

THE BRUNCH WORKSHOP

Served with all you can eat homemade bread & rye bread

WARM

- Scrambled eggs from fresh **O**rganic eggs
- • Hand-cut **O**rganic fries with aioli
- • Italian brunch sausage
- Toast with cheddar & pesto
- • Fried mushrooms
- Butterfried pancakes with syrup
- Crispy filo roll with spinach & cheese stuffing
- • Crispy bacon
- • Spicy lentil soup (vegetarian)
- Homemade liver pâté

COLD

- • Carpaccio of bresaola (Extra 9,-)
- • Homemade chicked salad of wellfare chicken with teragon
- • Homemade spicy tuna mousse
- • Serrano ham with pickled red onions
- • Homemade salmon rilette (Extra 6,-)

CHEESE

- • Cheddar smoked on applewood with berry jam (Extra 6,-)
- • "Kong Hans" medium aged sliced cheese with berry jam
- • French country brie with berry jam
- • Homemade **O**rganic Funen smoked cheese salad
- • **O**rganic "Vesterhavsost" (Extra 6,-)
- • **O**rganic Burrata with pickled cherry tomatoes & glaze (Extra 9,-)

SWEET

- Strawberry-rhubarb trifle
- • Red berry pudding with cream
- Danisk old fashioned apple cake with cream
- Greek yoghurt with berry jam & honey roasted oats
- • Fresh fruit
- • Lemon Posset (Lemon creme)

YOUR NAME _____

Choose 4 parts 159,-

Choose 5 parts 169,-

Additional purchase 29,-

If you want to share 29,-
Extra is for all you can eat
bread and can't be opted out



Wanna treat yourself?
Freshly squeezed juice
Mimosa
Sparkling wine

 GLUTEN-FREE  LACTOSE-FREE

 **CAFÉ
CHINO**
RESTAURANT & BAR

THE TAPAS WORKSHOP

Served with all you can eat homemade bread & rye bread

YOUR NAME _____

WARM

- Baked tomato cheese with mushroom cream (Extra 12,-)
- Steamed clams (Extra 9,-)
- • Hand-cut Organic french fries with aioli
- Crispy filo roll with spinach & cheese stuffing
- • Tiger prawns fried in sweet chili sauce
- Breaded haddock with tatar sauce (Extra 16,-)
- • Chicken skewers of welfare chicken glazed in honey & mustard (Extra 9,-)
- • Spicy lentil soup (vegetarian)

COLD

- • Carpaccio of bresaola (Extra 9,-)
- • Homemade chicken salad of welfare chicken with tarragon
- • Homemade salmon rilette (Extra 6,-)
- • Serrano ham
- • Homemade spicy tuna mousse

Choose 5 parts
+2 accommodations
199,-

Additional purchase
29,-

If you want to share
29,-

The extra fee is for all you can eat bread and can't be opted out

CHEESE

- • Cheddar smoked on applewood with berry jam (Extra 6,-)
- • "Kong Hans" medium aged sliced cheese with berry jam
- • French country brie with berry jam
- • Homemade Organic Funen smoked cheese salad
- • Organic "Vesterhavsost" (Extra 6,-)
- • Organic Burrata with pickled cherry tomatoes & glaze (Extra 9,-)

SWEET

- • Red berry pudding with cream
- Red berry pudding with cream
- Danisk old fashioned apple cake with cream
- • Lemon Posset (Lemon cream)

ACCOMMODATION

- • Mushroom cream
- • Green pesto
- • Lightly pickled red onion
- • Warm onion relish
- • Semi dried cherry tomatoes
- • Rye bread chips



GLUTEN-FREE



LACTOSE-FREE

