



# MANDOIN 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,-

## 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,-

## 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

YOUR WAITER CAN GIVE YOU THE DETAILS

## 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 IBAI**  
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,-

### BEERS 30/50CL

By Nørrebro Brewery

**DRAUGHT BEER**  
Pilsner & Seasonal 50/75,-

**BOTTLED BEER**  
Ravnsborg rød, Bombay pale ale  
New York Lager 55,-

ASK YOUR WAITER FOR OUR FULL WINE COCKTAILS LIST

# 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