



UNDER URET

SEASONAL MENU

The seasonal menu is served from 17.00

FIRST COURSE

Panna cotta of Jerusalem artichokes with grilled turkey chorizo, tarragon mayo, crispy potato chips & herbs. Served with bread & butter.

MAIN COURSE

Beef fillet of grain-fed Black Angus from Uruguay served parsnip flan, beets, kale, blackcurrant glaze & crushed potatoes.

DESSERT

Belgian chocolate layer cake with warm espresso shot, Italian vanilla ice cream & blackberry jam.

2 COURSES | 325,-

3 COURSES | 375,-

BEFORE DINNER

Buy two for DKK 135,-

Aperol Spritz

Hugo Spritz

Mojito

Cin & Tonic

Cin & Lemon

Ask our waiter for our selection of gins.

BRUNCH PLATE

Served on weekdays from 09.00 - 13.00.

Compose your own brunch from our many delicacies.

See our separate menu on the table. One note per person.

Cannot be combined as one course for multiple people.

3 COMPONENTS

105,-

5 COMPONENTS

150,-

7 COMPONENTS

198,-

+ EXTRA COMPONENT

+35,-

ADD ON

135,-

French press coffee, tea and juice ad libitum for

max 2 hours per person. The offer must be chosen by everyone at the table.

WEEKEND BRUNCH BUFFET

Served Saturday from 09.00-13.00 & Sunday from 09.30 - 13.00.

ADULTS

195,-

CHILDREN 3 - 12 Y/O

95,-

CHILDREN 0 - 3 Y/O

FREE

SMALL & TASTY

TODAY'S CROISSANTS

Ask your waiter.

35,-

ORGANIC BROWN ROLL

Served with butter and homemade jam.

48,-

STONE AGE BREAD

Served with butter and homemade jam.

49,-

BOWL OF CRISPY FRIES

Served with mayonnaise.

52,-

ORGANIC BROWN ROLL

Served with today's sausage and "Cammel Knas" cheese from Arla Unika.

75,-

AVOCADO TOAST

Toasted bread with chickpea cream, avocado, deep fried egg, pickled red onion and spiced nuts.

98,-

OUR SNACK

2 crispy shrimps with chilimayo, toasted garlic bread and nachos with avocado cream,

115,-

FAROESE DRY-SALTED SALMON

With horseradish cream, fennel, pear, puffed capers and root vegetable chips.

125,-

OUR TOAST

Crilled ham and Couda on toasted bread with mushroom cream.
Green salad, Grana Padano and pickled onion.

135,-

OUR TAPAS BOARD

Crilled brie bruschetta with tomato and thyme relish.
Faroese dry-salted salmon with dijonnaise and root vegetable chips.
Italian fennel sausage with dijonnaise and puffed capers.
Breaded prawns with chili mayo.
Crilled padron peppers, chickpea creme and spiced nuts.
Homemade brownie with double cream and berries.
Served with bread and butter.

210,-

VEGAN DISHES

(Replace with gluten free bread +20,-)

FALAFEL SANDWICH

Organic bun with chickpea cream, crisp salad, cucumber, avocado, homemade falafel, pickled red onion and dukkah.

Add on: Crispy fries or green salad.

155,-

+35,-

VEGAN BURGER

Organic bun with chickpea cream, grilled veggie steak, crisp salad, cucumber, tomato and pickled red onion.

Add on: Crispy fries or green salad.

165,-

+35,-

OUR LUXURY OPEN SANDWICHES

(Replace with gluten free bread +20,-)

Potatoes with smoked cheese, bacon, radish, pickled mustard seeds and onion jam.

82,-

Egg and shrimps with herb mayo, radish, cucumber ribbon and fresh herbs.

84,-

Beef filet of cornfed Black Angus from Uruguay, cold bearnaise creme, cucumber relish, crisp and pickled onion.

88,-

Faroese dry-salted salmon with horseradish cream, fennel, pear, puffed capers and pickled mustard seeds.

88,-

Breaded plaice filet with herb mayo, shrimps, puffed capers and grilled lemon.

88,-

SALADS

(Replace with gluten free bread +20,-)

CRISPY CHICKEN SALAD

158,-

Crispy breaded chicken on bed of lettuce with cucumber, Grana Padano, pickled onion shells, butter fried croutons, fresh apples and dressing on cream and citrus.

GRILLED GOAT CHEESE

165,-

Deep fried goat cheese on bed of crisp lettuce, pear, plum, pickled onion with honey pickled almonds and walnuts in pear vinegar.

