

# M E N U

## MIX, MATCH & ENJOY!

Welcome to our menu, which is just as diverse as our guests  
– there's something for everyone to indulge in here!

We love to share – in general, but food and drink in particular, so all dishes and sides can be served as sharing dishes for the whole table.

And everything is organic, sustainable and freshly prepared,  
so you can dig in with a clear conscience.

## LOVE FOOD 🧟 HATE WASTE

### WITH BREAD

- CROQUE MADAME** 95,-  
w/ ham, mustard, cheese & egg
- ♥ **TARTINE AVOCADO** 75,-  
w/ avocado, rucola & sesame seeds
- GRILLED SANDWICH** 85,-  
Ask your waiter for details

### STARTERS

- ♥ **BLACK SEAWEED CAVIAR** 85,-  
w/ cream cheese & fresh herbs
- ♥ **BEETROOT CARPACCIO** 85,-  
w/ fenugreek seeds & goat cheese
- LOCAL BURRATA** 115,-  
w/ seasonal greens & herbs
- ROSÉ SHRIMP SALAD** 115,-
- MILLENNIUM SARDINES** 85,-  
Bread w/ fresh lemon zest

### MAINS

- PAN FRIED COD** 145,-  
Crispy on skin side
- CHICKEN BREAST** 145,-  
Pan-fried
- PRIME CUT SUPREME** 235,-  
min. 300g + Herb butter
- ♥ **HOUSE BURGER** 145,-  
Vegan option available
- ♥ **CAESAR SALAD** 195,-  
Choose falafel or chicken
- ♥ **LASAGNA** 145,-  
Vegan option available

- PLAT DU JOUR** 185,-  
Ask your waiter for details
- PASTA DU JOUR** 145,-  
Ask your waiter for details

### SIDES

- ♥ **FRITES ROYALES** 75,-  
w/ parmesan & lime zest
- RUSTIC MASH** 75,-  
w/ butter & parsley
- ♥ **KALE AND APPLE SALAD** 75,-  
w/ roasted sesame seeds, mustard & lime dressing.
- SEASONAL SALAD** 75,-  
whatever the day yields

### SWEETS

- ♥ **TARTINE CHOCOLAT** 65,-  
seasonal fruit
- ♥ **SASSY SORBET** 75,-  
**MERMAID KISS** 75,-  
seasonal compote w. crumble
- BROWNIE** 75,-  
w/ ice cream
- CAKE OF THE DAY** 75,-  
Ask your waiter for details

### DIPS

- Signature Barbeque 10,-
- Virgin Aioli
- ♥ Chili Mayo
- Truffle mayo
- Tarragon creme



# BEVERAGE

## HOMEMADE SODAS

Lemon/lime, Tonic, Elderflower, Raspberry, Ginger soda or Cola. 45,-

## JUICES

freshly pressed

### MEAN GREEN

Avocado, spinach, orange & ginger 75,-

### THE ROOTS

Beetroot, spinach, ginger & lemon 75,-

### SPINACH SPLASH

Spinach, avocado, apple & lemon 75,-

### FRUIT FEVER

Strawberry, blueberry, banana 75,-

### IBIZA IBRI

Strawberry, mint, orange, banana & protein powder 75,-

## LEMONADE

Seasonal 55,-

## CHAMPAGNE

BY BRUNO MICHEL, VAL DE MARNE

Cuvée Blanche Assemblée, Brut 695,-

Cuvée Rosé, Brut 795,-

Blanc de Blancs 2010, Les Brousses, Brut 995,-

## SPARKLING

Crément, Saint Esteve, Privilège 75/345,-

Prosecco DOCG, BiancaVigna 85/385,-

Grande Reserve, Privat Laietà 545,-

## ROSÉ

La Ferme, Saint Roux, Pigeonnier 85/385,-

Vetere Rosato, San Salvatore 105/545,-

## WHITE

Chardonnay, Saint Veran 75/345,-

Riesling Trocken, Burg Ravensburg 85/385,-

Sauvignon Blanc, Petit Clos Henri 95/445,-

Arneis Blange, Ceretto 105/545,-

Sancerre, Domaine Vacheron 625,-

Riesling Kapellenberg, Ravensburg 685,-

## RED

Grenache & Syrah , La Roubine 85/385,-

Barbera d' Alba, Camparo 85/385,-

Pinot Noir, Petit Clos Henri 95/445,-

Gigondas, Moulin de la Gardette 545,-

Barolo Trediberri 115/645,-

Pinot Noir, Clos Henri Vineyard 685,-

## COCKTAILS

### MØNT RHUM COLLINS

Rum Blanc, Mint, lime & fizzy water 105,-

### CUCUMBA GIN CHIN

Gin, ginger cucumber, lemon & agave 115,-

### ALMOST A SPRITZ

Amaro, prosecco & tonic 125,-

### ESPRESSO MARTINI

Vodka, coffee liquor & espresso 145,-

## DRAUGHT BEER

BY NØRREBRO BREWERY

Ask your waiter for details 30/50cl

50/75cl

## COFFEE & TEA

Honduras blend - fairtrade

ESPRESSO 30,-

AMERICANO 30,-

CORTADO 35,-

CAPPUCCINO 40,-

CAFFE LATTE 40,-

EXTRA SHOT +5,-

HOT CHOCOLATE 45,-

### TEA BLEND

From our wide selection 30,-

