

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.

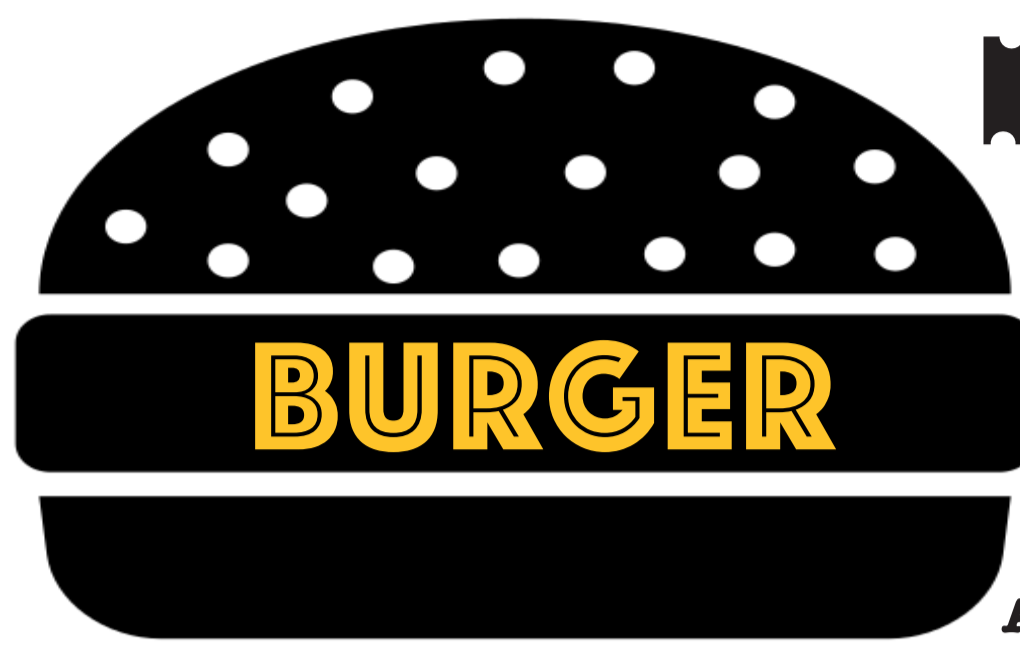
Breakfast

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

Pancakes 85,-
 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 150,-
 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 148,-
 + 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 135,-
 Tortilla chips – cheddar – jalapeños
 homemade guacamole – salsa – sour cream.

Nachos Supreme 149,-
 Tortilla chips – chicken – cheddar – jalapeños
 homemade guacamole – salsa – sour cream.

Nachos Thai Supreme 155,-
 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 158,-
 Baked french goat cheese – crispy salad – olives
 sun dried tomato – cherry tomatoes – cashew
 marinated edamame beans – vinaigrette.

165,-
Salad w. grilled tuna
 Grilled tuna
 fresh chilli – avocado
 miso – mozzarella pearls
 mixed salad.

149,-
Avocado salad
 Avocado
 marinated edamame beans
 homemade pesto – tomato
 mozzarella pearls
 mixed salad – red onions.
 + chicken or smoked salmon 20,-

Tuna sandwich 149,-
 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 155,-
 Grilled chicken – egg – crispy bacon
 tomato – onions – curry mayo
 salad – sandwich bread. (Until 5PM)

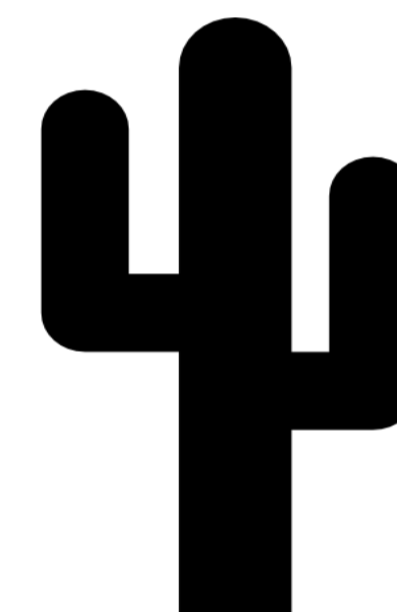
QUESADILLA & WRAPS

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 149,-
 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 255,-
 250g tender tenderloin
 homemade sauce bearnaise or pepper sauce
 french fries or sweet potato fries.

