad 5.5

With romaine and radicchio lettuce, caesar dressing, crispy croutons, & aged parmesan cheese.

Burning love 7

Mashed potatoes with smoked bacon & onion compote sautéed in wagyu fat & butter.

Green beans & garlic 5.5

Seared green beans in miso butter & garlic oil. Topped with grated aged parmesan & fresh lemon zest.

Grilled hispi cabbage 5

With smoked chive emulsion & fresh chives.

SAUCES

Homemade warm bearnaise 3.5

Creamy sauce with clarified butter, sour & fresh tarragon.

Madagascar pepper 3.5

Spicy sauce with whole Madagascar peppercorns, balanced with cream.

Signature sauce - port glaze 3.5

Sweet & balanced port wine glaze.

Chimichurri 3.5

Argentinian style sauce with oregano, parsley & garlic.

KÖD

STEAKHOUSE

EST. 2014

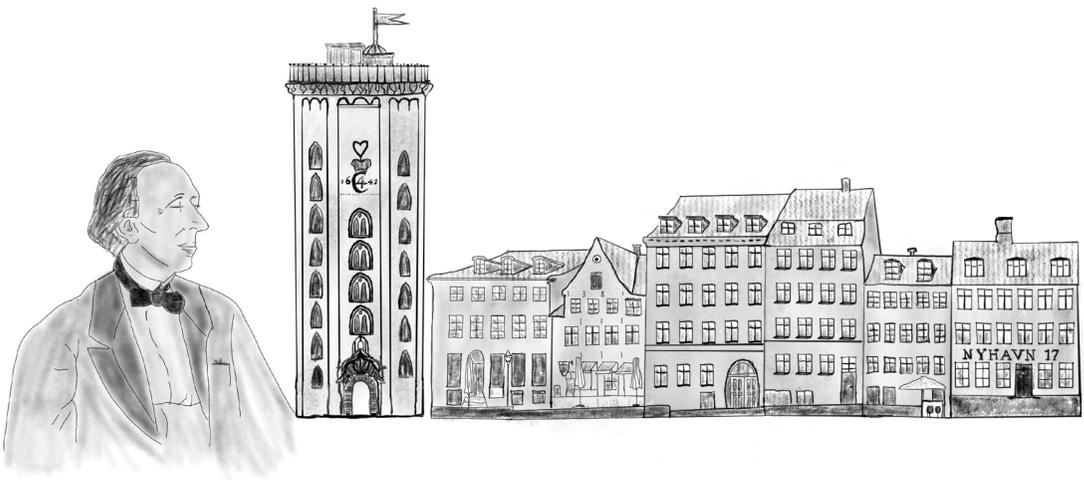
DENMARK

INTRODUCTION



“Just living is not enough... one must have sunshine,
freedom, and a little...” DRINK!
– Hans Christian Andersen

From Viking spirit to Scandinavian simplicity, each
drink reflects a part of our heritage. We invite you to
join us on a journey of the memories, flavours and
stories that inspired us - crafted with care, and served
with a touch of Nordic soul.



BAR MENU

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Mini "Smørrebrød" – 2.5 each

