

FOOD

FEEL-GOOD FOOD

FROM OUR HEARTS TO YOUR PLATE



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.

We do our best to keep apprised of current recommendations regarding the use of seafood, and to adhere to these in our restaurants. We never serve seafood on the WWF red list. The menus in our restaurants are planned according to the produce available from our organic suppliers, and we aim to follow the seasonal cycle as extensively as possible. Guldsmeden Hotels' suppliers are many and selected with care, due to our demands for high quality as well as organic/sustainable products.

We hope you will enjoy eating our food as much as we enjoy finding and preparing it!

The Golden Ø is the official label from the Danish Ministry of Agriculture - we're proud to be 100% organic!




Ask your waiter about allergens

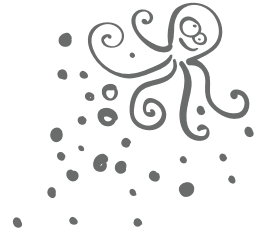
Passion is Contagious



*The best of the basics!
Our paninis are excel-
lent in their simplicity
(in all modesty..)*

MENU

All prices in DKK



PANINI From 11 -17

Choose from wheat and rye bread

GREEN GOODY

w/ avocado, mozzarella
& pesto 75,-

LAMB & THYME

w/ lamb sausage, gouda,
red pesto & thyme 75,-

THE PIG & GOAT

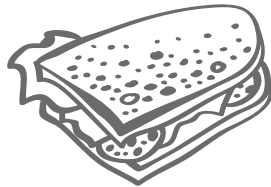
w/ ham, goat cheese
& red pesto 75,-

MORTADELLA

w/ northern Sea gouda cheese,
mortadella & red pesto 75,-

CHEFS CHOICE

the chefs surprise 75,-



SALADS

CRISPY ROMAINE

salad, parmesan shavings, pumpkin seeds
& our youghurt dressing 85,-

KALE & APPLE SALAD

w/roasted sesam, mustard & agave
dressing 85,-

TODAYS BEETROOTS

served with sesame seeds & fresh herbs
85,-

APPETIZERS

TAPAS PLATES

local cheeses, salamis,
chutneys & bread 155,-

CALAMARI

fried, and served with aioli & fresh lemon
85,-

SEASONAL SOUP

served w/ toasted bread &
suitable cheese 85,-

LOCAL BURRATA

served w/ cherry tomatoes
and fresh basil 115,-

MILLENNIUM SARDINES

served on homemade flatbread
& sprinkled with fresh lemon zest 85,-

BEETROOT CARPACCIO

served w/ fenugreek seeds & fresh goat
cheese 85,-

GRILLED BONE MARROW

served w/ truffle salt and crispy bread
95,-



*All-veggie salads!
Order mains or sides
separately*





MENU

*Finished your veggies, have you?
Here's something for your sweet tooth...*

MAINS

SEASONAL FISH

one side pan-fried 145,-

CHICKEN BREAST

served pan-fried
w/ seasonal herbs 145,-

MINESLUND PRIMECUT

185,-

LASAGNA BOLOGONESE

145,-

CHEESES & DESSERT

FOREST BERRY SORBET

sprinkled w/ fresh mint 65,-

MERMAID KISS

seasonal fruit + crumble
w/ lemon & cream 65,-

EMMERY'S BROWNIE

served w/ vanilla ice cream 75,-

CAKE OF DAY

75,-

SIDES

HAND CUT FRIES

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

RUSTIC MASH

w/ butter, roots & parsley 75,-

SEASONAL SALAD

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

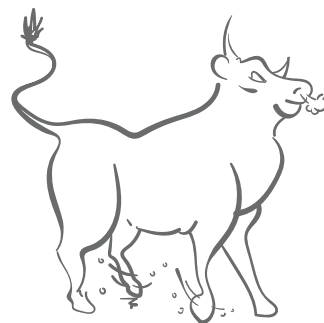
BAKED ROOTS

could be carrots, yams potatoes,
clery or jerusalem artichokes 75,-

*Ask your waiter what the
flavour of the day is - we
promise it's always really
really good stuff...
(also, if you need to know
about the allergens)*

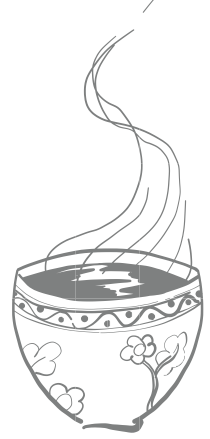
CHEESE PLATE

Comes with caramelized nuts,
chutney & crackers 115,-



When paying by credit card, additional charges from the credit card companies may apply

DRINKS



SOFT DRINKS

By Naturfrisk

25CL

Orange	25,-
Cola	25,-
Elderflower	25,-
Raspberry	25,-

33CL

Orange - Passion	35,-
Rhubarb (seasonal)	35,-
Tonic by Barmacist	35,-
Lemon by Barmacist	35,-
Gingerbeer by Barmacist	35,-

COFFEE & TEA

Honduras blend - fairtrade & organic

Espresso	25,-
Americano	30,-
Cortado	30,-
Cappuccino	35,-
Caffe Latte	40,-
Hot Chocolate	35,-
Tea blend from our wide selection	30,-

*Depresso
(when you've run out of coffee...)*

Extra shot of coffee 5,-

*all fizzy, organic and sweet-
ened with cane sugar*



*fermented green tea with lots
of healthy pro-biotics
Locally made*

KOMBUCHA & MATE

Kombucha	55,-
Mate Mate by Nørrebro	35,-

*Originated in latin America
Mate is a high concentrated
cold tea with bubbles*

DRINKS

only local beer!

