

The light brunch 145,-

Vanilla skyr w. blueberries & homemade granola
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 – scrambled eggs
crispy bacon – french fries
vanilla skyr w. blueberries & homemade granola
american pancake w. syrup and berries
various kind of fruits.

Breakfast

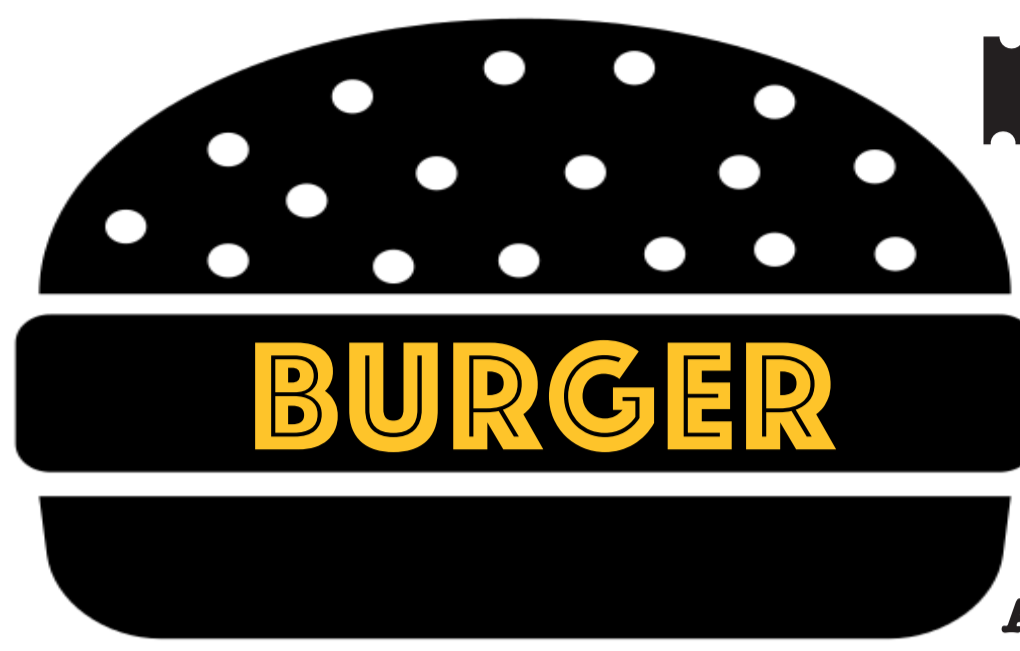
Vegetables omelet 119,-
Mix of vegetables and herbs
crispy salad – tomatoes.

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.

Until 1:00PM



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 – tomato
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 – tomato
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.



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 – bacon
chives – red 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)

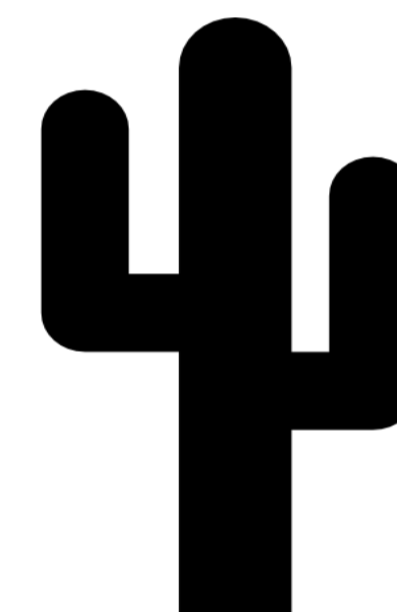
QUESADILLA & WRAPS

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 – salad
grated cheese – coriander – tortilla chips
sour cream – 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

Cauliflower soup 139,-

Creamy cauliflower soup
tarragon
croutons
herbs
olive oil

Sides

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

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

Triple chocolate cake 65,-

DESSERT

Strawberry cheesecake 65,-

DESSERT

Apple crumble cheesecake 65,-

Classic apple cake 69,-
Apple kompot – crumble
white chocolate cream

Creme Brulée 69,-

Check out our
delicious selection of cakes
at the end of the bar

Juice & Soda

Søbogaard	38,-
Elderflower, Apple-blackcurrant or Blackcurrant	
Soda – on tap	48,-
Coca Cola, Cola zero, Sprite zero, Sparkling water or Fanta	
Bottle of soda	42,-
Ginger Ale, Tonic, Ginger beer	
Fresh squeezed orange juice	49,-
Fresh apple juice	44,-
Ice water	15,-
Juice	42,-
Pineapple, Apple, Orange or Organic cranberry	

