

# MANON

All prices in DKK

• EVERY DISH CAN BE ENJOYED JUST THE WAY YOU PREFER!

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 

CHEFS CHOICE 

HANGOVER AID 

VITAMIN BOOST 

## 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,-

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,-

## JUNGLE FISH

### OPENING HOURS

12:00-22:00 WEEKDAYS

12:00-23:00 WEEKENDS

CALL: +45 6120 8674  
IF NO ONE IS PRESENT



## MEAT & FISH

PAN-FRIED COD  crispy on skin side 145,-

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

PRIME CUT SUPREME  min: 350G 195,-

LASAGNA  145,-

CAESAR SALAD   w/ grilled chicken or falafel 195,-

## PLAT DU JOUR

ask your waiter for details 185,-


## 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.

## SWEETS

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

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

BROWNIE   w/ ice cream 75,-

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

CHEESE PLATE 125,-

4 types of cheese w/ caramelized nuts & crispy bread

## 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,-

Pink Grape, Cola, Lemon, Orange, Elderflower, Ginger Beer

MATÉ 40,-  
By NørreBrew

## HOUSE WINES

### SPARKLING

Crément, Saint Esteve, Priviliege 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

La Ferme, Saint Roux 85/385,-

### 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  
Bombay pale ale 50 /75,-

## BOTTLED BEER

33CL

### BY NØRREBRO BREWERY

Pilsner, New York Lager, Ravensborg Rød, Stuykman Witbier or Seasonal 55,-

## COFFEE & TEA

Honduras blend - fairtrade

ESPRESSO 30,-  
AMERICANO 30,-  
CORTADO 30,-  
CAPPUCCINO 35,-  
CAFFE LATTE 40,-  
EXTRA SHOT +5,-

HOT CHOCOLATE 35,-

TEA BLEND FROM OUR WIDE SELECTION 30,-

ICE COFFEE 45,-