

MENU

All prices in DKK

W/BREAD

EITHER WHEAT OR RYE

CROQUE MADAME
w/ ham, mustard, cheese & egg 95,-

CROQUE MONSIEUR
w/ ham, mustard & cheese 85,-

CROQUE VERT*
w/ tamari marinated Tofu
red pesto & tomatoes 85,-

TARTINE & AVOCADO
w/ avocado, rucola & sesame seeds 75,-

TARTINE & CHOCOLAT
w/ Bionella, banana, cocoa nibs &
blueberries 65,-

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,-

SOUPE VERT*
w/ toasted bread 85,-



90-100% organic

ASK YOUR WAITER FOR
DETAILS

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

ALL RESTAURANTS AND BARS AT THE GULDS-
MEDEN HOTELS HAVE ACHIEVED THE
OFFICIAL DANISH GOLD Ø-LABEL.
WE AIM TO BUY ONLY ORGANIC FOOD/DRINK, AND
WILL CHOOSE ANOTHER PRODUCT IF UNAVAILA-
BLE 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,-

CAESAR SALAD
w/ grilled chicken 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, yams, potatoes,
celery or jerusalem artichokes 75,-

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

CRISPY ROMAINE*
w/ parmesan shavings, pumpkin seeds
& our yoghurt dressing 75,-

KALE & APPLE SALAD*
w/ roasted sesame seeds, mustard
& agave dressing 75,-

DESSERT

FOREST BERRY SORBET
sprinkled w/ fresh mint 75,-

MERMAID KISS
w/ seasonal fruit, crumble & cream 75,-

BROWNIE
served w/ vanilla ice cream 75,-

CAKE OF THE DAY 75,-

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

Espresso 25,-
Americano 30,-
Cortado 30,-
Cappuccino 35,-
Caffe Latte 35,-

DRINKS

SOFT DRINKS

BY NATURFRISK

25CL
Orange - Cola - Elderflower - Raspberry
Club soda - Ginger Ale - Lemon - Tonic **28,-**

33CL
Rhubarb - Pink grape - Ginger beer **38,-**

SELECTED SOFTDRINKS

BioZisch Gingerlife
Nørrebro Maté tea, Green ice Tea **38,-**

Gro juice Coldpressed veggies & fruit **42,-**

HOUSE WINES

WHITE

Chardonnay, Paul Mas 65/285,-
Riesling, Trocken Burg Ravensburg 80/400,-

RED

Malbec + Syrah, Big Game 65/285,-
Blaufränkisch, Weingut Heinrich 85/425,-

ASK YOUR WAITER
FOR OUR FULL WINE +
COCKTAILS LIST

DRAUGHT BEER

BY NØRREBRO BREWERY

30 /50CL

Pilsner 50 /75,-
Bombay pale ale 50 /75,-
Ravnsborg Rød 50 /75,-
Stuykman Witbier 50 /75,-
Seasonal 50 /75,-

BOTTLED BEER

33CL

BY BRAU Handcrafted in Copenhagen 60,-
DRAGONFLY BY BRAUNSTEIN 60,-

COFFEE & TEA

Honduras blend - fairtrade

extra shot +5,-
Hot Chocolate 35,-
Tea blend from our wide selection 30,-

***VEGAN VERSION AVAILABLE**