

MORNING

from 10 to 12 o'clock

Half boiled egg (v) 32, -

organic egg served with toasted rye bread and butter + 2 slices of cheese 37, -

Roasted potatoes (ve) 42,

- with vegan herb mayo

White bread with cheese (v) 27, -

Smashed avocado (ve) 45, -

with lemon oil and sumac on toasted white bread

+ fried organic egg (v) 57,

Ymer (v) 42, -

with homemade granola, compote and fresh fruit

Waffle with fresh fruit (v) 48, -

maple syrup and salted almonds

Sausages & eggs 98, -

Organic sausages with fried egg, fried tomato, coarse mustard and toasted white bread

Sautéed spinach & white beans (ve) 78, -

with smashed avocado and roasted almonds on toasted white bread

Morning plate (v) 85, -

half boiled egg, homemade jam, cheese, caramelized grapefruit, toasted rye bread and white bread

Morning sandwiches

toasted white bread with matured cheddar, fried egg, avocado, fresh tomato, mayo

- with bacon 98, -

- with fried mushrooms (v) 98, - with fried mushrooms and bacon 115, -



* (ve) vegan
(v) vegetarian

SIDE ORDERS:

FRIED EGG 18 ,- // HALF AVOCADO 22, - // TWO SAUSAGES 52 ,- // BACON 25,-

* (ve) vegan
(v) vegetarian

LUNCH

from 12 to 5 o'clock

Vegan soup 79,-

served with with bread - changes regularly, ask at the bar

Toast de luxe 107,-

organic ham, cheese, coarse mustard, matured cheddar, fried eggs and bacon on buttered white bread

Toast 67, -

buttered white bread with ham and cheese or grilled bell peppers and cheese (v)

Green salad (ve) 40,

-with elderflower vinaigrette

Small snack dishes - served with bread

Hummus (ve) 67,-

Beetroot tatar (ve) 67,-

Sardines in olive oil 75,-

Burratta 75,-

DESSERTS:

CAKE 45

ÆBLEKAGE//TRIFLI 45,-

ØLKAGE//VEGAN BEERCAKE 38

RED WINE PICKLED PEAR 65,-

WAFFLE WITH FRUIT, SIRUP AND SALTED ALMONDS

COOKIE 28,-

*-> menu continues
on the other side*

LUNCH

from 12 to 5 o'clock

* (ve)vegan
(v) vegetarian

OPEN FACED RYE BREAD SANDWICHES

1 pc. 72,- - 2 pcs. 137,- * the offer applies per person

Avocado (ve)

with hummus, salad, sumac and pomegranate seeds

Smoked mackerel

with smoked cream cheese, radish, salad, black pepper, apple and lemon

Beef meatball

with wasabi mayo, pickled sweet and sour cucumbers, beets and garlic-sprouts

Potato (ve)

with vegan mayo, salad, sweetpea puree and three kinds of onion; crispy zittauer onions, raw shallots and pickled red onions

Danish chicken salad

chicken with mayo, mushrooms, parsley, asparagus, apple, bacon, radish and cress

Mushroom, nut & herb-paté (ve)

with parsley pesto, pickled beets, radish sprouts and crispy root vegetables

Smørrebrød - of the season

- see sign or ask at the bar

One of each - all of the above - seven easy pieces 470,-

-> menu continues
on the other side

EVENING

from 5.30 pm to 9.30 pm

The green board 150,-
a mix of vegan snacks and dippings with bread

Board of cheese & charcuterie 150,-
with dips and bread

Hot dish

changes regularly, see sign or ask at the bar

Soup (ve) 79,-

changes regularly, see sign or ask at the bar

Small Snacks dishes - served with bread

Burrata 75,-

Sardines in oil 75,-

Side orders

Plain green salad (ve) 40,
- with elderflower vinaigrette

Bread (ve) 25,-

DESSERTS

CAKE 45

ÆBLEKAGE//TRIFLI 45,-

ØLKAGE//VEGAN BEERCAKE 38

RED WINE PICKLED PEAR 65,-

COOKIE 28,-

* (ve) vegan
(v) vegetarian



SNACKS // Pickled baby peaches 45,- // Salted roasted almonds 32,-