



# UNDER URET

## SEASONAL MENU

*The seasonal menu is served from 17.00*

### **CREAMY SALMON RILETTE**

Crunchy shell - Lime mayo - Radish - Watercress

### **BLACK ANGUS STRIPLOIN FROM URUGUAY**

Potato pie - Burnt onion - Crispy onion - Green tomatoes

Mushroom cream - Pickled mustard seeds - Pepper jus

### **WHITE CHOCOLATE MOUSSE CAKE**

Salty caramel macaron - Chocolate snow - Blackberry sorbet

**2 COURSES | 345,-**

**3 COURSES | 425,-**

### **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

**Cannot be combined as one course for multiple people.**

Served on weekdays from 09.00 - 12.00.

Compose your own brunch from our many delicacies.

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

**3 COMPONENTS**

**115,-**

**5 COMPONENTS**

**165,-**

**7 COMPONENTS**

**208,-**

**+ EXTRA COMPONENT**

**+37,-**

**CHILDREN'S BRUNCH**

**90,-**

*(Served until 12.00)*

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

**ADD ON**

**145,-**

French press coffee, tea and juice ad libitum for 2 hours per person.

The offer must be chosen by everyone at the table.

## 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.*

**CHILDREN 0 - 3 Y/O**

**FREE**

**CHILDREN 4 - 12 Y/O**

**95,-**

**ADULTS**

**195,-**

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

## SMALL & TASTY

### TODAY'S CROISSANTS

Ask your waiter.

35,-

### ROOT VEGETABLE CHIPS

Served with green mayo.

52,-

### SOY ALMONDS

55,-

### ORGANIC SOURDOUGH BUN W/ AGED HAVARTI

With butter and gooseberry compote.

65,-

### BOWL OF CRISPY FRIES

Served with mayonnaise.

60,-

## LIGHT LUNCH

### AVOCADO TOAST

Toasted sourdough bread with chickpea cream, avocado, fried egg, pickled red onions and spicy dukkah.

122,-

### OPEN SANDWICH

Pinsa bread with parsley pesto, spicy salami, mozzarella, small baked tomatoes, pickled red onions and pickled green tomatoes.

Tilkøb: Sprøde fritter eller grøn salat.

128,-

+37,-

### COLD SMOKED AND DRY-SALTED SALMON

Spicy mustard mayo, fennel, pear, crispy capers and root vegetable chips. Served with organic sourdough bread and butter.

135,-

### OUR TOAST

Crilled ham and gouda cheese on toasted sourdough bread with basil and Grana Padano mayo. Served with green salad, Grana Padano and pickled onions.

140,-

### OUR "SHOOTING STAR"

Toasted sourdough bread with breaded plaice fillet, cold smoked and dry-salted salmon, hand-peeled shrimp, herb creme, lemon and herb salad.

178,-

## VEGAN DISHES

*(Replace with gluten free bread +20,-)*

### **FALAFEL SANDWICH**

Organic sourdough bun with chickpea cream, crispy salads, cucumber, avocado, homemade falafel, pickled red onions and dukkah.

Add on: Crispy fries or green salad.

**160,-**

**+37,-**

### **VEGAN BURGER**

Organic sourdough bun with chickpea cream, grilled veggie steak, crispy salads, cucumber, avocado, baked small tomatoes and pickled red onions.

Add on: Crispy fries or green salad.

**165,-**

**+37,-**

## OUR OPEN SANDWICHES

*(Replace with gluten free bread +20,-)*

Egg and hand peeled shrimps with green mayo, cucumber ribbon, green asparagus and herbs.

**95,-**

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.

**100,-**

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

**105,-**

## SALATER

*(Replace with gluten free bread +20,-)*

### **CRISPY CHICKEN SALAD**

**165,-**

Crispy, breaded chicken breast on bed of lettuce with cucumber, Grana Padano flakes, pickled onion skins, garlic-roasted croutons, fresh apple and parsley vinaigrette.

