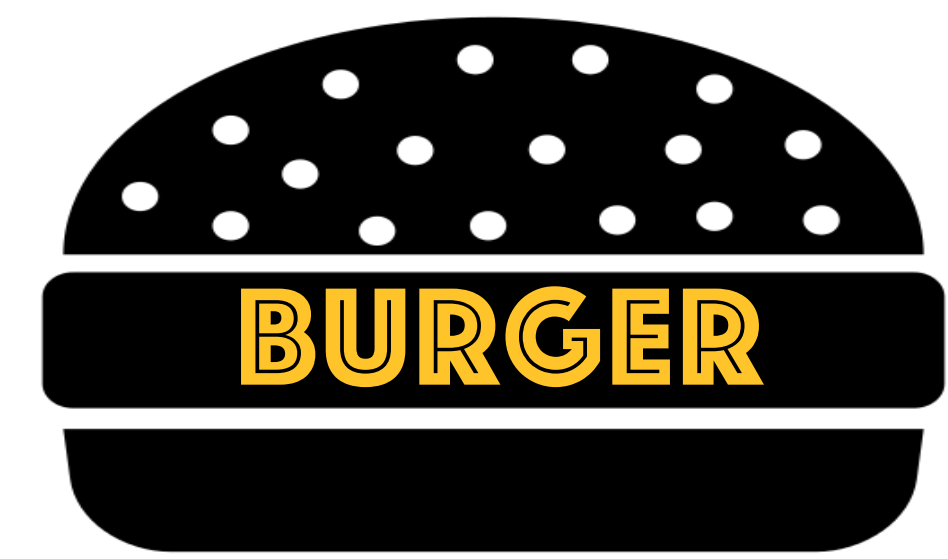


The light Brunch

Cheese and fresh rye bread – homemade falafel w. hummus – avocado cream w. rye biscuits scrambled eggs – avocado w. sesame
various kinds of fruits – blueberry skyr w. granola
american pancake w. syrup and berries



add-ons

Extra beef 40,-

Extra cheese 15,-

Extra bacon 15,-

Extra chicken 40,-

Extra jalapenos 10,-

Our burgers are fried medium

Classic burger 170,-
200g minced meat – bacon – cheddar cheese – tomato onions – pickles – chili mayo – ketchup
french fries w. parsley sea salt or sweet potato fries

American BBQ burger 170,-
200g minced meat – soft onion – bacon – tomato cheddar cheese – pickles – homemade barbecue sauce made on whiskey – french fries w. parsley sea salt or sweet potato fries – ketchup – chili mayo

Chicken burger 170,-
180g chicken breast – bacon – tomato – onions cheddar cheese – curry mayo – pickles
french fries w. parsley sea salt or sweet potato fries
ketchup – chili mayo

Goat cheese burger 175,-
200g minced meat – onion – goat cheese
bacon – pickles – french fries w. parsley sea salt or sweet potato fries – ketchup – chili mayo

Veggie burger 170,-
Vegetarian beef of beetroot, mushrooms and beans hummus – tomato – red onion – pickles
yogurt dressing w. mint – french fries w. parsley sea salt or sweet potato fries – ketchup – chili mayo

Truffle burger 175,-
200g minced meat – truffle mayo – cheddar– salad soft onions – onion rings – tomato – pickles
french fries w. parsley sea salt or sweet potato fries



Danish

SMØRREBRØD

2 x smørrebrød per pers. 170,-
+ Linie aquavit, 4cl. 35,-

Egg & shrimps 90,-
Egg – shrimps – tomato
mayonnaise – herbs – rye bread

The Fish 90,-
Breaded plaice – lemon
dill – remoulade – rye bread

Potato 90,-
Potato – ramsons mayonnaise – bacon – red onions
pickled red onions – herbs – rye bread

Avo Avocado 90,-
Avocado – homemade basil pesto
roasted pine nuts – pickled onions – rye bread

Classic tartare 90,-
Beef tartare – pickles – horseradish – red onions
pickled beetroot – raw egg yolk – rye bread

nachos

Nachos / Supreme 145 / 155,-
Tortilla chips – (chicken) – salsa
cheddar cheese – homemade guacamole
sour cream – jalapeños

The heavy Brunch

Grilled chorizo – fried sausage
serrano ham – scrambled eggs
crispy bacon – french fries – various kinds of fruits – blueberry skyr w. granola
american pancake w. syrup and berries

Breakfast

Breakfast plate 125,-
Toasted rye bread– scrambled eggs
sliced cheese – marmelade
blueberry skyr w. granola

Serrano omelet 145,-
Serrano ham – cheddar cheese
salad - tomatoes

Pancakes 115,-
3 pancakes – nuts
chocolate sauce – berries

Big butter croissant 50,-
Fresh baked french croissant

Until 1 PM

SANDWICHES & SALADS

Vegetarian sandwich 155,-
Cream cheese – squash – crispy salad
avocado – tomato – red onion – light sandwich bread
Until 4:30PM