Rack of lamb 225,-
 Rack of lamb – vegetables
 caramelized celery puree – pepper rosmory sauce.

add-ons

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

risotto

Risotto 165,-
 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 195,-
 Tuna steak – avocado cream – grilled lemon
 crispy salad – homemade miso.

Moules frites 175,-
 Mussels steamed in white wine
 parsley – dill – ramson aioli – fresh herbs
 white wine sauce – french fries.

Spicy tuna tartare 169,-
 Tuna – fresh chilli – avocado – coriander
 cucumber – sesame – french fries.

pasta

Zirup's Truffle pasta 165,-
 Pasta – creamy truffle sauce – pine nuts
 pickled mushrooms – parmesan flakes.
 + chicken 20,- + bacon 10,-

Zirup's Pasta Pesto 158,-
 Pasta – grilled chicken breast
 sun dried tomatoes – homemade pesto.

soup

Seasonal soup 145,-

Please ask the waiter

Sides

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

Greens 55,-
 Seasonal fried vegetables.

Nachos chips 55,-
 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,-
Creme Brulée 69,-

DESSERT

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



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

Søbogaard	42,-
Elderflower, Apple-blackcurrant or Blackcurrant	
Soda – on tap	49,-
Coca Cola, Cola zero, Sprite zero, Sparkling water or Fanta	
Bottle of soda	42,-
Ginger Ale, Tonic, Ginger beer	
Fresh squeezed orange juice	59,-
Fresh apple juice	44,-
Ice water	15,-
Juice	49,-
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	30,-	dbl.	39,-
Cappuccino			46,-
Cortado			38,-
Cafe Latte <i>Organic oat milk +5kr.</i>			46,-
Syrup			+7,-
<i>Vanilla, caramel, chocolate, coconut or hazelnut</i>			
Americano			42,-
Chai latte			50,-
<i>Vanilla, cinnamon or sugar free</i>			
Hot chocolate w. whipped cream			54,-
Iced coffee <i>Organic oat milk +5kr.</i>			52,-
<i>Vanilla, caramel, chocolate, coconut or hazelnut</i>			
Tea of the house			42,-
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 *Not served after 10PM Friday & Saturday*

Classic – strawberry and organic cranberry	62,-
Solero – mango and orange	

Lemonade

Lemonade – Homemade delicious lemonade, made with sparkling water, elderflower, fresh lime & passion fruit.	54,-
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Zirup's Ice tea

Ice tea – With lemon or peach and mint leaves.	54,-
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Oreo Milkshake *Not served after 10PM Friday & Saturday*

Zirup's Oreo Milkshake – Homemade recipe. A milkshake from heaven. Feel free to treat yourself.	65,-
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Coffee w. liquor

Irish Coffee or Lumumba	95,-
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White

Copper Lane, Chardonnay, Swartland, South Africa	75 / 255,-
Moselland, Riesling, Mosel, Germany	79 / 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	75 / 255,-
Silver Mountain, Zinfandel, California, USA	79 / 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 / 285,-
Mimi Provence Rosé, MAGNUM, France	1,5L 475,-

Cava Rosé

NV Mont Marcal, Cava Brut, Rosé, Spain	75 / 265,-
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Champagne / Cava

NV Mont Marcal, Cava Brut, Spain	75 / 265,-
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,-
Moscow Mule <i>Vodka – ginger beer – lime – angostura</i>	95,- 349,-
Mango Express <i>Vodka – mango – organic cranberry – lime</i>	95,- 349,-
Hugo <i>Elderflower – cava – mint</i>	95,- 349,-
Champagne Passion <i>Vodka – passion fruit – cava – lime</i>	95,- 349,-
Cosmopolitan <i>Vodka – cointreau – organic cranberry – lime</i>	95,- 349,-
Mojito <i>Light rum – mint – lime – club soda</i>	95,- 349,-
Aperol Spritz <i>Aperol – cava – orange slice – secret twist</i>	95,- 349,-

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

