

# MENU

# ENGLISH

## CHEF'S NOTE

You are about to order from a menu filled with high quality produce from local suppliers.

The food is handmade, the coffee is home roasted and it's all created with care.

Please order at the bar. Take care and keep distance.

We recommend touchless payment or credit card.

Bon appétit!

## ALL DAY

**SOUR DOUGH BREAD** 55,-

Cheese and black currant jam

**CROISSANT** 35,-

Buttery croissant

**SCONE** 40,-

Sour cream and black currant jam

**SALTY SNACKS** 40,-

Marinated olives and spiced nuts

**VEGAN TRIFLI** 55,-

Apple, crumble and tonka

**CHOCOLATE CAKE** 55,-

Blackberry, caramel and crumble

**MAZARIN PIE** 55,-

Poppy seed, raspberry and meringue

**ROMKUGLE** 40,-

Truffle with rum and white chocolate

**COOKIE** 25,-

Peanuts and chocolate

**POPSICLE FROM NYD-IS** 35,-

Raspberry sorbet with dark chocolate or  
chocolate ice cream with hazelnuts

## LUNCH 11:30-15:00

**SOUP** 85,-

Spiced tomato soup with rich sour cream  
and parsley oil  
served with sourdough bread

**SALAD** 120,-

Baked celeriac, kale, goat cheese,  
walnuts and tarragon  
served with sourdough bread

**TOMATOES** 130,-

Dehydrated and marinated tomatoes,  
hummus, olives and fennel  
served with marinated lettuce and  
sourdough bread

**BUTTERY CROISSANT** 140,-

Thick cut ham, melted Gryére, celery and  
water cress

**SMOKED SALMON** 150,-

Savoury custard, horseradish and  
cucumber  
served with marinated lettuce and  
rye bread

**FOR KIDS** 55,-

Ham, tomatoes, cucumber and sourdough  
bread

Kontakt os for information om indhold af allergener og ingredienser i vores mad.

Ved betaling med firmakort, vil der blive pålagt et bankgebyr.

Danske kort 0,75 % og udenlandske kort 1,50 % af det samlede beløb.

# DRINKS

## BEER

Carlsberg Pilsner (45 cl)	50,-
Carlsberg 1883 (45 cl)	55,-
Jacobsen Yakima IPA (45 cl)	65,-
Carlsberg Nordic Alcohol-free (33 cl)	45,-

## SPARKLING WINE

Champagne, Brut Cuvee Selection Figet & Fils	475,-
Spumante Brut, Piemonte Azienda Patrizi	60 / 300,-

## WHITE WINE

Riesling, Rheinhessen Weingut Carl Koch	60 / 300,-
Bourgogne Blanc Domaine Olivier Leflaive	80 / 400,-

## ROSÉ WINE

Nebbiolo "Il Mimo", Piemonte Antichi Vigneti di Cantalupo	60 / 300,-
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## RED WINE

Costello Vino Rosso, Toscana Agostina Pieri	60 / 300,-
Bourgogne Maranges 1er Cru Roger Belland	400,-
Barolo, Piemonte Enzo Boglietti	600,-

## COCKTAILS

Gin & Tonic	85,-
Campari Spritz	85,-
Mimosa	85,-

## SOFT DRINKS

Ramlösa, still or sparkling	30,-
Tap water	7,-
Coca Cola	30,-
Coca Cola Zero	30,-
Home made yuzu lemonade	40,-
Apple juice from Æblerov	35,-
Orange juice, freshly squeezed	40,-

## HOT BEVERAGES

Filter coffee	35,-
Refill	15,-
Espresso	30,-
Americano	35,-
Cortado	40,-
Cappuccino	40,-
Latte	45,-
Chai latte	45,-
Hot chocolate	45,-
Selection of tea	40,-

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