

Breakfast  
7.30 / 11.30  
Tuesday - Saturday

Potato Bread w. Butter and Cheese / 55

Toasted Croissant w. Cheese and Brown Butter /75

Cheese and Smoked Ham Toast / 65

Tomato Tartine w. Capers and Basil / 65

Avocado Tartine w. Coriander and Sesame Seeds/ 75

Soft Boiled Egg w. Toasted Bread and Green Salad / 75

Fried Eggs w. Hollandaise Sauce and Brioche / 95  
add Bacon +10

Seasonal Fruit Salad w. Orange Granita / 55

Tartine & Chocolate / 65

Bircher Muesli w. Roasted Nuts and Agave Syrup / 75

Chia Pudding w. Orange and Lemon / 65

Yoghurt w. Compote and Granola/ 55

*Menu subject to changes.  
We accommodate all Allergies and /or dietary restrictions. Please inform the staff.*

Lunch  
12.00 / 15.30  
Tuesday - Saturday

*We suggest 3 dishes pr. person. Meant to be shared.*

Potato Bread w. Butter / 45

Burrata w. Cherry Tomatoes, Green Salad and Bread /115

Potato Crisps w. Egg Yolk, Onion Compote and Bacon / 125

Blue Oyster Mushrooms w. Tomato and Roasted Cabbage/145

Octopus w. fried Cornmeal, Coriander and Leeks / 175

Smoked Salmon, torched Salad w. Parmesan and Seaweed  
Caviar / 175

Salted Cod w. Sweet Potato and Crispy Kale/ 155

Chicken Toast w. Pickled Cucumber and Cheese/145

Rib Eye Steak Sandwich on Potato Bread w. Garlic Butter and  
Parsley / 165

Chocolate Ice Cream w. Shortbread and Bergamot Oil / 65

Lemon Tart w. Cultured Cream and Strawberry / 65

Seasonal Fruit Salad w. Orange Granita / 55

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Dinner  
17.00 / 23.00  
Thursday - Saturday

*We suggest 3 dishes pr. person. Meant to be shared.*

Potato Bread w. Butter / 45

Potato Crisps w. Salted Caramel and Almond Milk / 125

Caramelized Carrot Dumplings w. Seaweed Caviar/ 115

Blue Oyster Mushrooms w. Tomato and Roasted Cabbage/145

Salted Cod w. Sweet Potato and Crispy Kale/ 155

Octopus w. fried Cornmeal, Coriander and Leeks / 175

Rib Eye Steak Sandwich on Potato Bread w. Garlic Butter and Parsley / 165

Confit Chicken w. Beetroot, Cucumber and Chicken Glaze/175

Chocolate Ice Cream w. Shortbread and Bergamot Oil / 65

Lemon Tart w. Cultured Cream and Strawberry / 65

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## Drinks

Coffee from Copenhagen Coffee Lab

Espresso / 35

Americano / 35

Cortado / 40

Cappuccino / 45

Caffe Latte / 45

Iced Coffee / 45

Chai Latte / 45

Tea From Cocoon Artisan / 45

Matcha Latte w. Oat Milk / 55

Sodas / 40

Raspberry and Thyme / Elderflower / Pink Grapefruit / Cola /  
Lemon Lime / Rhubarb

Juices / 45

Blackcurrant / Elderflower / Pink Grapefruit / Apple

Freshly squeezed Orange / 55

Cocktails

Mimosa / Bubbles and Orange juice / 95

AUDO Royale/Vermouth and Cherry Syrup/ 135

Matcha Cocktail / Gin and Blueberry Syrup / 145

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## Drinks

### Beer

Pilsner / 65

IPA / 70

### Wine

#### White Wine

Clos de la Molenie Bordeaux Blanc 2021 / Sauvignon

Blanc /Glass 85 / Bottle 395

Rheingau Riesling 2021/ Glass 85 / Bottle 375

#### Red Wine

Rheingau Pinot Noir 2021 / Glass 95 / Bottle 395

Le Mignon 2018 / Merlot / Glass 95 / Bottle 395

#### Pet nat / Sparkling

Coince ta Bulle / Merlot / Glass 95 / Bottle 395

Bellaspossa / Sangiovese- / Glass 95 / Bottle 325

Muri /Nuala/ Passing Clouds/ Yamilé/ Glass 100 / Bottle 325

#### Orange Wine

Orchis 2021 / Sauvignon Blanc / Glass 95 / Bottle 395

Snacks / Olives, Chips or Nuts 45 / Danish Cheese 75 / Bresaola 75 /

Marinated Sardines 65 /

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Menu  
7.30 / 18.00  
Sunday – Monday

Potato Bread w. Butter and Cheese / 55

Toasted Croissant w. Cheese and Brown Butter /75

Cheese and Smoked Ham Toast / 65

Tomato Tartine w. Capers and Basil / 65

Avocado Tartine w. Coriander and Sesame Seeds/ 75

Soft Boiled Egg w. Rye Bread and Green Salad / 75

Burrata w. Cherry Tomatoes, Rocket and Toasted Bread /115

Seasonal Fruit Salad w. Orange Granita / 55

“Tartine & Chocolate”/ 65

Bircher Muesli w. Roasted Nuts and Agave Syrup / 75

Chia Pudding w. Orange and Lemon / 65

Yoghurt w. Compote and Granola/ 55

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