Beer & Cider

Carlsberg	48 / 58,-
Tuborg Classic	48 / 58,-
Jacobsen Brown Ale	52 / 62,-
Brooklyn Defender IPA	52 / 62,-
Kronenbourg Blanc	52 / 62,-
Kronenbourg 1664	52 / 62,-
Tuborg Rå - Organic <i>btl.</i>	54,-
Erdinger Weissbier, Dunkel <i>btl.</i>	59,-
Corona, Peroni <i>btl.</i>	49,-
Somersby Cider <i>btl.</i>	49,-
Carlsberg Nordic <i>btl.</i> Alcohol free	49,-

Tea & Organic coffee

Espresso	25,-	dbl.	29,-
Cappuccino			45,-
Cortado			35,-
Cafe Latte <i>Organic oat milk +5kr.</i>			45,-
Latte w. flavour			47,-
<i>Vanilla, caramel, chocolate, coconut or hazelnut</i>			
Americano			39,-
Chai latte			46,-
<i>Vanilla, cinnamon or sugar free</i>			
Hot chocolate w. whipped cream			46,-
Ice coffee <i>Organic oat milk +5kr.</i>			48,-
<i>Vanilla, caramel, chocolate, coconut or hazelnut</i>			
Tea of the house			38,-
Earl grey: Black ceylon tea w. bergamot oil and jasmin			
Quince: Black and green ceylon tea w. dried flowers and quince			
Breakfast: Black and white ceylon tea			
Mountain flower: Black and green ceylon tea w. exotic fruit and dried flowers			
Tivoli: White and green ceylon tea w. strawberries and jasmin.			
Fullmoon: Green ceylon tea w. lemongrass & natural sweetness.			

Smoothie

Classic – strawberry and organic cranberry	59,-
Solero – mango and orange	

Lemonade

Lemonade – Homemade delicious lemonade, made with sparkling water, elderflower, fresh lime & passion fruit.

Zirup's Ice tea

Ice tea – With lemon or peach and mint leaves.	54,-
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Oreo Milkshake

Zirup's Oreo Milkshake – Homemade recipe. A milkshake from heaven. Feel free to treat yourself.	59,-
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Coffee w. liquor

Irish Coffee or Lumumba	89,-
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White

Copper Lane, Chardonnay, Swartland, South Africa	69 / 245,-
Moselland, Riesling, Mosel, Germany	75 / 295,-
Farmer's Block, Chenin-Viognier, Western Cape, South Africa	85 / 345,-
Weingut Eser Eser's Riesling Trocken, Rheingau, Germany	345,-
Babich, Sauvignon Blanc, "Black Label", New Zealand	365,-
Morning Fog, Chardonnay, Livermore Valley, USA	415,-
Gerard Tremblay, Chablis 1er cru, Chablis, France	469,-

Red

Copper Lane, Shiraz/Merlot, Swartland, South Africa	69 / 245,-
Stony Creek, Pinot Noir, McLaren Valen, Australia	75 / 295,-
Farmer's Block, Shiraz-Carbenet, Western Cape, South Africa	85 / 345,-
Armas de Guerra, Roble Red Mencia, Bierzo, Spain	365,-
Beyer Ranch, Zinfandel, Livermore Valley, USA	415,-
Tinazzi, La Bastia Amarone, Italy	599,-

Rosé

Mimi Provence Rosé, France	75 / 275,-
Mimi Provence Rosé, MAGNUM, France	1,5L 475,-








Cava Rosé

NV Mont Marcal, Cava Brut, Rosé, Spain	69 / 245,-
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Champagne / Cava

NV Mont Marcal, Cava Brut, Spain	69 / 245,-
NV Mœt & Chandon Imperial, Brut, France	699,-
NV Charles Mignon 1st Cru, Brut, France	499,-

Cocktails & Pitchers

Mimosa <i>Cava – cointreau – fresh orange juice – touch of strawberry</i>	95,-
Espresso martini <i>Vodka – espresso – kahlua – choco</i>	95,-
Bramble <i>Gin – creme de mure – lime</i>	95,-
Mango Express <i>Vodka – mango – organic cranberry – lime</i>	95,-  329,-
Piña Colada <i>White rum – coconut – pineapple – lime – cream</i>	95,-  329,-
Dark and Stormy <i>Dark rum – ginger beer – lime – angostura</i>	95,-  329,-
Champagne Passion <i>Vodka – passion fruit – cava – lime</i>	95,-  329,-
Cosmopolitan <i>Vodka – cointreau – organic cranberry – lime</i>	95,-  329,-
Mojito <i>Light rum – mint – lime – club soda</i>	95,-  329,-
Aperol Spritz <i>Aperol – cava – orange slice – secret twist</i>	95,-  329,-

EXTRA (+3cl.) +30,-
DOUBLE (+6cl.) +60,-

