

BREAKFAST - BRUNCH – LUNCH – SNACKS

From 07:30 to 15:00

Sourdough Bun	36,-
With butter & cheese	
Add house made Jam +10,-	
Add smoked ham +15,-	
House made yoghurt	75,-
With granola & compote	
Bread & cold pressed rapeseed oil *	pr. person 40,-

From 09:30 to 15:00

Gigas oysters – Limfjorden *	3 / 6 /12pcs
Hand-picked, served with a vinaigrette of Danish lemongrass and herb oil	105,- /205,- /400,-
<i>Wine suggestion: Sotoca '21 – Durella, Garganega - sparkling 90,-/450,-</i>	
House made charcuterie *	145,-
Served with pickles and crackers	
<i>Wine suggestion: Catartico '19- Cataratto - Orange 115,-/575,-</i>	
Selection of Danish cheeses *	135,-
Served with grissini and honey	
<i>Wine suggestion: Francesco - Traminer aromatic, Muscato - sweet 110,- Stafilo '15 – Barbera - rosso 95,-/475,-</i>	
Omelette	100,-
Rød krystal cheese, rye bread	
Add extra egg +15,-	
Add smoked ham +15,-	
<i>Wine suggestion: Bianco Mai '19 – Garganega, Pinot Bianco - bianco 100,-/500,-</i>	
Egg Benedict – Only available Saturday & Sunday	105,-
Swiss chard, smoked ham, hollandaise	
<i>Wine suggestion: Tamerlano '18 – Chardonnay - bianco 160,-/800,-</i>	
Potato leek soup	95,-
Served with croutons and green oil	
<i>Wine suggestion: Nøgen '21 – Solaris - bianco 125,-/625,-</i>	
Salad bowl	120,-
Danish yellow peas, pearl barley, beets, midsommer cheese, apple	
<i>Wine suggestion: Solaris – Solaris - bianco 105,-/320,- 0,5L</i>	
Meat Sandwich – Ask for today's meat	105,-
<i>Beer suggestion: Stan the Man 4,3% Braw 55,-</i>	
Veggie Sandwich	95,-
<i>Beer suggestion: Nørrebro Apple Cider – 4,9% 55,-</i>	
Øllebrød – Traditional danish porridge	75,-
House made jam, whipped cream	

From 11:30 to 15:00

Rigatoni – Pork ragú	175,-
Midsommer cheese	
<i>Wine suggestion: Bél e pain '13 – Freisa - rosso 125,-/625,-</i>	
Ravioli – Pumpkin	170,-
Sage, brown butter, midsommer cheese	
<i>Wine suggestion: Nottediluna '20 – Malvasia, Moscato, Spergola - orange 120,-/600,-</i>	

* Available all day!