



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 PLATE

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 celerly 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

20CL

Gingerbeer, Tonic or Lemon 30,-

25CL

Orange - Cola - Elderflower or Raspberry 25,-

33CL

Rhubarb - Pink grape 35,-

ICE TEA

Maté Maté or Seasonal 40,-

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,-

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

ASK YOUR WAITER FOR OUR FULL WINE + COCKTAILS LIST

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



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