

ALL DAY BREAKFAST

9:30 – 15:00

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| Sourdough bun | 40 |
| Butter, cheese – Add: Jam +10 – Meat +15 | |
| House made yoghurt | 75 |
| Granola, compote | |
| Bread & cold pressed rapeseed oil | 40 |
| Rømø oysters | each 45 |
| Housemade charcuterie | 145 |
| <i>Wine suggestion:</i> Rosato sparkling – Perfranco '20 – Salamino di Santa Croce – 95 | |
| 3 Danish cheeses – Søtofte, Thise, Copenhagen Goat Milk | 135 |
| <i>Wine suggestion:</i> Sweet – Aresco – Spergola – 110 | |
| French toast | 125 |
| Pickled green strawberries, milk ice cream | |
| Omelette | 100 |
| Gudenå cheese, rye bread – add extra egg +15 – meat +15 – mushrooms +15 | |
| Fried eggs on toast | 115 |
| Split pea hummus, kale, pickled chilli | |
| Egg benedict | 105 |
| Kale, meat, hollandaise, sourdough bread | |
| Kimchi toast | 75 |
| Croissant, cheese, mayo | |
| Meat sandwich | 105 |
| Focaccia, greens, pickled onions, pesto | |
| Veggie sandwich | 95 |
| Focaccia, roasted vegetables, greens, pickled onions, pesto | |
| Tiramisu | 95 |
| Coffee ground ice cream, mascarpone creme | |

LUNCH

11:30 – 15:00

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| Pappardelle | 175 |
| Today's ragù, Grube cheese | |
| <i>Wine suggestion:</i> Red – Calderara '19 – Nerello Mascalese, Sicily – 125 | |
| Pappardelle | 165 |
| Blue oyster mushroom, Grube cheese, miso | |
| <i>Wine suggestion:</i> White – Passerina del Frusinate '16 – Lazio – 135 | |
| Fried fish sandwich | 125 |
| Fried egg, cheese, chilli mayo, pickled shallots | |
| <i>Wine suggestion:</i> White – Campaglione '22 – Trebbiano – Emilia-Romana – 110 | |

15% discount on any wine bottle during breakfast and lunch hours.

We use animal fat for cooking. Ask for vegetarian option.

Dear guest, we add 1% to your bill to sustain the NGO foodprintnordic.org.
That way you are supporting regenerative farming in Scandinavia.