

DINNER MENU

All our food and drinks are **organic and/or sustainable**, chosen with care and freshly prepared, so you can dig in with a clear and healthy conscience.

LOVE FOOD 🦴 HATE WASTE

STARTERS

LOCAL BURRATA With fresh tomatoes and herbs	135,-
BEETROOT CARPACCIO With blueberries and fresh greens	115,-
SEAWEED CAVIAR With cream cheese and herbs	95,-
SMOKED HAM With asparagus and parmesan	145,-

MAINS

CAESAR SALAD W/FALAFEL Vegan option available	225,-
LASAGNA BOLOGNESE Vegan option available	175,-
HOUSE BURGER WITH FRITES ROYALES Vegan option available	245,-
PRIME CUT SUPREME 350 gr with one side of your choice	395,-
CHICKEN BREAST With fresh herbs and one side of your choice	275,-
PAN FRIED COD With fresh herbs and one side of your choice	275,-

SIDES

SEASONAL SALAD Whatever the day yields	85,-
FRITES ROYALES W/ KETCHUP With parmesan and lime zest, ketchup dip. Chili mayo +10,-	85,-
RUSTIC MASH With fresh herbs. Vegan option available	85,-

DESSERT

CHEESE BOARD Four types of cheese with jam and toasted bread	165,-
RAINBOW TREAT Rhubarb cake, Flødebolle and fresh rhubarb with sugar dip	145,-
CAKE OF THE DAY	115,-

BEVERAGE

HOMEMADE SODAS

Lemon-lime	45,-
Elderflower	
Raspberry	
Passionfruit	
Ginger	
Cola	

JUICES

freshly pressed

MEAN GREEN	75,-
Avocado, spinach, orange, ginger	

FRUIT FEVER	75,-
Strawberry, orange, blueberry, banana	

LEMONADE

Seasonal	55,-
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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,-
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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,-
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 RUM COLLINS	105,-
White Rum, mint, lime & fizzy water	

CUCUMBA GIN CHIN	115,-
Gin, ginger cucumber, lemon & agave	

ALMOST A SPRITZ	125,-
Amaro, prosecco & tonic	

ESPRESSO MARTINI	145,-
Vodka, coffee liquor & espresso	

DRAUGHT BEER

BY NØRREBRO BREWERY

Ask your waiter for details	30cl 50,-
	50cl 75,-

COFFEE & TEA

Honduras blend - fairtrade

ESPRESSO	30,-
AMERICANO	30,-
CORTADO	35,-
CAPPUCCINO	40,-
CAFFE LATTE	40,-
EXTRA SHOT	+5,-
HOT CHOCOLATE	45,-

TEA BLEND	30,-
From our wide selection	

