

UNDER URET

SEASONAL MENU

The seasonal menu is served from 17.00

FIRST COURSE

Dry-cured pork collar with basil and parmesan mayo, green tomatoes, cashew nuts, warm garlic croutons, and tangy herbs.

MAIN COURSE

Grilled grain-fed Black Angus beef tenderloin from Uruguay, served with creamy wheat grain and mushroom risotto, crispy onions, beet-pickled pearl onions, and mustard seeds.

DESSERT

Baked plums with caramel cream, Italian vanilla ice cream, and pumpkin seed and nut crunch.

2 COURSES | 335,-

3 COURSES | 385,-

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

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

108,-

5 COMPONENTS

155,-

7 COMPONENTS

198,-

+ EXTRA COMPONENT

+37,-

CHILDREN'S BRUNCH

(Served until 13.00)

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

85,-

ADD ON

French press coffee, tea and juice ad libitum for

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

135,-

WEEKEND BRUNCH BUFFET

Treat yourself with our delicious brunch buffet with everything your heart desires!

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

Drinks are not included in weekend brunch buffet.

ADULTS

195,-

CHILDREN 3 - 12 Y/O

95,-

CHILDREN 0 - 3 Y/O

FREE

Note: In July and August our brunch buffet is closed on the weekends.

SMALL & TASTY

TODAY'S CROISSANTS

Ask your waiter.

35,-

STONE AGE BREAD

Served with butter and homemade jam.

49,-

ORGANIC BROWN ROLL

Served with butter and homemade jam.

48,-

ORGANIC BROWN ROLL

Served with today's sausage and cheese.

75,-

BOWL OF CRISPY FRIES

Served with mayonnaise.

52,-

AVOCADO TOAST

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

98,-

OUR SNACK

Grilled brie on bread with tomato relish, rosemary crackers with capsicum and chili pesto, avocado cream, root vegetable chips, and spiced almonds.

115,-

COLD SMOKED AND DRY-SALTED SALMON

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

125,-

OUR TOAST

Grilled ham and Couda on toasted bread with mushroom cream.

Green salad, Grana Padano and pickled onion.

135,-

OUR TAPAS BOARD

Grilled chorizo with potatoes and chili mayo.

Italian piccante salami with capsicum and chili pesto.

Fennel sausage with mustard mayo.

Deep fried goat cheese with tomato relish.

Today's cheese with olives, spiced almonds and green tomatoes.

Served with organic sourdough 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.

88,-

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

90,-

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

95,-

Cold smoked and dry-salted salmon with mustard mayo, fennel, pear, crispy capers and pickled mustard seeds.

95,-

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

95,-

SALADS

(Replace with gluten free bread +20,-)

CRISPY CHICKEN SALAD

160,-

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.

GOAT CHEESE SALAD

165,-

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

SALAD W/ GRILLED SALMON

175,-

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

STEAK SALAD

179,-

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

SANDWICHES

(Replace with gluten free bread +20,-)

CHICKEN SANDWICH

165,-

Organic sourdough 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

170,-

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

Add: Crispy fries or green salad.

+35,-

STEAK SANDWICH

210,-

200 g. grilled beef filet of cornfed Black Angus from Uruguay. Served in an organic sourdough 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,-

Organic sourdough 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,-

Organic sourdough 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,-

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

Choose: Crispy fries or green salad.

CHEESEBURGER

185,-

Organic sourdough 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,-

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

Choose: Crispy fries or green salad.

BURGER WITH CHILI CHEESE TOPS

185,-

Organic sourdough bun with chili mayo, dry-aged patty from Danish beef cattle, lettuce, cucumber relish, cucumber, chili cheese tops, avocado cream, jalapeños and corn chips.

Choose: Crispy fries or green salad.

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.	
STEAK AND FRIES	235,-
200 g. grilled cornfed beef filet of Black Angus from Uruguay, served with sesonal green salad, cripsy fries and bearnaise sauce. Add: Extra bearnaise sauce.	+20,-

EVENING MENU

(Served from 17.00)

GRILLED SALMON	235,-
Grilled salmon with warm citrus cream, herb oil, grilled green tomatoes, cauliflower and crispy rice paper. Served with grilled potatoes.	
CONFIT CHICKEN	235,-
Confit chicken with wheat berry risotto, pearl onions, bacon and edemame. Served with roasted beech mushrooms and herb oil.	
RIBEYE STEAK	310,-
250 g. tender and juicy ribeye steak from uruguayan Black Angus cattle served 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

With crispy fries, veggie snacks, ketchup and remoulade.

78,-

KIDS' NACHOS

Warm and crisp tortilla chips with shredded mozzarella and cheddar.

Served with creme fraiche.

Add on: Chicken.

78,-

+15,-

CHILDREN'S BURGER

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

85,-

CHILDREN'S ICE CREAM

Italian vanilla ice cream with marshmallows and berries.

48,-

DESSERTS

HOMEMADE CAKE

Choose between whipped cream or double cream.

Add on: Italian vanilla ice cream.

48,-

+25,-

BLACKCURRANT MOUSSE CAKE

Blackcurrant mousse cake on biscuit base with crystallized chocolate with blackcurrant dust and Italian vanilla icecream.

85,-

NUTTY DELIGHT

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

85,-

BELGIAN CHOCOLATE CAKE

Served ice cold with lemon pickled blackberries and lemon sorbet.

85,-

SEASONAL DESSERT

85,-

CHEESE PLATE

3 kinds of cheeses served with crisp and sweet garniture.

95,-

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.

BOTTLED SOFT DRINKS (25CL)

42,-

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

ADELHARDT ORGANIC JUICE (27,5CL)

42,-

Choose between:

Elderflower, blackcurrant and apple.

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.

Garnished with fresh fruit.

MILKSHAKES

OUR MILKSHAKE

68,-

Choose between: Banana, strawberry, chocolate, vanilla or pineapple.

Garnished with fresh fruit.

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 Single 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 CAPPUCCINO SINGLE SHOT Single espresso with chocolate powder and steamed milk.	45,-
CAPPUCCINO 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 (LARGE) Medium roasted coffee blend from Brasil Cerrado, Guatemala Lagos and Costa Rica Tarrazu SHG. 100% arabica.	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,-

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 0,25L/0,50L

50,-/74,-

Jacobsen Brown Ale 0,25L/0,40L

50,-/74,-

Jacobsen Juicy IPA 0,25L/0,50L

50,-/74,-

Brooklyn Special Effects Hoppy Lager 0,4% 0,25L/0,50L

50,-/74,-

Crimbergen Blonde 0,33L/0,50L

54,-/75,-

Crimbergen Double 0,33L/0,50L

54,-/75,-

Carlsberg Nordic Pilsner 0,0% 0,25L/0,50L

46,-/68,-

CRAFT BEER BOTTLES

Kronenbourg 1664 Blanc 0,33L

60,-

Erdinger Hefe 0,50L

70,-

Sol over Sundet 0,50L

75,-

NON-ALCOHOLIC BEER

Tuborg Classic 0,0% 0,33L

48,-

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

50,-

SMOOTHIES

JUMP START

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

68,-

ENERGY KICK

Strawberry, banana and orange juice. Garnished with fresh fruit.

68,-

BERRY JUMBLE

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

68,-

GRAND GREENS

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

68,-

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

45,-

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

GINGER TEA

45,-

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

GREEN MATCHA TEA

45,-

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