



# 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 PROD-  
UCT 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,-

### 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  
celery 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

ask your waiter for the details 75,-

### CHEESE PLATE

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

REMEMBER TO  
ORDER SIDES

## DRINKS

### SOFT DRINKS

#### 20CL

30,-

Lemon/lime, Passion, Elderflower, Rhubarb  
Ginger soda, Pink Grape, Raspberry

#### 25CL

30,-

Cola

#### ICE TEA

40,-

Maté Maté or Seasonal

## 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

55,-

BY NØRREBRO BREWERY

40CL

Böhmer pilsner, Bombay pale ale,  
New York lager, Ravensborg Rød,  
Kings county brown ale, Stuykman Witbier  
or Seasonal

## 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,-

