

# The light brunch 149,-

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

# The heavy brunch 155,-

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

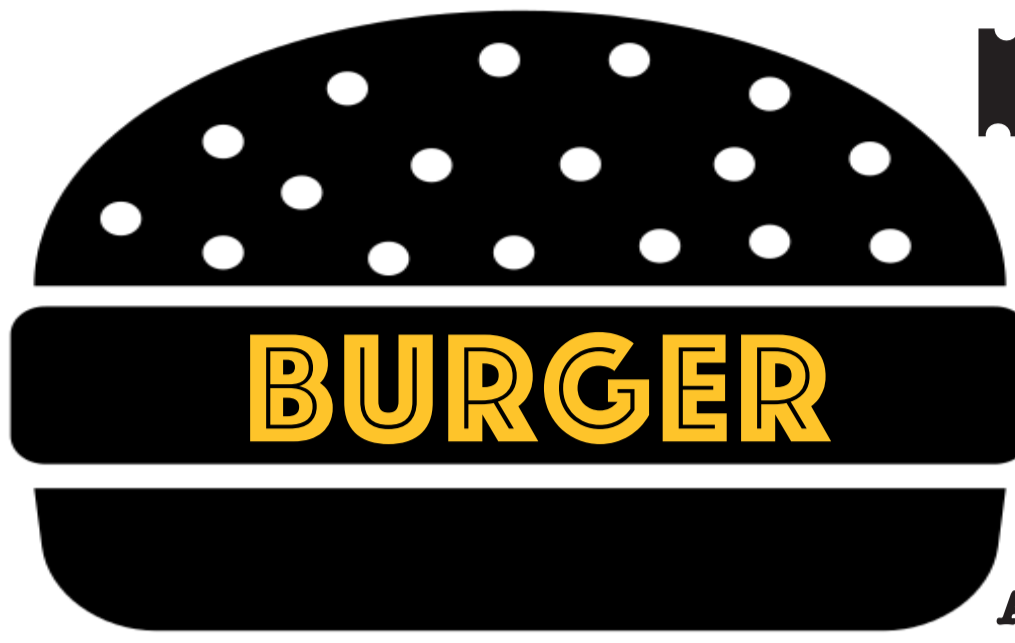
Until 1:00PM

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

**Pancakes 75,-**  
3 pancakes – berries – syrup  
chocolate sauce – nuts.

**Serrano omelet 119,-**  
Serrano ham – parmesan – salad  
tomatoes.

**Big butter croissant 25,-**  
Fresh baked french croissant.



## add-ons

- Extra beef 25,-
- Extra cheese 8,-
- Extra bacon 10,-
- Extra chicken 20,-
- Extra jalapenos 5,-
- Add goat cheese 15,-

### Zirup's Burger 155,-

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 155,-

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 155,-

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 165,-

200g minced meat – truffle mayo – cheddar – tomato  
soft onions – onion rings – pickles – red onions – salad  
french fries w. parsley sea salt or sweet potato fries.

### Veggie Burger 145,-

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 145,-

+ Linie aquavit, 4cl. 35,-

### Egg & Shrimps 85,-

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

### The Fish 85,-

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

### The Viking 85,-

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

### Avo Avocado 85,-

Avocado – homemade pesto  
pickled onions – rye bread.

### The Potato 79,-

Potato – ramson mayonnaise – sorrel – bacon  
chives – red onions – thyme – rye bread.

## NACHOS

### Nachos 129,-

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

### Nachos Supreme 145,-

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

### Nachos Thai Supreme 149,-

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

## SALADS & SANDWICHES

### add-ons

- + bacon 10,-
- + avocado 15,-

### Zirup's Caesar salad 149,-

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

### Thai Beef salad 159,-

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

### Chevre Chaud 155,-

Baked french goat cheese – crispy salad – olives  
sun dried tomato – cherry tomatoes – cashew  
marinated edamame beans – vinaigrette.

