

**Breakfast**

**Weekdays from 08.00 – 11.30**

Morning essentials

Sourdough bread, butter, ham, cheese, 2 soft boiled eggs, a glass of juice and filter coffee 125,-

Croissant 35,-

Sourdough bread with cheese, ham and butter 75,-

Yogurt with hip rose jam and homemade granola 75,-

Banana bread with dulce de leche 75,-

Blueberries and ricotta toast (from 9:00am) 105,-

Poached eggs with avocado cream, fermented green chili and herb salad (from 9:30am) 135,-

**Lunch**

**From 11.30 – 15.30**

‘Gillardeau’ oysters with lemon and mignonette 35,- a piece

Slow cooked artichoke with lime aioli 95,-

New Danish potatoes with lemonolatho and cottage cheese 85,-

Asparagus with fresh goat cheese cream and salted gooseberries 125,-

Ceviche of halibut with gooseberries and green tomatoes 115,-

Tatar with tuna sauce, semidried tomatoes and katsuobushi 120,-

Poached eggs on sourdough toast with avocado cream, green chili and herbs 135,-

\*Sourdough bread and homemade butter 45,-

Blueberries and ricotta toast 105,-

Banana bread with dulce de leche 75,-

**Brunch Menu**  
Weekends until 15:30

**EGGS**

Poached eggs on sourdough toast with avocado cream, fermented green chili and herb salad	135,-
Poached eggs on sourdough toast with ham, truffle hollandaise and herb salad	145,-
Poached eggs on sourdough toast with smoked salmon, black sesame hollandaise and herb salad	155,-

**SMALL DISHES**

Slow cooked artichoke with lime aioli	95,-
New Danish potatoes with lemonolatho and cottage cheese	85,-
Asparagus with fresh goat cheese cream and salted gooseberries	125,-
Ceviche of halibut with gooseberries and green tomatoes	115,-
Tatar with tuna sauce, semidried tomatoes and katsuobushi	120,-

**OYSTERS**

Gillardeau oysters with mignonette	pr. pcs. 35,- / 6 pcs. 210,-
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**BREAD**

Croissant	35,-
Sourdough bread and butter	45,-
Sourdough and rye bread with cheese, ham and butter	75,-

**SWEETS**

Yogurt with granola and rose hip jam	75,-
Blueberry and ricotta toast	105,-
Banana bread with dulce de leche	75,-
Cookie	35,-

**Dinner Menu**

Wednesday to Saturday 17:30-21:30

**Greens**

Slow cooked artichoke with aioli	95,-
Green asparagus with goat cheese creme and gooseberries	125,-
New potatoes with cottage cheese and lemonolatho	85,-

**Fish**

Ceviche of halibut with hibiscus and green tomatoes	115,-
Octopus with chimichurri and fermented chili	155,-

**Meat**

Tatar with tuna sauce, preserved tomatoes and katsuobushi	125,-
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**Snacks**

‘Gillardeau’ oysters with mignonette

3 oysters – 105,-

6 oysters – 195,-

Marinated olives	55,-
Anchovies from Lolin with toasted bread	65,-
Fanø ham with hazelnuts	105,-
Sourdough bread with butter	45,-
Burrata	95,-
Burrata with Fanø ham	145,-

**Dessert**

Pavlova with lemon crème and rhubarb	85,-
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### Cold drinks

Fresh citrus juice	35,-
Homemade soda	40,-
Beer – Kølster 'Bæst' belgian pale ale	35,-
Water – still / sparkling	25,- pr. person

### Coffee and tea

Espresso – Barrantes – Costa Rica - Koppi	30,-
Espresso with milk – Red Clay – Brazil & Ethiopia	
Cortado 35,- / Cappuccino 39,- / Cafe Latte 45,-	
Filter coffee incl. 1 refill –Suke Quto Organic – Ethiopia - Koppi	35,-
Greek herbal infusion / Moroccan Mint / Sencha / Black tea	35,-
Hot chocolate	45,-
Iced Latte	40,-

### Long drinks and cocktails

Gin tonic with Copenhagen Distillery dry gin or Etsu Hokkaido gin	110,- / 95,-
Apollo Spritz	95,-
Grapefruit Paloma with Del Maguey mezcal or Ocho tequila	110,- / 95,-
Negroni with Chinato	110,-
Dry Martini with Pietro Bordiga Extra Dry vermouth bianco	110,-
Bloody Mary	95,-

We have a selection of sweet wine and spirits in the bar and a big range of wine by the bottle, please, ask the waiter!