

THE BRUNCH WORKSHOP

A la carte brunch until 02.30 pm.

Choose from the many options and put together your own brunch.

We recommend 5 parts for an ordinary meal with the possibility of additional purchase.

Check-off form is to be found at your table

SANDWICH UNTILL 04.00 PM

CHINOS CLUB

BBQ chicken, cheddar, bacon, chipotle mayo & pesto. 129,-

CHICKEN SALAD & BACON

Homemade creamy chicken salad with tarragon. 99,-

SERRANO HAM & CHEESE

Air dried serrano ham, sliced cheese & homemade green pesto. 99,-

TUNA SALAD

Homemade tuna salad with smoked chili mayo. 99,-

SALMON RILLETTE

Homemade salmon rillette with pickled red onions. 119,-

CHILDREN'S DISHES

Only for kids under 12 years

SCROOGE McDUCKS TREASURE

Crispy, golden chicken nuggets & hand-cut organic fries. With ketchup. 99,-

CHILDREN'S BURGER

Served with ketchup & hand-cut organic fries. 119,-

CHILDREN'S PASTA

Sausages in a creamy tomato sauce. 119,-

SMALL DISHES / STARTERS

Perfect as a starter or choose 2-3 dishes per person and enjoy as tapas.

BAKED TOMINO CHEESE

Italian tomino cheese baked on a base of homemade mushroom creme, topped with bacon & croutons. Served with homemade bread & organic butter. 89,-

COLD SMOKED SALMON

With homemade smoked cheese salad & crudité of radishes. Served with homemade bread & organic butter. 99,-

CARPACCIO OF BRESAOLA

Topped with arugula, freshly grated parmesan, lightly pickled red onions & pickled cherry tomatos. Served with homemade bread & organic butter. 99,-

TIGER PRAWNS & AVOCADO

Tiger prawns fried in sweet chili sauce, avocado, lightly pickled red onion & pickled cherry tomatos. Served with homemade bread & organic butter. 99,-

SPICY LENTIL SOUP

Vegetarian spicy soup with red lentils. Served with homemade bread & organic butter. 79,-

CRISPY FILO ROLL

Spinach & cheese in thinly rolled, crispy filo dough. Served with greens, olives & smoked cheese. 89,-

SNACK BASKET

Hand-cut organic fries, mozzarella sticks, chili cheese tops & onion rings. Served with aioli & BBQ dip. 99,-

Good for sharing, or as main course for 1

CRISPY CHEESY NACHOS

WITH TWO TYPES OF CHEDDAR, JALAPEÑOS & OLIVES.

Served with homemade guacamole, homemade salsa & creme fraiche. 129,-
With BBQ marinated chicken 159,-

HAND-CUT ORGANIC FRIES

59,-

With dip of your choice:

Mayonnaise

Aioli

Chipotle mayo (smoked chili)

Homemade bearnaise +20,-

MAIN COURSES

BEEF BÉARNAISE

225g. tender beef fillet of grain fed Uruguayan cattle, garniture & homemade béarnaise sauce.
With hand-cut **O**rganic fries 299,-

FISH & CHIPS

Battered haddock filet, grilled lemon, hand-cut **O**rganic fries & tatarsauce. On the side a little salad.

200 g fish 179,-
300 g fish 199,-

CHINOS PASTA 2.0

Braised pig from Grambogaard, mushrooms, red onion & sundried cherry tomatos in a grilled snackpeber-tomato sauce.
Topped with a generous amount of freshly grated parmesan. 169,-

BLUE CHEESE PASTA

Chicken, red onion, black olives & a little jalapeños in a creamy sauce of blue cheese and cream. 159,-

CURRY PASTA

Cream, snackpeber, garlic, chili & onion in a curry-tomato sauce.
with chicken 159,-
with tiger prawns 179,-

MOULES FRITES

Steamed clams in our secret recipe with white wine, lemongrass & cream.
With hand-cut **O**rganic fries 169,-

CEASAR SALAD

Chicken, crispy heart salad, carrots, pickled cherry tomatos, homemade croutons & freshly grated parmesan and homemade ceasar dressing. 159,-

HOT SMOKED SALMON

Heart salad, lightly pickled red cabbage, smoked cheese, rye bread crisps, pickled red onion & carrots tossed in a spicy dressing. 169,-

BURGERS

All burgers are served in a homemade bun and have salad in them.
Served with hand-cut **O**rganic fries and dip.

THE CLASSIC

Dry-aged ground beef or chicken breast, cucumber, tomato, onion, burger dressing & ketchup. 149,-

SIGNATUR CHILI

Dry-aged ground beef, smoked chili mayo & caramelized onion relish. 159,-

"BØFSANDWICH"

A danish burger with dry-aged ground beef, gravy, caramelized onion, smoked chili mayo & lightly pickled red onions & pickled red cabbage. 169,-

MEXICO

Dry-aged ground beef, smoked chili mayo, salsa, guacamole, tortilla chips & lightly pickled onion. 179,-

CHOOSE DIP

Mayonnaise
Chipotle mayo (smoked chili)
Aioli (garlic mayo)
Homemade béarnaise sauce +20,-

CHOOSE ACCOMMODATION

Homemade béarnaise sauce 29,-
Cheddar 9,-
Danablu (Blue cheese) 12,-
Bacon 12,-
Organic fried egg 12,-
Homemade guacamole 22,-
Chili cheese tops per pcs. 9,-
Mozzarella sticks per pcs. 9,-
Onion rings per pcs. 5,-
Ekstra dip 9,-

All burgers can be made with a vegan beef wich is based on peas.

THE TAPAS WORKSHOP

A la carte tapas.

Choose from the many options and put together your own tapas. Choose 5 dishes + 2 accommodations.

Check-off form is to be found at your table

AFTER DINNER COCKTAILS

89,- Per cocktail

ODENSE STANG

With inspiration from the danish icecream "Københavnerstang", with mango & coconut.

ICE COLD IRISH

Imagine an Irish coffee as an espresso martini.

DANISH SUMMER

Inspiration from the danish dessert, red berry pudding with cream.

WHITE RUSSIAN

A classic.
We shake ours.

See drinks menu for more cocktails

THE SMALL DESSERTS

59,- PER PCS.

AFFOGATO

Italian dessert with vannilla icecreame &espresso.

RED BERRY PUDDING

With cream.

BUTTERFRIED PANCAKES

With strawberry icecream.

OLD FASHIONED APPLE CAKE

With cream.

since 2005



Scan for english menu & order form