### Salad w. grilled tuna 159,-

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

### Avocado salad 145,-

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

### Tuna sandwich 145,-

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

### Salmon sandwich 155,-

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

### Club sandwich 149,-

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

## QUESADILLA & WRAPS

### Miss Maria Quesadilla 155,-

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

### Fernandos Quesadilla 159,-

*Mexican speciality* – marinated beef – salad  
grated cheese – coriander – tortilla chips  
sour cream – homemade guacamole – salsa.

### Avocado wrap 145,-

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

### Vegetarian wrap w. falafel 149,-

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

## MAIN COURSES

### meat

#### Beef tartare 175,-

Tartare of beef – tarragon mayo  
cornichon – mix of herbs  
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.

#### Rack of lamb 215,-

Rack of lamb – vegetables  
caramelized celery puree – pepper rosmory sauce.

### add-ons

Extra sauce 20,- Green salad 25,- Vegetables 30,-

### risotto

#### Risotto 159,-

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

### fish

#### Fish n' Chips 165,-

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

#### Grilled tuna steak 189,-

Tuna steak – avocado cream – grilled lemon  
crispy salad – homemade miso.

#### Moules frites 165,-

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

#### Spicy tuna tartare 165,-

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

### pasta

#### Zirup's Truffle pasta 155,-

Pasta – creamy truffle sauce – pine nuts  
pickled mushrooms – parmesan flakes.  
+ chicken 20,- + bacon 10,-

#### Zirup's Pasta Pesto 155,-

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

### soup

#### Seasonal soup 139,-

Please ask the waiter

### 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,-

Strawberry cheese cake 65,-

### DESSERT

Salted caramel cheese cake 65,-

Crème Brûlée 69,-

### DESSERT

Classic apple cake 69,-

Apple kompot – crumble – white chocolate cream

KIDS MENU

**Kids burger 79,-**

Minced meat – cheese – ketchup – french fries

**Pasta Pesto 79,-**

Pasta – chicken – pesto

**Fish n' Chips 79,-**

With french fries and remoulade



## Juice & Soda

<b>Søbogaard</b>	38,-
Elderflower, Apple-blackcurrant or Blackcurrant	
<b>Soda – on tap</b>	48,-
Coca Cola, Cola zero, Sprite zero, Sparkling water or Fanta	
<b>Bottle of soda</b>	42,-
Ginger Ale, Tonic, Ginger beer	
<b>Squeezed orange juice</b>	49,-
<b>Fresh apple juice</b>	44,-
<b>Ice water</b>	15,-
<b>Juice</b>	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

<b>Earl grey:</b> Black ceylon tea w. bergamot oil and jasmin	38,-
<b>Quince:</b> Black and green ceylon tea w. dried flowers and quince	
<b>Breakfast:</b> Black and white ceylon tea	
<b>Mountain flower:</b> Black and green ceylon tea w. exotic fruit and dried flowers	
<b>Tivoli:</b> White and green ceylon tea w. strawberries and jasmin.	
<b>Fullmoon:</b> Green ceylon tea w. lemongrass & natural sweetness.	

## Smoothie

<b>Classic</b> – strawberry and organic cranberry	59,-
<b>Solero</b> – mango and orange	

## Lemonade

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

## Zirup's Ice tea

<b>Ice tea</b> – With lemon or peach and mint leaves.	54,-
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## Oreo Milkshake

<b>Zirup's Oreo Milkshake</b> – 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

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

## Red

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

## Rosé

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








## Cava Rosé

<b>NV Mont Marcal, Cava Brut, Rosé, Spain</b>	69 / 245,-
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## Champagne / Cava

<b>NV Mont Marcal, Cava Brut, Spain</b>	69 / 245,-
<b>NV Mötet &amp; Chandon Imperial, Brut, France</b>	699,-
<b>NV Charles Mignon 1st Cru, Brut, France</b>	499,-

## Cocktails & Pitchers

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

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