STEAK SALAD

175,-

Grilled soy marinated beef tenderloin, crisp lettuce, spelt grains with parsley vinaigrette, black sesame, edamame, radish, cucumber and pickled green tomatoes.

SALAD W/ GRILLED SALMON

175,-

With cucumber, apple, radish, pear, edamame, cauliflower, grilled potatoes and dressing on cream and citrus.

SANDWICHES

(Replace with gluten free bread +20,-)

CHICKEN SANDWICH

165,-

Sandwich bun with grilled chicken breast, bacon, curry mayo, lettuce, cucumber, spicy mango-chili relish and grilled pineapple.

Add: Crispy fries or green salad.

+35,-

SALMON SANDWICH

165,-

Organic bun with Faroese dry-salted salmon, avocado cream, crisp lettuce, cucumber, cottage cheese, fennel, radish and dukkah.

Add: Crispy fries or green salad.

+35,-

STEAK SANDWICH

185,-

200 g. grilled beef filet of cornfed Black Angus from Uruguay.

Served in a sandwich bun with chili mayo, crisp salad, tomato and thyme relish, cornichons and pickled green tomatoes.

Add: Crispy fries or green salad.

+35,-

BURGERS

(Replace with gluten free bread +20,-)

CHICKEN BURGER

168,-

Toasted bun with chilli mayo, crispy breaded chicken, lettuce, tomatoes, cucumber relish and bacon.

Choose: Crispy fries or green salad.

Add on: Cheese.

+10,-

CLASSIC BURGER

170,-

Toasted bun with mayo, dry-aged patty from Danish beef cattle, lettuce, tomatoes, cucumber relish and bacon.

Choose: Crispy fries or green salad.

BEARNAISE BURGER

175,-

Toasted bun with mayo, dry-aged patty from Danish beef cattle, lettuce, cornichons, bearnaise creme, crispy and pickled onion.

Vælg: Sprøde fritter eller grøn salat.

CHEESEBURGER

185,-

Toasted bun with mayo, dry-aged patty from Danish beef cattle, melted mozzarella and cheddar, lettuce, tomatoes, cucumber relish and bacon.

Choose: Crispy fries or green salad.

BURGER WITH GOAT CHEESE

185,-

Crispy bun with mayo, dry-aged patty from Danish beef cattle, grilled goat cheese, lettuce, tomatoes and cucumber relish.

ADD CRISPY FRIES OR GREEN SALAD

+38,-

WARM DISHES

NACHOS	128,-
NACHOS SÛPREME WITH CHICKEN	158,-
Warm and crispy tortilla chips with mozzarella, cheddar, chicken, salsa and jalapeños. Served with 3 dips of your choice: Salsa, guacamole og creme fraiche. Add: Extra dip.	+10,-
PARISIAN STEAK	165,-
200 g. dry-aged patty from Danish beef cattle on butter toasted bread. Served with pickles, pickled onion, puffed capers, horse radish and egg yolk. Add: Extra egg yolk.	+5,-
OUR PASTA	172,-
Tagliatelle in creamy golden sauce with onion, chili, basil and thyme. Served with grilled veggies and crispy breaded chicken fillets.	
TAGLIATELLE WITH GRILLED SALMON	195,-
Tagliatelle with lemon juice and lemon peel, fresh spinach, grilled cauliflower, sesame and grilled salmon.	
STEAK AND FRIES	225,-
200 g. grilled cornfed beef filet of Black Angus from Uruguay, sesonal green salad, crispy fries and bearnaise sauce. Add: Extra bearnaise sauce.	+20,-

EVENING MENU

(Served from 17.00)

GRILLED SALMON	235,-
Crilled salmon with seasonal vegetables, grilled potatoes, lemongrass cream sauce with green oil.	
SMOKED CHICKEN	235,-
Lighty salted boneless chicken thighs with fennel, dill and green tomatoes. Served with herb and cream sauce and crisp, crushed potatoes.	
RIBEYE STEAK	270,-
250 g. tender and juicy ribeye steak from uruguayan Black Angus cattle with crispy fries, grilled padron peppers, cold bearnaise creme and seasonal green salad. Add: Extra bearnaise sauce.	+20,-

CHILDREN'S MENU

(For children up to 12 y/o)

CHICKEN NUGGET

78,-

With crispy fries, veggie snacks, ketchup and remoulade.

KIDS' NACHOS

78,-

Warm and crisp tortilla chips with shredded mozzarella and cheddar.

Served with creme fraiche.

Add on: Chicken.

