



# MANDON RESTAURANT



All prices in DKK

## SNACKS 45,-

- SWEET**  
mix of nuts w/ dried fruits & oialla chocolates
- NATURAL**  
mix of nuts
- SALTY**  
olives, truffle popcorns or soy almonds

## W/BREAD EITHER WHEAT OR RYE

- 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 PLATES**  
local cheeses, salamis, chutneys & bread 155,-
- 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

- 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,-

REMEMBER TO ORDER SIDES

## 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** 75,-
- CHEESE PLATE**  
4 types of cheeses w/  
caramelized nuts & crackers 125,-

YOUR WAITER CAN GIVE YOU THE DETAILS

## COFFEE & TEA

- Honduras blend - fairtrade & organic
- Espresso 25,-
- Americano 25,-
- Cortado 34,-
- Cappuccino 34,-
- Caffe Latte 34,-
- Tea blend from our wide selection 28,-

## DRINKS

### SOFT DRINKS

- 25CL FIZZY**  
Raspberry, Cola, Orange,  
Elderflower 25,-
- 33CL**  
Rhubarb, Ginger Beer,  
Pink Grape 35,-
- MATÉ MATÉ OR MANA ICE TEA**  
Seasonal 35,-

### 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

- 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,-

ASK YOUR WAITER FOR OUR FULL WINE COCKTAILS LIST

### BEERS 30/50CL

- DRAUGHT BEER**  
By Nørrebro Brewery 50/75,-
- BOTTLED BEER**  
Ravnsborg rød, Bombay pale ale  
New York Lager 55,-