Choose between: Baked Tomatoes, Smoked Salmon or Steak Tartare

Buffalo Wings – 12

Hot sauce, Danish Blue Cheese & Celery Leaf

KöD Sliders – 13

Burger sauce, Greens, Cheddar & Danish Bacon

Corn Ribs – 12

Chipotle Chilli & Parmesan Crumb

Tri-Tip Tacos – 11

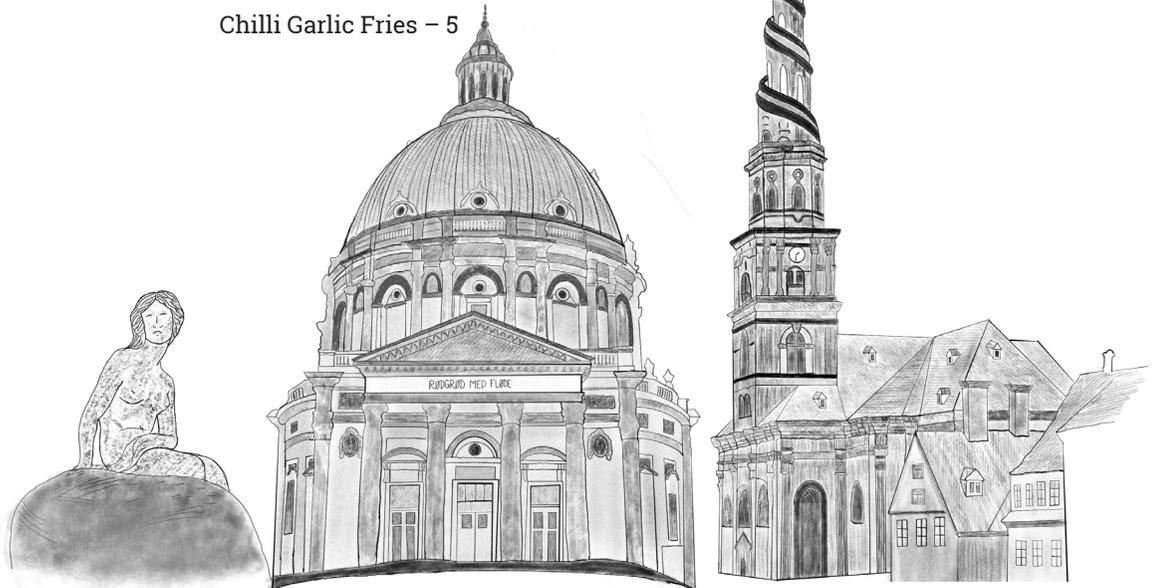
Slow Cooked Beef, Mango Chutney, Avocado & Coriander

Extras

Truffle Fries – 6.5

Steak Chips à la KöD – 5

Chilli Garlic Fries – 5



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COCKTAILS

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Aloha Århus – 12

Havana 7 Rum, Aperol, Lime, Grenadine, Three Cents Cherry Soda



KöD Martini – 10

Absolut Vanilla Vodka, Lime, Passionfruit, Sea Buckthorn



Winter Spritz – 11

Absolut Vodka, Ginger, Three Cents Mandarin & Bergamot Soda



Pickled Picante – 11

Olmecca Altos Plata Tequila, Lime, Agave, Dill, Chili, Danish Pickle



Cinnamon Danish – 11

Absolut Vanilla, Cinnamon, Vanilla, Greek Yoghurt

Danish Flag – 14



Ojo de Tigre Mezcal, Vintersol No. 2 Aquavit, Lillet Blanc, Italicus di Bergamoto



Beefeater Gin, Campari, Antica Formula, Mustard Seeds



Copenhagen 75 – 14

Hennessy VS Cognac, Vintersol No.1 Aquavit, Raspberry Shrub, Lemon, Veuve Clicquot Champagne



Slåen Bramble – 12

Malfy Rosa Gin, Plymouth Sloe Gin, Verjus, Lillet Blanc



Kattegat Gimlet – 11

Beefeater Gin, Rhubarb Mead Cordial, Peychaud's Bitters, Lemon Oil



Lakrids Old Fashioned – 16

Eminente 7y Reserva Rum, WhistlePig 10y Whiskey, Pernod, Crème de Cacao

NO ALCOHOL



Sårt Kaffe – 11

Opius Albedo, Muscovado, Espresso



Nordic NOgroni – 11

Opius Rubedo, Wilfried's, Danish Pickle



Buckthorn Sour – 13

Opius Amaro, Sea Buckthorn, Three Cents Tonic Water

WINE LIST

— x —

Please note all vintages may change and the wines are subject to availability.