+15,-

CHILDREN'S BRUNCH

85,-

(Served until 13.00)

Scrambled eggs, sausage, bacon, homemade pancake with syrup and fruit, veggie snacks, Nutella, bread and butter.

CHILDREN'S BURGER

85,-

Brioche bun with ketchup, dry-aged patty from Danish beef cattle, lettuce, tomato, cucumber and bacon. Served with crispy fries and ketchup.

CHILDREN'S ICE CREAM

48,-

Italian vanilla ice cream with marshmallows and berries.

DESSERTS

HOMEMADE CAKE

48,-

Choose between whipped cream or double cream.

Add on: Italian vanilla ice cream.

+25,-

CHOCOLATE MOUSSE CAKE

85,-

Candied hazelnuts and Gianduja chocolate on biscuit base with pistachio and berries.

NUTTY DELIGHT

85,-

Base of nut variation with rhubarb compote, rhubarb mousse, berries, burnt chocolate and Italian vanilla icecream.

BELGIAN CHOCOLATE CAKE

85,-

Served ice cold with grilled marshmallows, blackcurrant dust, berries and sorbet.

SEASONAL DESSERT

85,-

CHEESE PLATE

92,-

3 kinds of cheeses served with crisp and sweet garniture.

DRINKS

ICED WATER AD LIBITUM

25,-

Iced water is free combined with other drinks. Otherwise per person.

SOFT DRINKS (32CL/50CL)

42,-/56,-

Coca-Cola, Coca-Cola Zero, Carlsberg Sport, Sprite Zero, Schweppes Lemon.

RYNKEBY APPLE JUICE (27,5CL)

40,-

BOTTLED SOFT DRINKS (25CL)

42,-

Schweppes Tonic, Cocio, Fanta Orange, Ramlösa Original, Ramlösa Citrus, Ramlösa Still, Kinley raspberry soda.

ORGANIC JUICE (33CL)

45,-

Choose between:

Elderflower, lime, ginger and basil.

Rhubarb, lime and hibiscus.

FRESHLY SQUEEZED ORANGE JUICE (32CL/50CL)

48,-/68,-

ORGANIC GINGERBEER FROM NATURFRISK

50,-

Alcohol free.

LEMONADE

65,-

Choose between:

Grape lemonade from freshly squeezed lemon, sugar syrup and grape syrup.

Homemade lemonade from freshly squeezed lemon and sugar syrup.

Both garnished with fresh fruit.

ICED TEA

65,-

Homemade iced tea on wild berry tea with pieces of pineapple and blueberries.

Garnished with fresh fruit.

BEER

DRAFT BEER (0,25/0,50L)

Tuborg Classic or Carlsberg Pilsner.

46,-/68,-

CRAFT BEER ON TAP

Kronenbourg 1664 Blanc 0,25L/0,50L

50,-/74,-

Brooklyn Stonewall Inn IPA 0,25/0,50L

50,-/74,-

Jacobsen Brown Ale 0,25/0,40L

50,-/74,-

Jacobsen Juicy IPA 0,25/0,40L

50,-/74,-

Crimbergen Double 0,33L/0,50L

54,-/75,-

Crimbergen Blonde 0,33L/0,50L

54,-/75,-

Beer of the Month – Ask our waiter

CRAFT BEER BOTTLES

Kronenbourg 1664 Blanc 0,33L

60,-

Erdinger Heffe 0,50L

70,-

Sol over Sundet 0,50L

75,-

NON-ALCOHOLIC BEER

Tuborg Classic 0,0% 0,33L

48,-

Carlsberg Nordic Pilsner 0,33L

48,-

Brooklyn Special Effect Hoppy Lager 0,33L

50,-

Kronenbourg 1664 Blanc 0,0% Alc. 0,33L

50,-

COFFEE

All our coffees are made with regular milk, but let us know if you'd like oat milk or lactose-free milk.