### **GOAT CHEESE SALAD**

**170,-**

Fried goat cheese on crispy lettuce, pear, plum, cucumber, pickled green tomatoes, soy almonds and raspberry balsamic glaze.

### **POKÉBOWL**

**175,-**

Served with grilled, soy-marinated beef tenderloin, lettuce, cucumber, avocado, noodles, edamame beans, carrot, sesame, peanuts and chili mayo.

### **SALAD WITH GRILLED SALMON**

**180,-**

Served with cucumber, apple, pear, edamame beans, cauliflower, grilled potatoes and herb creme.

### **STEAK SALAD**

**185,-**

Grilled, soy-marinated beef tenderloin, crispy lettuce, wheat grains, parsley vinaigrette, sesame, edamame beans, cucumber, cauliflower and pickled green tomatoes.

## SANDWICHES

*(Replace with gluten free bread +20,-)*

### **SALMON SANDWICH**

**175,-**

Cold smoked, dry-salted salmon in an organic sourdough bun with avocado cream, crispy lettuce, cucumber, chickpea cream, fennel and dukkah.

Add on: Crispy fries or green salad.

**+37,-**

### **CHICKEN SANDWICH**

**180,-**

Pinsa bread with confit chicken, basil and Grana Padano mayo, lettuce, cucumber, pickled green tomatoes, bacon and Grana Padano.

Add on: Crispy fries or green salad.

**+37,-**

### **STEAK SANDWICH**

**210,-**

200 g. grilled grain-fed beef fillet of Black Angus from Uruguay in an organic sourdough bun with chili mayo, crispy lettuce, tomato and thyme relish, gherkins and pickled green tomatoes.

Add on: Crispy fries or green salad.

**+37,-**

## BURGERS

*(Replace with gluten free bread +20,-)*

### **CHICKEN BURGER**

**180,-**

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**

**185,-**

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

Choose: Crispy fries or green salad.

### **BERNAISE BURGER**

**190,-**

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**

**190,-**

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**

**190,-**

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**

**190,-**

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 EXTRA PATTY**

**+45,-**

### **ADD EXTRA MAYO, CHILI MAYO, KETCHUP OR REMOULADE**

**+10,-**

## WARM DISHES

<b>NACHOS</b>	<b>135,-</b>
<b>NACHOS SÛPREME WITH CHICKEN</b>	<b>165,-</b>
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.	<b>+10,-</b>
<b>PARISIAN STEAK</b>	<b>178,-</b>
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.	<b>+8,-</b>
<b>OUR PASTA</b>	<b>185,-</b>
Tagliatelle in creamy golden sauce with onion, chili, basil and thyme. Served with grilled veggies and crispy breaded chicken fillets.	
<b>STEAK AND FRIES</b>	<b>255,-</b>
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.	<b>+20,-</b>

## EVENING MENU

*(Served from 5pm)*

<b>GRILLED SALMON</b>	<b>240,-</b>
Served with warm horseradish cream, green oil, cauliflower, green tomatoes, pickled mustard seeds, crispy rice paper and grilled potatoes.	
<b>RIBEYE STEAK</b>	<b>330,-</b>
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.	<b>+20,-</b>

## CHILDREN'S MENU

*(For children up to 12 y/o)*

<b>CHICKEN NUGGETS</b>	<b>80,-</b>
With crispy fries, veggie snacks, ketchup and remoulade.	
<b>KIDS' NACHOS</b>	<b>80,-</b>
Warm and crisp tortilla chips with shredded mozzarella and cheddar. Served with creme fraiche. Add on: Chicken.	
	<b>+15,-</b>
<b>FRIED PLAICE FILLET</b>	<b>80,-</b>
Breaded plaice with crispy fries, veggie snacks, remoulade and ketchup.	
<b>CHILDREN'S BURGER</b>	<b>90,-</b>
Brioche bun with ketchup, dry-aged patty from Danish beef cattle, lettuce, tomato, cucumber and bacon. Served with crispy fries and ketchup.	
<b>ICE CREAM</b>	<b>50,-</b>
Icecream with marshmallows and berries.	

