

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

Nørrebro Maté Maté	38,-
Nørrebro Maté tea, Green ice Tea	38,-
Gro juice Coldpressed veggies & fruit	42,-

HOUSE WINES

CAVA

Saint Esteve, Special Privilege	75/345,-
Prosecco, Bianca Vigna	75/345,-

WHITE

Riesling, Weingut Ravensburg	70/325,-
Saint Veran, Chablis, Chardonnay	75/345,-
Petit Clos, Sauvignon Blanc	80/395,-

ROSÉ

Chateau de Beaupré	75/345,-
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RED

Malbec + Syrah, Big Game	70/325,-
Grenache, La Roubine	70/325,-
Barbera d'Alba	75/345,-
Pinot Noir, Petit Clos Henri	85/445,-

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 Handcrafted in Køge	60,-

COFFEE & TEA

Honduras blend - fairtrade

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

*VEGAN VERSION AVAILABLE



BAR



SNACKS

LET'S ALL GO NUTS TOGETHER!

salty, sweet or natural 45,-

OLIVES

black & green 45,-

TRUFFLE POPCORN

45,-

CHAMPAGNE

Ruppert-Leroy, Martin Fontaine 2013 795,-

David Léclapart, Artiste 2009 1295,-

BUBBLES

Saint Esteve, Special Privilege 75/345,-

Prosecco, Bianca Vigna 75/345,-

ROSÉ

Chateau de Beaupré 75/345,-

WHITE

Riesling, Weingut Ravensburg 70/325,-

Saint Veran, Chablis, Chardonnay 75/345,-

Petit Clos, Sauvignon Blanc 80/395,-

Sancerre, Domaine Vacheron 425,-

Riesling, Kapel. Weingut Ravensburg 725,-

RED

Malbec + Syrah, Big Game 70/325,-

Grenache, La Roubine 70/325,-

Barbera d' Alba 75/345,-

Pinot Noir, Petit Clos Henri 85/445,-

Gigondas, Moulin de Gardette 425,-

Pinot Noir, Clos Henri Vineyard 685,-

COCKTAILS

Backyard Bubbles 95,-

Gin, prosecco, cucumber & elderflower

Almost a Spritz 95,-

Pinot Noir, Rondo, Maté Maté & lemon

Liquid Strawberry Dream 105,-

Rum, strawberry, cream & orange

Muave Margarita 115,-

Tequila, pink grape & lime

Espresso Martini 95,-

Vanilla Vodka, espresso & coffee liqueur

Whiskey Sour 115,-

Whiskey, bitter, egg white & sour

