



UNDER URET

SEASONAL MENU

The seasonal menu is served from 17.00

FIRST COURSE

Cold smoked salmon from Faroe Islands with lime mayo, wasabi dust,
cucumber, radish and herbs.
Served with organic sourdough bread.

MAIN COURSE

Beef filet of cornfed Black Angus from Uruguay with summer bulbs and
Caesar salad, grilled potatoes and green herb butter.

DESSERT

Passion and mango mousse cake with crunchy biscuit base,
mango purée and coconut sorbet.

2 COURSES | 335,-

3 COURSES | 395,-

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.

56,-

AVOCADO TOAST

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

115,-

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.
Duroc ham 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

155,-

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

Add on: Crispy fries or green salad.

+35,-

VEGAN BURGER

165,-

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

Add on: Crispy fries or green salad.

+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,-

Creamy chicken salad on butter toasted ryebread, bacon, apple, beech mushrooms and herbs.

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, smoked 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

172,-

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

175,-

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

180,-

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

245,-

200 g. grilled cornfed beef filet of Black Angus from Uruguay, served with sesonal green salad, crispy 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.

PASTA PESTO

235,-

Tagliatelle with pesto from bell pepper and chili, grilled padron peppers, chicken thigh confit and Grana Padano.

RIBEYE STEAK

325,-

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

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,-

FRIED PLAICE FILLET

80,-

Breaded plaice with crispy fries, veggie snacks, remoulade and ketchup.

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 fraiche.

Add on: Italian vanilla ice cream.

+25,-

BLACKCURRANT MOUSSE CAKE

85,-

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

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 lemon pickled blackberries and lemon sorbet.

SEASONAL DESSERT

85,-

CHEESE PLATE

95,-

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, Tuborg Sport Sugarfree, 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.

BEER

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

Tuborg Classic or Carlsberg Pilsner.

46,-/68,-

CRAFT BEER ON TAP

Kronenbourg I664 Blanc 0,25L/0,50L

50,-/74,-

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

50,-/74,-

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

50,-/74,-

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

50,-/74,-

Jacobsen Juicy IPA 0,25L/0,40L

50,-/74,-

Crimbergen Blonde 0,33L/0,50L

54,-/75,-

Crimbergen Double 0,33L/0,50L

54,-/75,-

CRAFT BEER BOTTLES

Kronenbourg I664 Blanc 0,33L

60,-

Erdinger Hefe 0,50L

70,-

Sol over Sundet 0,50L

75,-

Guinness (can) 0,50L

75,-

NON-ALCOHOLIC BEER

Tuborg Classic 0,0% 0,33L

48,-

Kronenbourg I664 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,-

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 Organic 100% Arabica coffee from Chiapas in Southeast Mexico. Medium to low intensity.	38,-
AMERICANO Organic 100% Arabica coffee from Chiapas in Southeast Mexico. Medium to low intensity.	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) 100% Arabica coffee harvested from the best coffee districts in South America. A soft and mild taste med light to medium acidity.	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,-

TEA

MINDFUL MINT

40,-

Fresh blend of three types of mint; Moroccan nana, spearmint and peppermint. 100% organic, vegan and loose leaf tea in biodegradable bags.

Brewing time: 5-8 min.

FRUITS OF JOY

40,-

A mild chamomile tea with sweet orange and delicate orange blossoms. Perfect for relaxation. 100% organic, vegan and loose leaf tea in biodegradable bags.

Brewing time: 5-8 min.

GINGER TEA

45,-

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

GREEN MATCHA

45,-

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

MUMBAI RAILWAY CHAI

45,-

Authentic chai with cinnamon, cardamom, ginger, and other natural ingredients. No flavor enhancers or preservatives.

CUP/POT

EARL GREY

40,-/85,-

A new interpretation of the classic Earl Grey with black tea from Rwanda and organic bergamot. 100% organic, vegan and loose leaf tea in biodegradable bags.

Brewing time 3-4 min.

GREEN DREAM® - JAPANESE GREEN TEA

40,-/85,-

Elegant Sencha Asamushi with needle-shaped, dark green leaves and a fresh, grassy taste. 100% organic, vegan and loose leaf tea in biodegradable bags.

Brewing time: 2-3 min.