

FOOD CLUB

SUNDAYBRUNCH / 285

COLD DISHES

CIABATTA, FOCACCIA & RYEBREAD

With whipped butter & sea salt (V + VG)

YOGHURT FROM "ØLLINGEGAARD" (V)

Ahorn sirup, granola & wild berries compote

CREAMY CHIA PUDDING (VG)

Mango, passion & coconut

FRESH FRUIT (VG)

Grape, melon & grapes

CAESAR SALAD

Salad, caesar dressing, parmesan & croutons

SPICY RIGATONI (V)

Romesco, peanuts, Parmesan, mascarpone & lemon

CHEVRE CHAUD (V)

Goat cheese, grapes, walnuts, figs & pear

SMOKED SALMON

Mustard sauce & herbs

CHICKEN SALAD

Pulled chicken, mushrooms, apples & herbs

AVOCADO MASH

Yuzu, chili & coriander

DELICATESSEN MEATS

Smoked rolled pork, ham & salami

3 TYPES OF DANISH CHEESES (V)

Compote, olives & crisp bread

WARM DISHES

SCRAMBLED FREE-RANGE EGGS (V)

Saltet smør & purløg

GRILLED WELFARE SAUSAGES

Thyme & baked onion

DRY-CURED BACON

Maple syrup & rosemary

SHAKSHUKA (V)

Spiced tomato sauce, eggs, feta & parley

FRIED FISH

Tartar sauce & dill

FRIED CHICKEN

Chili honey & sesame

BIKSEMAD

Fried potatoes, onions, beef & béarnaisemayo

WARM LIVER PATÉ

Fried mushroom & pickled beetroots

GRILLED PADRONS (V)

Sriracha & lime

GRILLED TOMATOES (VG)

Chimichurri & roasted almonds

POTATO RÖSTI (V)

Paprika & chives

SIDES

Romesco sauce
Green olives
Hummus
Pickled redonions
Pickled cucumber
Parsley pesto
Stokes Ketchup
Worcester & Tabasco

DESSERTS

Softice from Kastberg
Crispy waffles
Sauces & toppings
Belgian waffles
Chocolate/Hazelnut cream
Peanutbutter

DRINKS

Coffee & the
Orangejuice & Applejuice
Gingershot
Coca Cola & Cola Zero
Fanta & Sprite Zero
Tuborg Grøn (on tap)
Mikkeller Burst (on tap)
Carlsberg Nordic 0,0%
Blanc de Blancs Brut

The menu is seasonally based and can therefore vary. We reserve the right to make

Allergies? Ask our chef, who will guide you safely through our buffet.

Credit card fee: Commercial cards within/outside of EU/EEA and private cards issued outside EU/EEA will be charged a fee.

All transactions on American Express cards are surcharged.