

Breakfast
7.30 / 11.30
Tuesday - Saturday

Potato Bread w. Butter and Cheese / 55

Toasted Croissant w. Danish Cheese and Brown Butter /55

Tomato Tartine on Potato Bread w. Salted Capers / 65

Avocado Tartine on Rye Bread w. Coriander / 75

Soft Boiled Egg w. Rye Bread and Greens Salad / 55

Fried Eggs w. Hollandaise Sauce and Brioche / 75
add Bacon +10

Seasonal Fruit Salad / 55

Chocolate Tartine on toasted Rye Bread / 55

Bircher Muesli w. Almonds and Agave Syrup / 65

Chia Pudding w. Orange and Lemon / 55

Yoghurt w. Rhubarb 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, Rocket and toasted Bread /115

Potato Crisps w. Egg Yolk, Onion Compote and Bacon / 115

Blue Oyster Mushrooms w. Tomato and Smoked Cabbage/135

Octopus w. fried Cornmeal and Leeks Emulsion / 175

Smoked Salmon, torched Salad, Parmesan and Parsley Oil / 155

Tuna Tartare w. Pickled Vegetables and Seaweed Caviar / 175

Chicken Toast w. Pickled Cucumber and Smoked Cheese/145

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

Chocolate Ice Cream w. Vanilla Shortbread / 65

Lemon Tart w. Cultured Cream and Strawberry / 65

Seasonal Fruit Salad w. Orange Granita / 55

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Dinner
17.30 / 23.00
Thursday - Saturday

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

Potato Bread w. Butter / 45

Potato Pave w. Salted Caramel and Hazelnut Milk / 95

Caramelized Carrot Dumplings w. Cheese Sauce and Seaweed
Caviar/ 95

Blue Oyster Mushrooms w. Tomato and Smoked Cabbage/145

Fried Mackerel w. Vinegar Sauce and Citric Apples /145

Octopus w. fried Cornmeal and Leeks Emulsion/ 175

Glazed Chicken, Torched Cucumber w. Beetroot Ketchup/175

Chocolate Ice Cream w. Vanilla Shortbread / 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

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 Juice

Freshly squeezed Orange Juice / 50

Cocktails

Mimosa / Champagne and Orange juice / 95

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

Orange Wine

Orchis 2021 / Sauvignon Blanc / Glass 95 / Bottle 395

Snacks / Olives or Nuts 45 / Danish Cheese 75 / Charcuterie 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. Danish Cheese and Brown Butter /55

Tomato Tartine on Potato Bread w. Salted Capers / 65

Avocado Tartine on Rye Bread w. Coriander / 75

Soft Boiled Egg w. Rye Bread and Greens Salad / 55

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

Seasonal Fruit Salad / 55

Chocolate Tartine on toasted Rye Bread / 55

Bircher Muesli w. Almonds and Agave Syrup / 65

Chia Pudding w. Orange and Lemon / 55

Yoghurt w. Rhubarb Compote and Granola/ 55

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