DOUBLE ESPRESSO Dark roasted coffee blend from Colombia Supremo, Honduras SHG and Brasil Cerrado. 100% arabica.	38,-
AMERICANO Dark roasted coffee blend from Colombia Supremo, Honduras SHG and Brasil Cerrado. 100% arabica.	40,-
CAFFÈ LATTE (SMALL/LARGE) Single or double espresso with steamed milk.	40,-/48,-
LARGE CAFFÈ LATTE SINGLE SHOT Espresso with steamed milk.	45,-
CAFFÈ LATTE WITH SYRUP (SMALL/LARGE) Choose between: Vanilla, caramel, chocolate or hazelnut.	45,-/52,-
CORTADO Double espresso with a little milk froth.	45,-
LARGE CAPPUCINO SINGLE SHOT Single espresso with chocolate powder and steamed milk.	45,-
CAPPUCINO Double espresso with chocolate powder and steamed milk.	48,-
ICED LATTE Double espresso with ice cubes and cold whole milk.	48,-
HOT CHOCOLATE Dark Callebaut chocolate 60% and whole milk with whipped cream and chocolate sprinkles.	50,-
FRENCH PRESS (SMALL/LARGE) Medium roasted coffee blend from Brasil Cerrado, Guatemala Lagos and Costa Rica Tarrazu SHG. 100% arabica.	52,-/125,-
ICED LATTE WITH SYRUP Choose between: Vanilla or caramel, chocolate or hazelnut.	53,-
ICED COFFEE Double espresso and coffee beans blended with vanilla milk and ice cubes.	55,-
CAFFÈ CHOKO Double espresso and hot chocolate made with Callebaut chocolate with whipped cream.	60,-

MILKSHAKES

OUR MILKSHAKE

Choose between: Banana, strawberry, chocolate, vanilla or pineapple.
Garnished with fresh fruit.

65,-

SMOOTHIES

JUMP START

Dates, pineapple, strawberries and mango with mint and fresh banana.

65,-

ENERGY KICK

Strawberry, banana and orange juice.

65,-

SUN PUNCH

Pineapple, mango, sea buckthorn, orange, apricot, papaya and fresh banana.

65,-

BERRY JUMBLE

Blueberries, raspberries, strawberries, roses, dates and quince with chia seeds, mint, fennel seeds and fresh banana.

65,-

GRAND GREENS

Apple, pineapple and orange with cabbage, broccoli, spinach and fresh banana.

65,-

TEA

TEA (CUP/POT)

40,-/85,-

Choose between:

EARL GREY

A lovely rich spring Darjeeling with bergamot.

LIQUORICE TEA

A blend of anise, licorice root, star anise and dried common mallow flower..
The taste of licorice root is sweet.

COOL MINT

Fresh taste of lemongrass, peppermint and sweet aftertaste of apple and licorice root.

GREEN GUNPOWDER

Mild aroma and less bitter than similar teas. A tea that can be enjoyed all day long.

CHAI LATTE

Black chai with no added flavor. The taste is soft with notes of cinnamon, anise, ginger, black pepper and cardamom.

45,-

GINGER TEA

Freshly grated ginger, lemon juice, honey and fresh mint.

45,-

GREEN MATCHA TEA

Matcha is Japanese, finely ground tea, grown very slowly on shady plantations.
Packed with antioxidants.

45,-



UNDER URET

Wine



DRY

Sparkling wine

	GLASS	BOTTLE
 PROSECCO, LE ARCHE, ITALY A nice, dry and fresh sparkling Prosecco produced from the Glera grape. Lightly yellow in the glass and with a multitude of fine small bubbles.	62,-	295,-
 ROSÉ BRUT, LE ARCHE, ITALY Made from the grape varieties Pinot Grigio and Pinot Nero. With a fruity scent and notes of peach and raspberry combined with a fine acid balance.	62,-	295,-
 CAVA ROSÉ, VEGA MEDIÉN, SPAIN Full-bodied rosé with good fruity sweetness and a nice pink color. Paired perfectly with salads and other light dishes.	65,-	295,-
 VEUVE D'ARGENT DEMI-SEC, FRANCE Lovely fruity sweetness with notes of peaches and apples. Enjoy with a light dessert or on its own.		325,-

Champagne

  MOËT ET CHANDON BRUT IMPERIAL Delicate and balanced with a soft and harmonious rounding.	750,-
  MOËT ET CHANDON NECTAR Néctar Impérial is a complete, generous and dynamic champagne, there is fidelity to Moët & Chandon's style.	845,-
 MOËT ET CHANDON ROSÉ IMPERIAL Lively taste of red fruits with a light and elegant sweetness in the taste and a inviting pink color.	895,-
 BOLLINGER SPECIAL CUVÉE Bollinger's style is expressed in this rich and astonishingly complex champagne. The most powerful non-vintage champagne made.	950,-
 DOM PERIGNON The vintage champagne is undoubtedly the most famous of all Cuvée de Prestige champagnes.	2.195,-
 CUVÉE ABYSS BRUT The wine has small, fine and persistent bubbles, which give warning of an intense and crisp wine. The scent is incredibly concentrated and complex.	2.195,-



