



UNDER URET

SEASONAL MENU

The seasonal menu is served from 17.00

BAKED MOLVA MOLVA

Lemongrass sauce - Green apples - Asparagus - Marsh Samphire

FILLET OF DANISH VEAL

Pommes rösti - Mushroom sauce - Beech hat - Spring onions

BAKED RHUBARB

Macron crumble - Tonka bean ice cream - White chocolate crumb with
birch

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 3 - 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

NACHOS	135,-
NACHOS SÛPREME WITH CHICKEN	165,-
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	178,-
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.	+8,-
OUR PASTA	185,-
Tagliatelle in creamy golden sauce with onion, chili, basil and thyme. Served with grilled veggies and crispy breaded chicken fillets.	
STEAK AND FRIES	255,-
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 5pm)

GRILLED SALMON	240,-
Served with warm horseradish cream, green oil, cauliflower, green tomatoes, pickled mustard seeds, crispy rice paper and grilled potatoes.	
RIBEYE STEAK	330,-
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 NUGGETS	80,-
With crispy fries, veggie snacks, ketchup and remoulade.	
KIDS' NACHOS	80,-
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	90,-
Brioche bun with ketchup, dry-aged patty from Danish beef cattle, lettuce, tomato, cucumber and bacon. Served with crispy fries and ketchup.	
ICE CREAM	50,-
Icecream with marshmallows and berries.	

DESSERTS

HOMEMADE CAKE	55,-
Choose between whipped cream or double fraiche. Add on: Icecream or sorbet.	
	+25,-
WHITE CHOCOLATE MOUSSE CAKE	95,-
Nutty base with white chocolate mousse with chocolate crystals and sorbet.	
NUTTY DELIGHT	85,-
Base of nut variation with rhubarb compote, rhubarb mousse, berries, burnt chocolate and icecream.	
SALT CARAMEL MACARONS	95,-
Served with white chocolate ganache, salt caramel crunch and dulce de leche icecream.	
SEASONAL DESSERT	
CHEESE PLATE	110,-
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.	
SAN PELLEGRINO (75CL)	75,-
SOFT DRINKS (32CL/50CL)	44,-/58,-
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.	
ORGANIC JUICE (27,5CL)	42,-
Organic elderflower, organic rhubarb or Rynkeby applejuice.	
FRESHLY SQUEEZED ORANGE JUICE (32CL/50CL)	48,-/68,-
ORGANIC GINGERBEER FROM NATURFRISK	50,-
LEMONADE	65,-
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.	
ICED TEA	65,-
Homemade iced tea on wild berry tea with pieces of pineapple. Garnished with pineapple.	

SMOOTHIES

TROPICAL FRUITS	70,-
Dates, pineapple, strawberries and mango with mint and fresh banana. Garnished with pineapple.	
ENERGY KICK	70,-
Strawberry, banana and orange juice. Garnished with pineapple.	
MIXED BERRY	70,-
Blueberries, raspberries, strawberries, roses, dates and quince with chia seeds, mint, fennel seeds and fresh banana. Garnished with pineapple.	
VITAL GREENS	70,-
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	46,-/68,-
Carlsberg Pilsner 0,25L/0,50L	46,-/68,-
Carlsberg Nordlyst Pilsner (2,5%) 0,25L/0,50L	46,-/68,-
Kronenbourg 1664 Blanc 0,25L/0,50L	50,-/74,-
Brooklyn Pulp Hazy IPA 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/0,40L	50,-/74,-
Jacobsen Brown Ale 0,25L/0,40L	50,-/74,-
Crimbergen Blonde 0,33L/0,50L	54,-/75,-
Crimbergen Double 0,33L/0,50L	54,-/75,-
Guinness 0,50L	75,-

CRAFT BEER BOTTLES

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

NON-ALCOHOLIC BEER

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

COFFEE

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

SINGLE ESPRESSO Organic 100% Arabica coffee from Chiapas in Southeast Mexico.	28,-
DOUBLE ESPRESSO Organic 100% Arabica coffee from Chiapas in Southeast Mexico.	38,-
AMERICANO Organic 100% Arabica coffee from Chiapas in Southeast Mexico.	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,-
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 (4-5 CUPS PER PRESS) 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

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,-