BUBBLES & CHAMPAGNE

ITALY

Veneto

Amore della Vita, NV 8 / 35

ENGLAND

Kent

Chapel Down, Brut, NV 12 / 65

FRANCE

Champagne

Veuve Clicquot, NV 18 / 85

Ruinart Rosé, NV 135

Ruinart Blanc de Blancs, NV 155

Perrier-Jouët, Belle Epoque Brut, 2014 325

Dom Perignon, 2013 395

ROSÉ

FRANCE

Provence

Minuty Prestige, Cotes de Provence, 2024 68

Minuty Prestige, Cotes de Provence, 2023 110

MAGNUM

Languedoc-Roussillon

Syrah Grenache Rose, Domaine de Cibadies, 2023 10/38

WHITE WINE

ITALY

Sicily

Catarratto, Barone di Bernaj, 2024 8 / 35

Friuli

Pinot Grigio, Ca di Sotto, 2024 10 / 36

GERMANY

Mosel

Riesling, Dr Loosen, Mosel, 2023 11 / 38

Riesling, Maximin 'Grünhauser', 2020 49

FRANCE

Languedoc - Roussillon

Picpoul de Pinet, Morin Langaran, 2023 49

Burgundy

Chardonnay, Les Parcelles de Saulx, 2022 85

**Mâcon-Villages Les Préludes,
Vignerons des Terres Secrètes, 2022** 74

Petit Chablis, Vieilles Vignes, Famille Descombe, 2023 14 / 55

Loire

Sancerre, Laetitia Ducroux, 2023 65

ARGENTINA

Mendoza

Chardonnay Reserva, Terrazas de Los Andes, 2024 13 / 55

NEW ZEALAND

Marlborough

Sauvignon Blanc, Cloudy Bay, 2024 16 / 75

RED WINE

ITALY

Sicily

Frappato, Barone di Bernaj, 2023 9 / 35

Puglia

Primitivo di Manduria, Koine, 2021 39

Piedmont

Barbera del Monferrato, Hic et Nunc, 2022 14 / 55

Barolo, Pio Cesare, 2020 140

Veneto

Amarone della Valpolicella Classico, Bertani, 2013 290

Tuscany

Chianti Classico, Tenuta di Arceno, 2021 85

Lombardy

Buttafuoco Storico, Maggi Francesco, 2020 95

FRANCE

Burgundy

Pinot Noir, Famille Descombe, 2022 68

Beaujolais

Beaujolais Villages, Ternel, 2022 14 / 48

Côtes du Rhône

La Caprea, Costières de Nîmes, Saint-Etienne, 2018 54

Bordeaux

St. Emilion Grand Cru, Château Grand Peyrou, 2021 60

SPAIN

Ribera del Duero & Rioja

Reserva Rioja, Bodegas Perica 'Viña Olagosa', 2012 64

U S A	
California	
Sonoma County	
Zinfandel, Sebastiani, 2021	11 / 46
Cabernet Sauvignon, Sebastiani, North Coast, 2022	18 / 75
Russian River	
Pinot Noir, El Pinot Club, Sea Floored, 2021	120
Napa Valley	
Cabernet Sauvignon, Joseph Phelps, 2021	28 / 135
Clarksbourg	
Old Vine Zinfandel, Bogle Vineyards, 2021	60
ARGENTINA	
Mendoza	
Malbec Reserva, Terrazas de Los Andes, 2023	13 / 55
Gran Malbec Reserva, Terrazas de Los Andes, 2021	80
Viña Unica Cabernet Franc, Finca Ambrosia, 2021	75
NEW ZEALAND	
Marlborough	
Pinot Noir, Cloudy Bay, 2022	95
Waiheke Island	
Syrah, Man O' War, Dreadnought, 2021	92
AUSTRALIA	
McLaren Vale	
Shiraz, RockBare, 2017	62

SWEET WINE

HUNGARY

Tokaj

Royal Tokaji, Blue Label 5 Puttonyos Aszú, 2017 80

Royal Tokaji, Late Harvest, 2018 8 / 49

PORTUGAL

Douro

Taylor's 10 Year Old Tawny 10 / 60

BEERS & CIDER



Our draught beers are served in measures of two-thirds of a pint, unless stated otherwise.