## DESSERTS

<b>HOMEMADE CAKE</b>	<b>55,-</b>
Choose between whipped cream or double fraiche. Add on: Icecream or sorbet.	
	<b>+25,-</b>
<b>WHITE CHOCOLATE MOUSSE CAKE</b>	<b>95,-</b>
Nutty base with white chocolate mousse with chocolate crystals and sorbet.	
<b>NUTTY DELIGHT</b>	<b>85,-</b>
Base of nut variation with rhubarb compote, rhubarb mousse, berries, burnt chocolate and icecream.	
<b>SALT CARAMEL MACARONS</b>	<b>95,-</b>
Served with white chocolate ganache, salt caramel crunch and dulce de leche icecream.	
<b>SEASONAL DESSERT</b>	
<b>CHEESE PLATE</b>	<b>110,-</b>
3 kinds of cheeses served with crisp and sweet garniture.	

## DRINKS

<b>ICED WATER AD LIBITUM</b>	<b>25,-</b>
Iced water is free combined with other drinks. Otherwise per person.	
<b>SAN PELLEGRINO (75CL)</b>	<b>75,-</b>
<b>SOFT DRINKS (32CL/50CL)</b>	<b>44,-/58,-</b>
Coca-Cola, Coca-Cola Zero, Tuborg Sport Sugarfree, Sprite Zero, Schweppes Lemon.	
<b>BOTTLED SOFT DRINKS (25CL)</b>	<b>42,-</b>
Schweppes Tonic, Cocio, Fanta Orange, Ramlösa Citrus, Kinley raspberry soda.	
<b>ORGANIC JUICE (27,5CL)</b>	<b>42,-</b>
Organic elderflower, organic rhubarb or Rynkeby applejuice.	
<b>FRESHLY SQUEEZED ORANGE JUICE (32CL/50CL)</b>	<b>48,-/68,-</b>
<b>ORGANIC GINGERBEER FROM NATURFRISK</b>	<b>50,-</b>
<b>LEMONADE</b>	<b>65,-</b>
Choose between: Crape lemonade from freshly squeezed lemon, sugar syrup and grape syrup. Homemade lemonade from freshly squeezed lemon and sugar syrup. Both garnished with pineapple.	
<b>ICED TEA</b>	<b>65,-</b>
Homemade iced tea on wild berry tea with pieces of pineapple. Garnished with pineapple.	

## SMOOTHIES

<b>TROPICAL FRUITS</b>	<b>70,-</b>
Dates, pineapple and mango with mint and fresh banana. Garnished with pineapple.	
<b>ENERGY KICK</b>	<b>70,-</b>
Strawberry, banana and orange juice. Garnished with pineapple.	
<b>MIXED BERRY</b>	<b>70,-</b>
Blueberries, raspberries, strawberries, roses, dates and quince with chia seeds, mint, fennel seeds and fresh banana. Garnished with pineapple.	
<b>VITAL GREENS</b>	<b>70,-</b>
Apple, pineapple and orange with cabbage, broccoli, spinach and fresh banana. Garnished with pineapple.	

## MILKSHAKES

### OUR MILKSHAKE

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

**70,-**

## BEER

### BEER ON TAP

Tuborg Classic 0,25L/0,50L	<b>46,-/68,-</b>
Carlsberg Pilsner 0,25L/0,50L	<b>46,-/68,-</b>
Carlsberg Nordlyst Pilsner (2,5%) 0,25L/0,50L	<b>46,-/68,-</b>
Kronenbourg 1664 Blanc 0,25L/0,50L	<b>50,-/74,-</b>
Brooklyn Pulp Hazy IPA 0,25L/0,50L	<b>50,-/74,-</b>
Brooklyn Stonewall Inn IPA 0,25L/0,50L	<b>50,-/74,-</b>
Brooklyn Special Effects Hoppy Lager (0,4%) 0,25L/0,40L	<b>50,-/74,-</b>
Jacobsen Brown Ale 0,25L/0,40L	<b>50,-/74,-</b>
Crimbergen Blonde 0,33L/0,50L	<b>54,-/75,-</b>
Crimbergen Double 0,33L/0,50L	<b>54,-/75,-</b>
Guinness 0,50L	<b>75,-</b>

