



MANDONS

RESTAURANTE



SNACKS

45,-

SWEET

mix of nuts w/ dried fruits & oialla chocolates

NATURAL

mix of nuts

SALTY

olives, truffle popcorns or soy almonds

TARTINES

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 PLATE

local cheeses, salamis, chutneys & bread 155,-



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.

*All prices in DKK

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

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

ask your waiter for the details 75,-

CHEESE PLATE

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

COFFEE & TEA

Honduras blend - fairtrade & organic

Espresso 25,-

Americano 25,-

Cortado 34,-

Cappuccino 34,-

Caffe Latte 34,-

Tea blend from our wide selection 28,-

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

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

ASK YOUR WAITER FOR OUR FULL WINE + COCKTAILS LIST

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 90/445,-

BEERS

30/50CL

By Nørrebro Brewery

DRAUGHT BEER

Pilsner & Seasonal 50/75,-

BOTTLED BEER

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

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