SWEET



SEMI-SWEET



SEMI-DRY



DRY

White wine

	GLASS	BOTTLE
 CELESTE, VINO BIANCO, SCOUT BY VINCENZO, ITALY Fresh and charming white wine with elegant minerality. A nice touch of exotic fruits such as peach, apricot and lemon.	72,-	295,-
 OH01 RIESLING SEMI-SWEET, GERMANY Aromatic notes of white flowers, red apples and peach with equally elegant notes of jasmine, red apples and sun-ripened peach balanced by a nice mineral acidity.	75,-	298,-
 COTTAGE GARDEN, CHARDONNAY, AUSTRALIA A full-bodied wine with a slight sweetness and notes of pears or peaches. Good for fish or light dishes with chicken.	78,-	345,-
 PINOT GRIS, HUBERT BECK, ALSACE, FRANCE Lightly spiced wine with a lovely sweetness. Paired elegantly with starters with meat, salads or spicy dishes.		398,-
 CHABLIS, JEAN MARC BROCARD, FRANCE Classic dry wine from the Chablis white wine region. Great for fish and shellfish.		450,-

Rosé

 CHIARETTO ROSÉ, CANTINE LENOTTI, ITALY Light sweetness from berries with notes of raspberry and strawberry. Easily enjoyed with fish, seafood, salads or on its own.	75,-	350,-
 MOMENTO ROSA, TEMPRANILLO ROSÉ, SPAIN Fyldig rosé med lidt krydret eftersmag. Egner sig godt til alle salater eller lettere retter med f.eks. kylling.	75,-	350,-
 WHITE ZINFANDEL, ROSE TWINS, CALIFORNIA Full-bodied rosé with a slightly spicy aftertaste. Suitable for all salads or lighter dishes with e.g. chicken.	75,-	350,-



SWEET



SEMI-SWEET














SEMI-DRY



DRY

Red wine

	GLASS	BOTTLE
 MISSETTI SANGIOVESE, ITALY All-round wine with a good harmony and a lovely sweetness from berries. Goes well with chicken, pork or lamb.	72,-	289,-
 COTTAGE GARDEN, SHIRAZ, AUSTRALIA A slightly heavier wine and lightly spiced. Suitable for most dishes with meat.	72,-	289,-
  OAK TRAIL ZINFANDEL, CALIFORNIA Charming wine with lots of body and taste of ripe fruit. Suitable for slightly more spicy dishes.	75,-	295,-
 CÔTES DU RHÔNE, MAISON PIERROND, FRANCE Full-bodied red wine with a spicy aftertaste. Perfect for burgers and other tasteful dishes.	78,-	335,-
 LE DIFESE TENUTA SAN GUIDO, ITALY From the same vineyard as Sassicaia - a wonderful, full-bodied super-Tuscan. Suitable for stronger meat dishes.		385,-
  RIPASSO COSTA REGALE, CANTINE LENOTTI, ITALY Costa Regale a very complex wine where you keep discovering new nuances. Very delicate and fresh tones.		425,-
 BRUNELLO DI MONTALCINO, ITALY A full and delicious wine with notes of caramel, spice and liquorice. Fits perfectly with strong, spicy dishes or e.g. east.		645,-
  PSI SISSECK, SPAIN Concentrated and elegant wine from the Dane Peter Sisseck. Paired perfectly to most dishes and snacks.		695,-



SWEET



SEMI-SWEET



SEMI-DRY




DRY



Dessert wine

	GLASS	BOTTLE
 DOLCE ANNA, ITALY <i>minimum 2 glasses</i> Like eating ripe grapes. Lovely fruity and fresh sweetness. Enjoy it on its own or with a slice of cake or dessert.	130,-	295,-

Port

 OSBORNE 10 YEAR TAWNY, PORTUGAL Taste of dried fruits and caramelized nuts. Enjoy on its own or with cheese or chocolate and nuts.	62,-	435,-
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Alcohol free wine

 LUST AUF TRAUBE, GERMANY Lust auf Traube is perfect for a relaxing evening on the terrace. Aromatic, slightly sparkling, fruity and uncomplicated.	65,-	295,-
 ARTHUR METZ PINOT NOIR ROSÉ, FRANCE Delicate, elegant and fresh nose with notes of red fruits and currants. Lively, crisp on blackcurrants and delicious on currants, lingering acidity and fresh length.	65,-	295,-



SWEET



SEMI-SWEET



SEMI-DRY



DRY



Gerritsgade 50, 5700 Svendborg