

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 PLATE local cheeses, salamis, chutneys & bread	155,-
SOUPE VERT* 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 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 UN-
AVAILABLE IN ORGANIC FORM. ON RARE OC-
CASIONS, 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,-
BURGERS	175,-
CHAPUNG W/ CHEESE beef patty, with pickles, chili mayo ketchup and onions	
VEGAN VERSION Falafel & spinach bun	

Both served with fries & condiments

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, celeriy 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 ask your waiter for the details	75,-
CHEESE PLATE 4 types of cheeses w/ caramelized nuts & crackers	125,-

***VEGAN VERSION AVAILABLE**

DRINKS

SOFT DRINKS

20CL Lemon/lime, Passion, Elderflower, Rhubarb Ginger soda, Pink Grape, Raspberry	30,-
25CL Cola	30,-
ICE TEA Maté Maté or Seasonal	40,-

HOUSE WINES

CAVA Saint Esteve, Special Privilege Prosecco, Bianca Vigna	75/345,- 75/345,-
WHITE Riesling, Weingut Ravensburg Saint Veran, Chablis, Chardonnay Petit Clos, Sauvignon Blanc	70/325,- 75/345,- 80/395,-
ROSÉ Chateau de Beaupré	75/345,-
RED Malbec + Syrah, Big Game Grenache, La Roubine Barbera d' Alba Pinot Noir, Petit Clos Henri	70/325,- 70/325,- 75/345,- 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	
Espresso	25,-
Americano	30,-
Cortado	30,-
Cappuccino	35,-
Caffe Latte	35,-
extra shot	+5,-
Hot Chocolate	35,-
Tea blend from our wide selection	30,-

REMEMBER TO
ORDER SIDES

ASK YOUR WAITER
FOR OUR FULL WINE +
COCKTAILS LIST