

Until 1:00PM

The light brunch 145,-

Vanilla skyr w. blueberries & homemade granolaw
grapefruit w. cinnamon sugar – cheese and rye bread
homemade falafel w. avocado cream
homemade hummus w. rye biscuits – soft-boiled egg
avocado w. sesame – various kind of fruits
american pancake w. syrup and berries.

The heavy brunch 145,-

Grilled chorizo – fried sausage
serrano ham – marinated hot wing
scrambled egg – crispy bacon – french fries
vanilla skyr w. blueberries & homemade granola
american pancake w. syrup and berries
various kind of fruits.

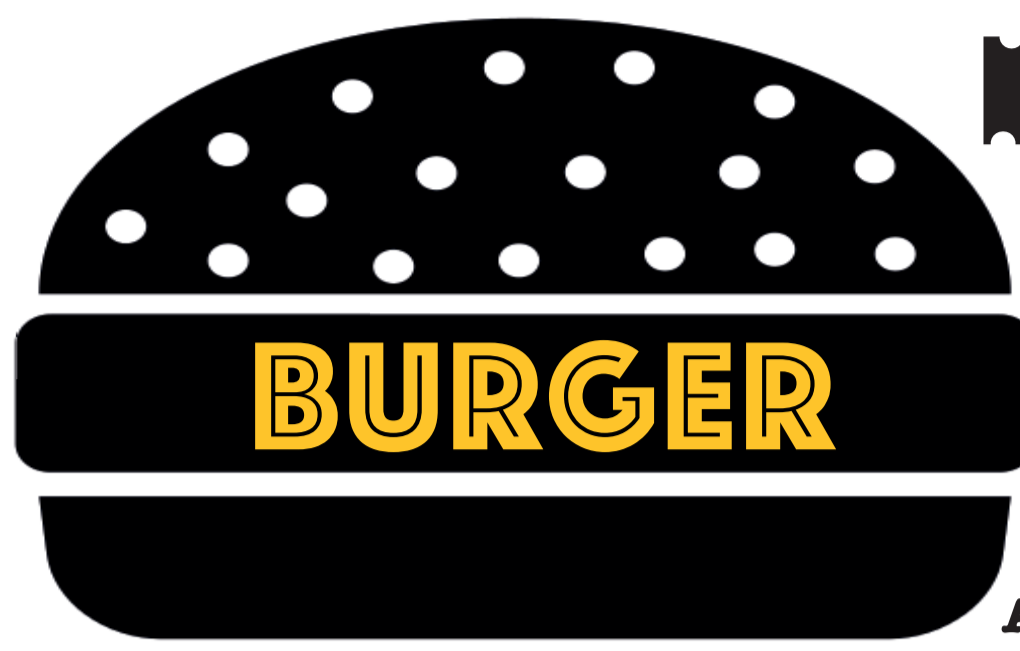
Breakfast

Vegetables omelet 119,-
Mix of vegetables and herbs
crispy salad – tomatoes.

Pancakes 65,-
3 pancakes – berries
chocolate sauce – nuts.

Serrano omelet 119,-
Serrano ham – cheddar cheese
parmesan – salad – tomatoes.

Big butter croissant 25,-
Fresh baked french croissant.



add-ons

- Extra beef 25,-
- Extra cheese 8,-
- Extra bacon 8,-
- Extra chicken 20,-
- Extra jalapenos 5,-
- Add goat cheese 15,-

Zirup's Burger 145,-
200g minced meat – crispy bacon – cheddar cheese
onions – pickled cucumber – chilli mayo – ketchup
french fries w. parsley sea salt or sweet potato fries.

American BBQ Burger 145,-
200g minced meat – soft onions – cheddar cheese
crispy bacon – pickled cucumber
homemade barbecue sauce made on whisky
french fries w. parsley sea salt or sweet potato fries.

Chicken Burger 145,-
180g chicken breast – bacon – tomato – onions
cheddar cheese – curry mayo – pickles – chilli mayo
french fries w. parsley sea salt or sweet potato fries.

Zirup's Truffle Burger 145,-
200g minced meat – truffle mayo – cheddar – tomato
soft onions – onion rings – pickled cucumber – salad
french fries w. parsley sea salt or sweet potato fries.

Veggie Burger 139,-
Vegetarian beef of beetroot, mushrooms & beans – tomato
hummus – red onions – pickles – yogurt dressing w. mint
french fries w. parsley sea salt or sweet potato fries.



DANISH Until 5PM

SMØRREBRØD

2 x smørrebrød per person 139,-

+ Linie aquavit, 4cl. 35,-

Egg & Shrimps 79,-

Egg – shrimps – tomato
mayonnaise – wild cress – rye bread.

The Fish 85,-

Breaded plaice – shrimps – lemon
dill – remoulade – rye bread.

The Viking 79,-

Roastbeef – pickles – tomato – beetroot
horseradish – crispy onions – rye bread.

Avo Avocado 79,-

Avocado – homemade pesto
pickled onions – rye bread.