Tuna sandwich 155,-
Tuna mousse – tomato – red onion – avocado
herbs – crispy salad – light sandwich bread
Until 4:30PM

Salmon sandwich 155,-
Smoked salmon – cream cheese – herbs
tomato – red onion – crispy salad– light sandwich bread
Until 4:30PM

Club sandwich 158,-
Grilled chicken – egg – crispy bacon – crispy salad
tomato – red onion – carry mayo – mayo – light sandwich bread
Until 4:30PM

Caesar salad 158,-
Fried chicken breast – heart salad
parmesan – tomato – croutons – ceasar dressing
+ bacon 15,-

Chevre Chaud 158,-
Baked goat cheese on bread – crispy salad – olives – sun dried tomato
pine nuts – marinated edamame beans – mustard dressing – honey

Salad w. grilled tuna 175,-
Grilled tuna – avocado fresh chili – miso – tomato
perls of mozzarella – frisée – mustard dressing

Avocado salad 145,-
Avocado – basil pesto – tomato – onions
perls of mozzarella – frisée
+ chicken or smoked salmon 30,-

MAIN COURSES

meat

Beef tartare 195,-
Tartare of beef – parsley – tarragon – onions
cornichon – egg yolk (stirred in) – horseradish
pickled mustard seeds – crispy onion rings
french fries or sweet potato fries

Ribeye 255,-
Tender beef 300 gr New Zealand ribeye
homemade bearnaise sauce or pepper sauce
french fries or sweet potato fries

Rack of lamb 245,-
Rack of lamb – rosemary – garlic
cumin – cauliflower – celery puree
carrots – red wine sauce

Beuf bearnaise 265,-
250g tender tenderloin
homemade sauce bearnaise
french fries or sweet potato fries

pasta & risotto

Truffle pasta 185,-
Pasta – chicken – truffle cream
crispy bacon – parmesan – truffle oil

Risotto 175,-
Fresh mushrooms – parmesan
risotto rice – truffle oil

fish

Fish n’ Chips 175,-
Homemade tartare sauce
pickled onions – urter
french fries w. parsley sea salt

Grilled tuna steak 185,-
Tuna steak – avocado cream – chili
crispy salad – miso

Moules frites 190,-
Mussels steamed in white wine sauce
parsley – dill – ramson aioli
french fries

Spicy tuna tartare 195,-
Tuna – chilli mayo – avocado
apple – dill – sesame
cucumber – fresh chilli – french fries

Baked salmon 195,-
Baked salmon w. lemon and dill
caramelized celery puree
fried carrots – cauliflower

soup

Seasonal soup 165,-
Please ask the waiter

QUESADILLA

Mexican speciality

Grilled chicken
cheddar cheese – sour cream
salad – guacamole – salsa
jalapeños
185,-

TAPAS

12 month serrano,
Italian salami,
Finocchiona fennel sausage,
2 kinds of snack sausage
duck rilette, 2 kinds of cheese,
tomato tapenade
grilled artichoke
Tapas for 1 169,-
Tapas for 2 279,-

SideORDERS

Olives 65,-
Mixed olives

Roasted veggies 70,-
The seasons roasted vegetables

Nachos chips 70,-
Chips – guacamole – salsa

Green salad 65,-
w. passion vinaigrette

Tomato salad 70,-
w. mozzarella and pesto

Roasted potatoes 75,-
w. chili mayo

French fries 70,-
w. chili mayo and ketchup

Sweet potato fries 75,-
w. chili mayo and ketchup

DESSERT

Classic apple cake 75,-
Apple kompot – cream - white chocolate - crumble

Cake of the day 70,-
Please ask the waiter

Creme brûlée 75,-
Burnt vanilla cream

Pasta Pesto 95,-
Pasta – grilled chicken
breast – homemade pesto

Fish n’ Chips 95,-
With french fries with parsly salt and remoulade

KIDS MENU

Juice & soda

Adelhardt Øko	52,-
Elderflower or Blackcurrant	
Soda by tap 40 cl	52,-
Pepsi, Pepsi Max, Faxe Kondi 0 kcal, Faxe Kondi Orange 0 kcal, Mirinda Lemon, Sparkling water	
Bottled soda	52,-
Ginger ale, Tonic, Ginger beer	
Squeezed orange juice	65,-
Ice water	15,-
Bottled water with or without sparkling 75 cl	52,-
Aqua Panna, San Pellegrino	
Juice	54,-
Pineapple, apple, orange or cranberry	

Beer & cider

Draft beer	
Royal Pilsner	65,-
Royal Classic	65,-
Nørrebro Bryghus Brown Ale (organic)	69,-
Nørrebro Bryghus Bombay IPA (organic)	69,-
Royal Blanche	69,-
Heineken	69,-
Bottled beer	
Edelweiss Wheat Beer btl.	65,-
Sol btl.	58,-
Nørrebro Bryghus Organic Cider, apple, btl.	55,-
Heineken 0,0% btl. (alcohol free)	55,-
Royal Classic 0,0% btl. (alcohol free)	55,-

