



BUILD A BRUNCH

Served until 2:30 PM

A la carte brunch.

Choose between the many options and put together your own brunch. We recommend 5 parts for a decent meal with the option to order extra.

BUILD YOUR TAPAS

A la carte tapas. Choose 5 parts + 2 condiments with the option to order extra.

See the order slip on the table.

BURGER

All burgers are served in a homemade sesamebun, with hand cut **O**rganic fries and optional dip.

We cook our ground beef a bit **medium** as standard to get a juicy burger. The Danish Veterinary and Food Administration recommend that ground beef is cooked well done.

1 CHOOSE BURGER

CLASSIC BURGER

Burgerdressing & ketchup.

149,-

SIGNATURE CHILIBURGER

Smoked chilimayo, caramelised onion compote & ketchup.

159,-

MEXICAN BURGER

Smoked chilimayo, salsa, guacamole, tortillachips & jalapeños.

159,-

2 CHOOSE PADDY

Dry-aged ground beef

200 g

Chicken breast

175 g

Vegan paddy based on peas

113 g

Extra paddy

39,-

3 CHOOSE DIP

Mayonnaise

Chipotlemayo (smoked chili)

Aioli (garlic mayo)

Tarragonmayo

CHOOSE EXTRAS

Cheddar	8,-
Blue cheese	12,-
Bacon	12,-
O rganic fried egg	10,-
Homemade guacamole	20,-

Chili cheese tops	a piece	8,-
Mozzarella sticks	a piece	9,-
Onion rings	3 pieces	12,-
Extra hand cut O rganic fries		39,-
Extra dip		6,-

SMALL DISHES / STARTERS

Good as a starter or choose 2- 3 dishes per person and enjoy them as tapas

BAKED TOMINO

Italian tomino cheese baked on a homemade mushroomcreme, topped with bacon & croutons.

On the side, homemade bread & Organic butter. 89,-

LENTIL SOUP

Vegetarian spicy soup with red lentils.

On the side, homemade bread & Organic butter. 59,-

CRISPY FILO PASTRY

Spinach & cheese in a thinly roled filo pastry.

On the side olives & local smoked cheese salad. 69,-

COLD SMOKED SALMON

Local smoked cheesesalad, crudité from radish.

On the side, homemade bread & Organic butter. 89,-

CHICKEN IN MUSHROOM A LA CREAM

Topped with bacon.

On the side jasmine rice. 119,-

SIDESALAD

Mixed with oil-citrus dressing. 49,-

CARPACCIO WITH BRESAOLA

Toppet with rucola, freshly grained parmesan, pickled red onions & cherry tomatoes.

On the side, homemade bread & Organic butter. 89,-

PRAWNS & AVOCADO

Prawns fried in sweet chilisauce, avocado, pickled red onions & a cherry tomato.

On the side, homemade bread & Organic butter. 89,-

NACHOS

Topped with cheddar, jalapeños & olives.

On the side homemade guacamole, homemade salsa & creme fraiche. 99,-

With BBQ marinated chicken. 129,-

SNACK BASKET

Hand cut Organic fries, mozzarella sticks, chili cheese tops & onion rings.

With aioli & BBQ dip. 89,-

HAND CUT ORGANIC FRIES

With optional dip:

Mayonnaise

Aioli

Terragonmayo

Chipotlemayo (Smoked chili) 39,-

THE SMALL DESERTS - 49,- PER PIECE.

BUTTERFRIED PANCAKES

with homemade strawberry ice cream.

DANISH APPLE CAKE

with whipped cream.

RED BERRY PUDDING

with heavy cream.

CRÉME BRÛLÉE

with homemade sorbet.

SQUASHCAKE

with chokolate chips and walnuts.

CHOCOLATE CHIP COOKIE

with vanilla ice cream.

SALAD

Served with homemade bread & Organic butter.

CEASAR SALAD

Chicken, crisp romaine salad, olives, carrots, pickled cherry tomatoes, homemade croutons & freshly grained parmesan and homemade ceasar dressing. 159,-

HOT SMOKED SALMON SALAD

Crisp romaine salad, smoked cheese, rye bread chips, pickled red onions & carrots mixed in a spicy dressing. 159,-

MAIN COURSES

PASTA BLUE CHEESE

Chicken, heavy cream, red onions, black olives, 2 jalapeños, blue cheese & bacon. 159,-

CURRY PASTA

Heavy cream, red peppers & onions in a curry and tomato sauce
with chicken 159,-
with prawns 179,-

WOK WITH JASMINE RICE

Fried vegetables in lo mein sauce topped with crushed peanuts
with chicken 169,-
with prawns 189,-

CONFIT DE CANARD

Garnish, gravy, sweet & sour. 169,-
With hand cut Organic fries.

SANDWICH until 4 PM

CHICKEN SALAD & BACON

Homemade creamy chicken salad with tarragon. 99,-

SERRANO HAM & CHEESE

Dried serrano ham, cheese & homemade green pesto. 89,-

TUNA SALAD

Homemade tuna salad with smoked chili & jalapeños. 89,-

COLD SMOKED SALMON

Local smoked cheese salad & pickled red onions. 109,-

BRESAOLA & PARMASAN

With arugula, pickled red onions & pickled cherry tomatoes. 109,-

KIDS MENU

Only for kids under 12

● Scrooge McDuck's treasure chest
● Crispy, golden chicken nuggets & hand cut Organic fries.
● With ketchup. 79,-

● JUNIOR BURGER
● Served with ketchup & hand cut Organic fries. 99,-

● JUNIOR PASTA
● Sausages & bacon in a seasoned, creamy tomato sauce. 99,-

SOFT DRINKS

Our homemade beverages

50 cl 59,-

FRESH SQUEEZED ORANGE JUICE

FRESH SQUEEZED LEMONADE

ICED TEA

green quince tea with citrus

SMOOTHIE

strawberry & banana with green quince tea

MANGO & COCONUT MILK BLEND

ICED COFFEE

made with vanilla milk

STRAWBERRY MILKSHAKE

BANANA MILKSHAKE

HOT DRINKS

We use Organic milk in our Coffees

FILTER COFFEE ad libitum 39,-
Frellsens Gourmet Blend

TEA ad libitum (several variants) 39,-

AMERICANO double shot 39,-

CAFFE LATTE single shot 43,-
double shot 49,-
go large 6,-

CHOKO LATTE 46,-

CAPPUCCINO double shot 45,-

ESPRESSO double shot 39,-

ESPRESSO MACCHIATO 39,-

CHAI LATTE 39,-

HOT COCOA with whipped cream 44,-

COFFEE SYRUP 9,-
Salt caramel, vanilla or hazelnut

IRISH COFFEE 69,-
4 cl Tullamore Dew & whipped cream

SODAS

Pepsi, Pepsi Max

Faxe Kondi, Faxe Kondi Free

Mirinda Orange, Mirinda Lemon

sparkling water, sparkling water with citrus

Small 30 cl 38,-

Medium 50 cl 56,-

ORGANIC SOFT DRINKS

Elderflower, black currant & raspberry

25 cl 39,-

ICE WATER

Per person 50 cl 19,-

Ask for the wine-, beer-, and cocktail menu