### CRAFT BEER BOTTLES

Kronenbourg 1664 Blanc 0,33L	<b>60,-</b>
Espiga Pale Ale 0,33L	<b>60,-</b>
Crabbie's Original 0,33L	<b>60,-</b>
Crabbie's Raspberry 0,33L	<b>60,-</b>
Erdinger Hefe 0,50L	<b>70,-</b>
Sol over Sundet 0,50L	<b>75,-</b>
Gentlemen's Juice II 0,50L	<b>75,-</b>
Svendbock 6,0% 0,50L	<b>75,-</b>
Havblik Blanche 0,50L	<b>75,-</b>
Cider with hops 0,33L	<b>60,-</b>

### NON-ALCOHOLIC BEER

Tuborg Classic 0,0% 0,33L	<b>48,-</b>
Carlsberg Nordic Pilsner 0,0% 0,33L	<b>48,-</b>
Kronenbourg 1664 Blanc 0,0% Alc. 0,33L	<b>50,-</b>
Fynsk Fri 0,5% Alc. 0,33L	<b>50,-</b>
Thurø Fri 0,5% Alc. 0,50L	<b>75,-</b>

## COFFEE

*All our coffees are made with regular milk, but let us know*

**DOUBLE ESPRESSO** *if you'd like oat milk or lactose-free milk.* **38,-**

Organic 100% Arabica coffee from Chiapas in Southeast Mexico.  
Medium to low intensity.

**DOUBLE ESPRESSO** **38,-**

Organic 100% Arabica coffee from Chiapas in Southeast Mexico.  
Medium to low intensity.

**AMERICANO** **40,-**

Organic 100% Arabica coffee from Chiapas in Southeast Mexico.  
Medium to low intensity.

**CAFFÈ LATTE (SMALL/LARGE)** **40,-/48,-**

Single or double espresso with steamed milk.

**LARGE CAFFÈ LATTE SINGLE SHOT** **45,-**

Single espresso with steamed milk.

**CAFFÈ LATTE WITH SYRUP (SMALL/LARGE)** **45,-/52,-**

Choose between: Vanilla, caramel, chocolate or hazelnut.

**CORTADO** **45,-**

Double espresso with a little milk froth.

**LARGE CAPPUCCINO SINGLE SHOT** **45,-**

Single espresso with chocolate powder and steamed milk.

**CAPPUCCINO** **48,-**

Double espresso with chocolate powder and steamed milk.

**ICED LATTE** **48,-**

Double espresso with ice cubes and cold whole milk.

**HOT CHOCOLATE** **50,-**

Dark Callebaut chocolate 60% and whole milk with whipped cream  
and chocolate sprinkles.

**FRENCH PRESS (LARGE)** **125,-**

100% Arabica coffee harvested from the best coffee districts in South America.  
A soft and mild taste med light to medium acidity.

**ICED LATTE WITH SYRUP** **53,-**

Choose between: Vanilla or caramel, chocolate or hazelnut.

**ICED COFFEE** **55,-**

Double espresso and coffee beans blended with vanilla milk and ice cubes.

**CAFFÈ CHOKO** **60,-**

Double espresso and hot chocolate made with Callebaut chocolate  
with whipped cream.

## TEA

### **MINDFUL MINT**

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.

**40,-**

### **FRUITS OF JOY**

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.

**40,-**

### **GINGER TEA**

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

**45,-**

### **GREEN MATCHA**

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

**45,-**

### **MUMBAI RAILWAY CHAI LATTE**

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

**45,-**

### **CUP/POT**

### **EARL GREY**

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.

**40,-/85,-**

### **GREEN DREAM® - JAPANESE GREEN TEA**

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.

**40,-/85,-**