

FOOD CLUB

1,5 HOUR
MON-THURS 295 DKK
FRY-SAT 345 DKK
+ 70 DKK EXTRA 30 MIN.

COLD DISHES

FRESHLY BAKED FOCACCIA

Olive oil & sea salt

CAESAR SALAD

Parmesan, Caesar dressing, crispy bread & herbs

ZUCCHINI SALAD

Chimichurri, pumpkin seeds, sea salt & lemon zest (V)

SALAD NICOISE

Green beans, marinated tuna, egg & mustard dressing

CASARECCE PASTA

Herb pesto, mascarpone, parmesan & olive oil (V)

SPICY MELON SALAD

Watermelon, cream cheese, coriander, red onion & chili (V)

VIETNAMESE NOODLE SALAD

Nuoc cham sauce, peanuts, chili crunch & mint (VG)

POTATO SALAD

Lovage cream, mustard seeds, asparagus & radishes (V)

WHITE FISH RILLETTE

Lemon mayo & herbs

COLD PEA SOUP

Ricotta & grilled bread

CHARCUTERIE

Pesto & arugula

HOT DISHES

THAI PANANG

Fried tofu, pak choy & basmati rice

TERIYAKI PORK

Welfare pork, chili & teriyaki sauce

BEEF CUVETTE

Chimichurri & sea salt

GRILLED LINGUICA SAUSAGES

Spring onions & zhoug

DANOISE CHICKEN

Rhubarb compote & pickled cucumbers (V)

BREAD-CRUMBED WHITE FISH

Dried dill & lemon

ROASTED POTATOES

Lovage, capers & horseradish (V)

GRILLED CARROTS

Ricotta & parsley (V)

ROASTED BROCCOLI

Tahini & dukkah (V)

LEEK TART

Cream cheese, thyme & honey (V)

GRILLED SPRING GREENS

SAUCES & DIPS

Tatar sauce
Green pesto
Hummus
Bearnaise mayo
Spicy chili sauce
Aioli

DESSERTS

Local Soft Serve from Kastberg
Crispy Waffles
Sauces & Toppings
Lemon Cake (VG)
Cheesecake & Passion Fruit

DRINKS

Coca Cola & Cola Zero
Fanta & Sprite Zero
Mikkeller Burst IPA (on tap)
Tuborg grøn (on tap)
Carlsberg nordic 0,0%
Lemonade of the day
Rosé - White Wine - Red Wine
Blanc de blancs brut

The menu is seasonal and may therefore vary. We reserve the right to make changes to

Do you have allergies? Ask the chef, who will guide you safely through the buffet.

Credit Card Fee: Corporate cards issued within/outside the EU/EEA and private cards issued outside the EU/EEA are subject to a fee.
For American Express, all transactions incur an additional fee