DRAUGHT BEER

By Nørrebro Brewery

Pilsner 40,- / 50,-
Bombay pale ale 40,- / 50,-

BOTTLED BEER

By Nørrebro Brewery

Ravnsborg Rød red ale 55,-
Bombay Pale Ale 55,-
Böhmer Pilsner 55,-
Kings County Brown ale 55,-
Stuykman Witbier 55,-
New York Lager 55,-
Lemon Ale 55,-

COCKTAILS



NEGRONI

Gin, vermouth & campari 110,-

ESPRESSO MARTINI

Vodka, espresso, & love 105,-

MARGARITA ROSA

Tequila, pink grape & lemon 105,-

NORTHERN COAST LINER

Rhum, Buckthorn & gingerbeer 105,-

RHUBARB MOJITO

White rhum, Rhubarb, & mint 105,-

DRINKS - TRIED & TESTED

SELECTED

Premium spirits with local softdrinks 85,-



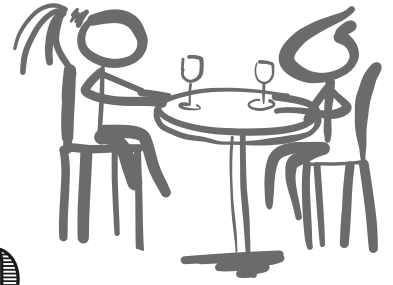
*Spilling a full beer is the adult
equivalent of accidentally
letting go of a balloon...*



90-100% organic



WINE



*I'm a hybrid -
I run on wine
and chocolate...*

VENI, VIDI, VINO

SPARKLING



GLASS BTL.

Cava Albet Petit, Brut 70,- 295,-
Spécial Privilege, St. Estève 325,-

WHITE

GLASS BTL.

Chardonnay, St. Estève 65,- 285,-
Falanghina, S. Salvatore 70,- 325,-
Riesling, Gysler 1 L 70,- 345,-
Sauvignon Blanc, Petit Clos 80,- 385,-
G. Veltliner, Mantlerhof 295,-
Grenache Blanc, Montirius 365,-
Chardonnay, Croix Senaillet 425,-
Chablis, Christian Moreau 445,-

ROSÉ

GLASS BTL.

Cuveè Fleurs La Jeannette 65,- 285,-
Tradition, St. Estève 70,- 325,-
Vetere Rosato, S. Salvatore 85,- 385,-

RED



GLASS BTL.

Grenache/Syrah, Sablet 70,- 325,-
Aglanico, S. Salvatore 70,- 325,-
Barbera, Camparo 75,- 365,-
Pinot Noir, Petit Clos 80,- 385,-
Grenache, Jardin Secret, Montirius 425,-
Cabernet Sauv., Casa Lapostolle 425,-
Gigondas, "Philip" Gardette 465,-
Pinot Noir, Clos Henri Vineyard 625,-

CHAMPAGNE

BTL.

Rèsonance, N.V Marie Courtin 695,-
Blanc de Noirs, N.V Benoit Lahaye 795,-

SWEET

GLASS BTL.

Dolc Mataró, Alta Alella 395,-
Muscat de Venise, Fontavin 465,-



*A friend of wine is a
friend of mine!*



*We love wine and have lots
& lots of it - ask for the full
wine list, if you're interested
in seeing a larger selection*

When paying by credit card, additional charges from the credit card companies may apply

OUR SUPPLIERS

*All of our lovely
& carefully chosen
suppliers ♥*



1. Mineslund is where our young calves live and good some good years on grass - located in Kalundborg

2. Naturfrisk produces some of the best organic soft drinks in Denmark and has existed since 1906 - found in Ørbæk k

3. Sødram has some amazing free range chickens - which is why there were no doubt on picking them - location Skærbæk

4. Søbogaard is our jam & vodka gods. They started selling honey in 1976 - located in Herning

5. La traccia in Rødovre hand makes the beautiful burrata and has existed since 2014

6. Nørrebro Bryghus produces some of the best organic beers in Denmark and for sure got something every bodies taste. found in Nørrebro Est. 2003

7. LoveKombucha is one of the first in Denmark to produce kombucha and their approach leaves us with a remarkably well tasting kombucha. Head-quarters on Amager.

8. Bornholm snaps produces - you guessed it, Snaps and may we add some very tasty ones! Location: Bornholm Est. 2015

9. Nørrebro Brew does our Maté - and is run by a group of friends - founded in 2014 and located in Nørrebro

ALLERGENER

ALLERGENS
ALLERGENE

DANSK

ENGLISH

DEUTSCH



Gluten

Gluten

Gluten



Krebsdyr

Crustaceans

Krustentiere



Æg

Egg

Eier



Fisk

Fish

Fisch



Jordnød

Peanut

Erdnuss



Soya

Soy

Soja



Mælk

Milk

Milch



Lupin

Lupine

Lupine



Selleri

Celery

Sellerie



Sesam frø

Sesame seeds

Sesamkørner



Sennep

Mustard

Senf



Sulfitter

Sulfites

Sulfite



Nødder

Nuts

Nüsse



Bløddyr

Molluscs

Weichtiere

