



MENU

All prices in DKK



SNACKS

45,-

SWEET

mix of nuts w/ dried fruits & oialla chocolates

NATURAL

mix of nuts

SALTY

olives, truffle popcorns or soy almonds

W/BREAD

EITHER WHEAT OR RYE

TARTINE & AVOCADO

w/ avocado, rucola & sesame seeds 75,-

TARTINE & CHOCOLAT

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

APPETIZERS

/small dishes

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,-

TAPAS PLATES

local cheeses, salamis, chutneys & bread 155,-

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

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

75,-

HAND CUT FRIES

w/ dip of your choice
chili mayo or aioli

RUSTIC MASH

w/ butter, roots & parsley

BAKED ROOTS

could be carrots, potatoes,
celery or jerusalem artichokes

SEASONAL SALAD

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

KALE & APPLE SALAD

w/ roasted sesame seeds, mustard
& agave dressing

DESSERT

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,-

YOUR WAITER CAN GIVE YOU THE DETAILS

COFFEE & TEA

Honduras blend - fairtrade & organic

Espresso 25,-

Americano 25,-

Cortado 34,-

Cappuccino 34,-

Caffe Latte 34,-

Tea blend from our wide selection 28,-

DRINKS

SOFT DRINKS

25CL FIZZY

Raspberry, Cola, Orange,
Elderflower 25,-

33CL

Rhubarb, Ginger Beer,
Pink Grape 35,-

MATÉ MATÉ OR MANA ICE TEA

Seasonal 35,-

JUICES

freshly pressed

MEAN GREEN

Avocado, spinach, apple, orange
& ginger 68,-

NEW NORDIC TROPICAL

Buckthorn, beetroot, grape
& orange 68,-

THE ROOTS

Beetroot, spinach, ginger,
apple & lemon 68,-

SPINACH SPLASH

Spinach, avocado, apple & lemon 58,-

FRUIT FEVER

Strawberry, blueberry, banana
& apple 68,-

IBIZA IBRI

Strawberry, mint, orange, banana
& protein powder 68,-

HOUSE WINES

CAVA

Albet Noya Petit, Brut 65/295,-

WHITE

Chardonnay, Paul Mas 65/285,-
Riesling Trocken, Burg Ravensburg 80/400,-
Sauvignon Blanc, Petit Clos Henri 85/425,-

ROSÉ

Rosé, La Cappuccina 70/345,-
Vetere Rosato, S. Salvatore 90/425,-

RED

Carignan + Grenache Paul Mas 65/325,-
Pinot Noir, Petit Clos Henri 90/425,-

BEERS

30/50CL

Bj Nørrebro Brewery

DRAUGHT BEER

Pilsner & Seasonal 50/75,-

BOTTLED BEER

Ravnsborg rød, Bombay pale ale
New York Lager 55,-