



# MENU

All prices in DKK



## PANINI

85,-

available from 11-17

EITHER WHEAT OR RYE

### GREEN GOODY

w/ avocado, mozzarella & pesto

### LAMB & THYME

w/ lamb sausage, gouda, red pesto & thyme

### THE PIG & GOAT

w/ ham, goat cheese & red pesto

### MORTADELLA

w/ northern Sea gouda cheese, mortadella & red pesto

### CHEF'S CHOICE

What's good today - ask us!

## APPETIZERS

### CALAMARI

fried squid w/ aioli & fresh lemon 85,-

### MILLENNIUM SARDINES

bread w/ fresh lemon zest 85,-

### LOCAL BURRATA

w/ cherry tomatoes & fresh basil 115,-

### BEETROOT CARPACCIO\*

w/ fenugreek seeds & goat cheese 85,-

### GRILLED BONE MARROW

w/ truffle salt & crispy bread 95,-

### TAPAS PLATES

local cheeses, salamis, chutneys & bread 155,-

### SEASONAL SOUP

w/ toasted bread 85,-



## 90-100% organic

GULDSMEDEN HOTELS ONLY WORK WITH SUPPLIERS WHO ARE ORGANIC AND/OR FAIR TRADE.

ALL RESTAURANTS AND BARS AT THE GULDSMEDEN HOTELS HAVE ACHIEVED THE OFFICIAL DANISH GOLD Ø-LABEL. WE AIM TO BUY ONLY ORGANIC FOOD/DRINK, AND WILL CHOOSE ANOTHER PRODUCT IF UNAVAILABLE IN ORGANIC FORM. ON RARE OCCASIONS, IF A MINOR ITEM IS UNAVAILABLE IN ORGANIC FORM, WE WILL PURCHASE A LOCALLY PRODUCED AND SUSTAINABLE EQUIVALENT. THIS IS NEVER MEAT OR DAIRY.

## MAINS

REMEMBER TO ORDER SIDES

### PAN-FRIED COD

crispy on skin side 145,-

### CHICKEN BREAST

pan-fried w/ seasonal herbs 145,-

### PRIME CUT SUPREME

min: 350G 195,-

### LASAGNA BOLOGNESE

145,-

## SIDES

### HAND CUT FRIES

w/ dip of your choice  
chili mayo or aioli 75,-

### RUSTIC MASH

w/ butter, roots & parsley 75,-

### BAKED ROOTS

could be carrots, potatoes, beetroots  
celery or jerusalem artichokes 75,-

### SEASONAL SALAD

whatever the day yields  
we'll make it & it's goood 75,-

### KALE & APPLE SALAD

w/ roasted sesame seeds, mustard  
& agave dressing 75,-

### TODAYS' BEETROOTS

served with sesame seeds &  
fresh herbs 85,-

## DESSERT

### SASSY SORBET

sprinkled w/ fresh mint 75,-

### MERMAID KISS

w/ seasonal fruit, crumble & cream 75,-

### BROWNIE

served w/ ice cream 75,-

### CAKE OF THE DAY

75,-

### CHEESE PLATE

4 types of cheeses w/ caramelized nuts &  
crackers 125,-

ASK YOUR WAITER FOR DETAILS

## COFFEE & TEA

Honduras blend - fairtrade

Espresso 30,-

Americano 30,-

Cortado 30,-

Cappuccino 35,-

Caffe Latte 40,-

extra shot +5,-

Chai 35,-

Hot Chocolate 35,-

Tea blend from our wide selection 30,-

## DRINKS

### SOFT DRINKS

#### BY NATURFRISK

20CL 30,-

Gingerbeer, Tonic or Lemon

25CL 25,-

Orange - Cola - Elderflower or Raspberry

33CL 35,-

Rhubarb - Pink grape

ICE TEA 40,-

Maté Maté or Seasonal

## HOUSE WINES

### SPARKLING

Cremand d'Alsace Huniwuhr 70 /295,-  
Spécial Privilege, St Esteve 75 /325,-

### ROSE

Protocolo Rosado 65 /295,-  
Tradition, St. Estève 70 /345,-

### WHITE

Saint Esteve, Chardonnay 70 /345,-  
Hunawuhr, Riesling Alsace 75 /385,-  
G. Guiraud, Sauv. Blanc + Semillon 90 /425,-

### RED

La Roubine, Sablet 75 /385,-  
Camparo, Babera d'Alba 75 /385,-  
Burg Ravensburg, Pinot Noir 90 /445,-

ASK YOUR WAITER FOR OUR FULL WINE + COCKTAILS LIST

## DRAUGHT BEER

### BY NØRREBRO BREWERY

30 /40CL

Pilsner 40 /50,-

Seasonal 40 /50,-

## BOTTLED BEER

### BY NØRREBRO BREWERY

55,-

40CL

Böhmer pilsner, Bombay pale ale,  
New York lager, Ravensborg Rød,  
Kings county brown ale, Stuykman Witbier  
or Seasonal

