

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

LEMON PIE 55,-

Poppy seed, lemon curd and meringue

ROMKUGLE 40,-

Truffle with rum and white chocolate

COOKIE 25,-

Peanuts and chocolate

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

CURRED HERRING 135,-

Egg, rich sour cream, pickled daikon and capers

served with rye bread

BUTTERY CROISSANT 140,-

Thick cut ham, melted Gryère, 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

Please contact us for information about allergens and ingredients.

Payment with company card will be charged a fee.

Danish cards 0,75 % and foreigner cards 1,50 % of the total amount.

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 Figuat & 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	25,-
Ramlösa 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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