Tea & organic coffee

Espresso	38,-	dbl.	45,-
Cappuccino			48,-
Cortado			42,-
Café au lait			48,-
Cafe Latte			55,-
Syrup			+8,-
Vanilla, caramel, chocolate or hazelnut			
Americano			48,-
Chai latte			60,-
Tiger Spice, vanilla or sugar free			
Homemade hot chocolate w. whipped cream			65,-
Iced coffee			65,-
Syrup: Vanilla, caramel, chocolate or hazelnut			
Oat milk			+5,-
Tea of the house (1x free refill)			48,-
<u>Earl grey</u> : Black ceylon tea w. bergamotoil and jasmin			
<u>Quince</u> : Black and green ceylon tea w. dried flowers and quince			
<u>Breakfast</u> : Black and white ceylon tea			
<u>Mountain flower</u> : Black and green ceylon tea w. exotic fruit and dried flowers			
<u>Tivoli</u> : White and green ceylon tea w. strawberries and jasmin			
<u>Fullmoon</u> : Green ceylon tea w. lemongrass & natural sweetness			

Homemade iced tea

Lemon – mint, lemon, lemon syrup and ice water	59,-
Peach – mint, orange, peach syrup and ice water	
Lemonade	70,-
Homemade – Homemade lemonade made with sparkling water, elderflower, orange juice, fresh lemon juice and passion fruit.	
Oreo Milkshake	75,-
Jordbær-appelsin Milkshake – Homemade. The fruit milkshake - remember to treat yourself a little!	

Coffee & Alcohol

Lumumba	105,-
Coffee w. baileys	105,-
Irish Coffee	105,-
French Coffee	105,-

White wine

Copper Lane, Chardonnay , South Africa	85/345,-
Moselland, Riesling , Mosel, Germany	89 / 365,-
Castellani Villa Lucia, Pinot Grigio , Sicily, Italy	95 / 395,-
Babich, Sauvignon Blanc , Marlborough, New Zealand	98 / 425,-
Gérard Millet Sancerre Blanc , Loire, France	115 / 525,-
Chateau de Maligny Chablis , I.Cru Fourchaume, Bourgogne, France	675,-

Red wine

Copper Lane, Shiraz/Merlot , Swartland, South Africa	85 / 345,-
Giribaldi Barbera D’Alba , Piemonte, Italy	90 / 395,-
Martín Berdugo Reserva,Tempranillo , Ribera del Duero, Spain	110 / 455,-
Moillard-Grivot Bourgogne Hautes-Côtes-de-nuits , Bourgogne, France	125 / 575,-
Fabiano, Amarone della Valpolicella Classico DOCG , Italy	145 / 625,-
Giribaldi Baroli DOCG Ravera , Organic, Piemonte, Italy	875,-

Rosé

Mimi Provence Rosé , France - Glass / 75 cl. / 1,5 L	90 / 355 / 590,-
Fabiano Bardolino Chiaretto Classico DOC , Veneto, Italy	99 / 425,-

Cava

NV Mont Marcal, Cava Brut, Rosé , Spain	85 / 345,-
NV Mont Marcal, Cava Brut , Spain	85 / 345,-

Champagne

NV Charles Mignon 1st Cru, Brut , France	599,-
NV Möet & Chandon Imperial, Brut , France	699,-

Dessert wine / Port wine

Castellani Sommavite Santovino , Toscana, Italy, 50 cl.	85 / 325,-
Porto Réccua , LBV Port , 50 cl.	90 / 365,-

Cocktails & Pitchers

White Russian Vodka -- kahlua -- milk	105 ,-
Espresso Martini Vodka – espresso – kahlua	115 ,-
Mango Express Gin – mango syrup -- organic cranberry -- lime	105 ,- 385,-
Dark and Stormy Dark rum – ginger beer – lime – angostura	105 ,- 385,-
Aperol Spritz Aperol – cava – orange slice	105 ,- 385,-
Champagne Passion Vodka – passion puree – champagne – gomme	105 ,- 385,-
Limoncello Spritz Limoncello - cava - lemon slice	105 ,- 385,-
Mojito Rum – mint – lime juice – sparkling water – sugar	105 ,- 385,-
Long Island Vodka – gin – light rum – tequila – cointreau – cola – lime	135 ,- 450,-

Double +3cl. 30,-
Triple +6cl. 60,-

From 09:30PM
2 of the same cocktails 165,-
2 pitchers 650,-
Espresso Martini & Long Island not included

Liquor & Avec

Cognac	3 cl. / 6 cl.
VSOP	80 / 110,-
XO	90 / 125,-
Rum	
Diplomatico – Zacapa – Brugal 1888 – Angostura rum	80 / 110,-
Whiskey & Bourbon	
Naked Grouse – Macallan – Macallan Triple – Auchentoshan – Highland Park Knob Creek – Jim Bean Signature – Makers Mark	80 / 110,-