The Potato 79,-

Potato – ramson mayonnaise – sorrel
chives – crispy onions – thyme – rye bread.

NACHOS

Nachos 119,-

Tortilla chips – cheddar – jalapeños
homemade guacamole – salsa – sour cream.

Nachos Supreme 135,-

Tortilla chips – chicken – cheddar – jalapeños
homemade guacamole – salsa – sour cream.

Nachos Thai Supreme 145,-

Tortilla chips – thai beef – cheddar – jalapeños
homemade guacamole – salsa – sour cream.

SALADS & SANDWICHES

Zirup's Caesar salad 145,-

Crispy chicken fillet
heart salad – parmesan – tomatoes
homemade caesar dressing
herbs – croutons.

Thai Beef salad 145,-

Spicy beef – glass noodles
ginger – chilli – crispy onions
bean sprouts – cashew – cucumber
carrots – coriander – mint.

Chevre Chaud 145,-

Baked french goat cheese – crispy salad
olives – pine nuts – sun dried tomato
marinated edamame beans – vinaigrette.

155,-

Salad w. grilled tuna

Grilled tuna
fresh chilli – avocado
miso – mozzarella pearls
mixed salad.

135,-

Avocado salad

Avocado
marinated edamame beans
homemade pesto – tomato
mozzarella pearls
mixed salad – red onions.
+ chicken or smoked salmon 20,-

Tuna sandwich 139,-

Homemade tuna mousse – tomato
herbs – onions – salad – cucumber
dark sandwich bread. **Until 5PM**

Salmon sandwich 145,-

Smoked salmon – salad
tomato – herbs – cucumber
homemade lemon cream
dark sandwich bread. **Until 5PM**

Club sandwich 145,-

Grilled chicken – egg – crispy bacon
tomato – onions – curry mayo
salad – sandwich bread. **Until 5PM**

QUESADILLA & WRAPS

Miss Maria Quesadilla 145,-

Mexican speciality – cheddar cheese
salad – grilled chicken – sour cream
salsa – tortilla chips – homemade guacamole.

Fernandos Quesadilla 149,-

Mexican speciality – spiced beef
grated cheese – salad – tortilla chips
homemade guacamole – salsa.

Avocado wrap 135,-

Avocado – marinated tomatoes
homemade guacamole – crispy salad.
+ chicken or smoked salmon 20,- **Until 5PM**

Vegetarian wrap w. falafel 145,-

Spiced homemade falafel – crispy salad
bean sprouts – cucumber – mixed kale
carrot – hummus – yogurt. **Until 5PM**



MAIN COURSES

meat

Beef tartare 175,-

Tartare of beef – chives – tarragon
cornichon – yolk (stirred in)
pickled mustard seeds – crispy onion rings
french fries or sweet potato fries.

Ribeye 225,-

300g tender New Zealand ribeye
homemade sauce bearnaise or pepper sauce
french fries or sweet potato fries.

Beuf bearnaise 245,-

250g tender tenderloin
homemade sauce bearnaise or
pepper sauce – french fries
or sweet potato fries.

pasta

Zirup's Truffle pasta 139,-

Pasta – creamy truffle sauce – pine nuts
pickled mushrooms – parmesan flakes.
+ chicken 20,-

Zirup's Pasta Pesto 149,-

Pasta – grilled chicken breast
sun dried tomatoes – homemade pesto.

fish

Fish n' Chips 165,-

Homemade tartare sauce
pickled onions – wild cress
french fries w. parsley sea salt

Grilled tuna steak 179,-

Tuna steak – avocado cream – chilli
crispy salad – homemade miso.

Moules frites 165,-

Mussels steamed in white wine
butter – parsley – dill – ramson aioli
french fries – fresh herbs.

Spicy tuna tartare 159,-

Tuna – fresh chilli – avocado – coriander
cucumber – sesame – french fries.

Sea bream 185,-

Roasted sea bream – lemons – salad
grilled heart salad – pesto – vinaigrette.

risotto

Risotto 155,-

Fried and pickled mushrooms
parmesan – olive oil – black pepper.

soup

Zirup's 139,- Gazpacho

Cold tomato soup made at
san marzano tomatoes
celery – thyme
cucumber – bell pepper
apple – lime
balsamico – olive oil.

Sides

Zirup's tomato salad 65,-
Cherry tomatoes – pesto.

Zirup's gazpacho 65,-
Cold tomato soup.

Greens 55,-
Seasonal fried vegetables.

Nachos chips 45,-
Chips – guacamole – salsa.

**French fries 65,-
el. sweet potato fries**
With chilli mayo and ketchup.

Kalamata olives 45,-

DESSERT

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Vegan

raspberry/blueberry cheesecake 69,-

Gluten-free

Bottom of chopped almonds, dates & honey

Vegan oreo cheesecake 69,-

Cashew-based with oreo bottom

Triple chocolate cake 65,-

Strawberry cheesecake 65,-

Apple crumble cheesecake 65,-

Classic apple cake 69,-

Apple kompot – crumble
white chocolate cream

Creme Brulée 69,-