

# CAFÉ DU NORD

All prices in DKK

EVERY DISH CAN BE ENJOYED  
JUST THE WAY YOU LIKE!

TO START, TO SHARE OR  
ON THE SIDE OF SOMETHING ELSE.

THIS SYMBOL MEANS VEGAN VERSION  
AVAILABLE 🌱

FOLLOW OUR SUGGESTIONS OR  
CREATE YOUR OWN COMBO

OUR FAVOURITE 🟢

VIKINGS WAY 🟡

CHEF'S CHOICE 🔴

HANGOVER AID 🟡

VITAMIN BOOST 🟠

## WITH BREAD

**CROQUE MADAME**  
w/ ham, mustard, cheese & egg 95,-

**CROQUE MONSIEUR** 🌱  
w/ ham, mustard & cheese 85,-

**TARTINE & AVOCADO**  
w/ avocado, rucola & sesame seeds 75,-

## SMALL DISH

**BLACK SEAWEED CAVIAR**  
w/ cream cheese & fresh herbs 85,-

**CALAMARI** 🟡  
fried squid w/ aioli & fresh lemon 85,-

**MILLENNIUM SARDINES** 🔴  
bread w/ fresh lemon zest 85,-

**BEETROOT CARPACCIO\*** 🟢🔴  
w/ fenugreek seeds & goat cheese 85,-

**GRILLED BONE MARROW** 🟡  
w/ truffle salt & crispy bread 95,-

**SOUP** 🌱🟠  
w/ grilled bread 85,-

**LOCAL BURRATA**  
w/ seasonal greens & herbs 115,-

**CHARCUTERIE** 🔴  
local cheeses, salamis, chutneys  
& bread 155,-

## SIDES N' SNACKS

**FRITES ROYALES** 🌱  
w/ dip of your choice:  
chili mayo or aioli 75,-

**RUSTIC MASH**  
w/ butter & parsley 75,-

**BAKED ROOTS** 🟠  
seasonal - ask your waiter for details 75,-

**SEASONAL SALAD**  
whatever the day yields 75,-

**CRISPY ROMAINE** 🌱  
w/ parmesan & pumpkin seeds 75,-

**KALE & APPLE SALAD** 🟢  
w/ roasted sesame seeds, mustard  
& lime dressing 75,-



**ICY OYSTERS** 4 PCS 125,-  
8 PCS 250,-  
12 PCS 350,-  
w/ lime granité

## MEAT & FISH

**PAN-FRIED COD** 🟢 145,-  
crispy on skin side

**CHICKEN BREAST** 145,-  
pan-fried w/ seasonal herbs

**PRIME CUT SUPREME** 🟡 195,-  
min: 350G

**CAESAR SALAD** 🌱🔴 195,-  
w/ grilled chicken or falafel

**LASAGNA** 🌱 145,-

**PLAT DU JOUR** 185,-  
ask your waiter for details

## SWEETS

**TARTINE & CHOCOLAT** 🟠 65,-  
w/ banana, chocolate spread,  
cocoa nibs & blueberries

**SASSY SORBET** 75,-  
sprinkled w/ fresh mint

**MERMAID KISS** 🟢 75,-  
w/ seasonal fruit,  
croissant crumble & yoghurt

**BROWNIE** 🟡🟠 75,-  
w/ ice cream

**CAKE OF THE DAY** 75,-  
ask your waiter for the details

**CHEESE PLATE** 125,-

4 types of cheese w/ caramelized nuts &  
crispy bread

**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.

**HOUSE BURGERS** 175,-

Both served w/Frites Royales

**THE ONE WITH MEAT** 🟡  
Grilled Tartare with cheese, classic version

**THE VEGAN** 🟡  
Falafel & spinach bun

**SOFT DRINKS** 30,-

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

**MATE OR ICE TEA** 40,-

## HOUSE WINES

### SPARKLING

Crément, Saint Esteve, Privilege 75/345,-  
Prosecco, Bianca Vigna 85/385,-

### WHITE

Chardonnay, Saint Veran 75/345,-  
Riesling trocken, Ravensburg 85/385,-  
Sauv. Blanc, Petit Clos Henri 95/445,-

### ROSÉ

Chateau de Beaupré 75/345,-

### RED

Malbec & Syrah, Big Game 75/345,-  
Grenache & Syrah, La Roubine 85/385,-  
Barbera d'Alba, Camparo 85/385,-  
Pinot Noir, Petit Clos Henri 95/445,-

## DRAUGHT BEER

### BY NØRREBRO BREWERY

Pilsner 30 /50CL  
New York Lager 50 /75,-  
Seasonal

**BOTTLED BEER** 55,-  
33CL

### BY NØRREBRO BREWERY

Bombay Pale Ale, Stuykman Weissbeer,  
Ravnsborg Rød, Kings County Brown Ale or  
Seasonal

## COFFEE & TEA

Honduras blend - fairtrade

ESPRESSO 30,-  
AMERICANO 30,-  
CORTADO 30,-  
CAPPUCCINO 40,-  
CAFFE LATTE 40,-  
EXTRA SHOT +5,-

**HOT CHOCOLATE** 35,-

**TEA BLEND** 30,-  
FROM OUR WIDE SELECTION

**ICE COFFEE** 45,-