DRAUGHT

KöD Danish Pilsner (3.4%)	4.5
Camden Hells (4.6%)	5.5
Guinness (4.2%) Pint	8
Brooklyn Stonewall IPA (4.3%)	6
Seasonal Beer	5

BOTTLED

Harbour Brewing Co. Arctic Sky IPA (4.3%)	6
Harbour Brewing Co. Mavericks Pilsner (5%)	6
Five Points Brewing Co. XPA (4%)	6
Kronenbourg 1664 Blanc (5%)	6
Days Lager (0%)	6
Sxollie Golden Delicious Cider (4.5%)	6.5

SOFT DRINKS



Coca-Cola	4
Coca-Cola Zero	4
Sprite Zero	4
Faxe Kondi Danish Lemonade	5
Old Jamaica Ginger Beer	5
Filtered Water - Still / Sparkling	2
Bottomless - price per person	

SPIRITS

x

50 ML.

VODKA

Absolut	10
Absolut Vanilla	11
Belvedere	15

GIN

Beefeater London Dry	10
Malfy Gin Rosa	13
Hendrick's	14
Monkey 47	16
Plymouth	13
Plymouth Sloe	13

TEQUILA & MEZCAL

Altos Plata Tequila	11
Altos Reposado Tequila	13
Don Julio Blanco Tequila	16
Patron Silver Tequila	16
Ojo de Tigre Mezcal	13

RUM

Havana Club 3 y	11
Havana Club 7 y	12
Diplomatico Reserva Exclusiva	16
Eminente Reserva 7 y	18
El Dorado 12 y	14
El Dorado 15 y	18

50 ML.

AQUAVIT

Aalborg Taffel	10
Vintersol No. 1	11
Vintersol No. 2	11
Vintersol Cask Aged Aquavit	16
Copenhagen Long Pepper	10
Copenhagen Dill Anise	10

WHISK(E)Y, BOURBON, RYE

IRELAND

Jameson Irish Whiskey	11
Jameson Black Barrel	13

SCOTLAND

Monkey Shoulder Blended Malt	10
Glenlivet 12 y. Single Malt	13
Glenfiddich 12 y. Single Malt	14
Aberlour 12 y. Single Malt	15
Port Charlotte 10 y. Islay Single Malt	13
Glenmorangie 12 y. Single Malt	12
Laphroaig 10 y. Single Malt	13
Lagavulin 16 y. Single Malt	21

AMERICA

Woodford Reserve	16
Jack Daniel's	12
Buffalo Trace	11
Whistlepig 10 y.	21
Whistlepig 12 y.	42
Whistlepig 15 y.	48

JAPAN

Hibiki Suntory Japanese Harmony 29

DENMARK

Stauning Høst 18

Stauning Rye 22

Stauning Triple Malt Kaos 24

COGNAC

Hennessy VS 12

Martell VS 12

Martell VS Cordon Bleu 29

Martell XO 33

MIXERS

— x —

MIXERS

4

Three Cents Mandarin & Bergamot Soda

Three Cents Pink Grapefruit Soda

Three Cents Cherry Soda

Three Cents Ginger Beer

Three Cents Tonic Water

Three Cents Dry Tonic

Three Cents Aegean Tonic

Coca-Cola

Diet Coke

COFFEE & TEA



Single Espresso	2
Double Espresso	3
Americano	3
Cappuccino	4
Latte	4
Cortado	3
Macchiato	3
Double Macchiato	3
Flat White	4
Irish Coffee	14
Jameson Irish Whiskey, Coffee, Maple Syrup & Cream	
Tea Selection	3
Earl Grey, English Breakfast, Chamomile, Peppermint, Green	

In accordance with the Weights and Measures Act of 1985, gin, vodka and whiskey are sold in measures of 50ml, 25ml available upon request. Champagne and sparkling wines are sold in measures of 125ml and wines are sold in measures of 175ml, also 125ml measures upon request. Sweet wines are sold in measures of 75ml.

