

The light brunch 155,-

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. **G L N**

The heavy brunch 165,-

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. **G L N**

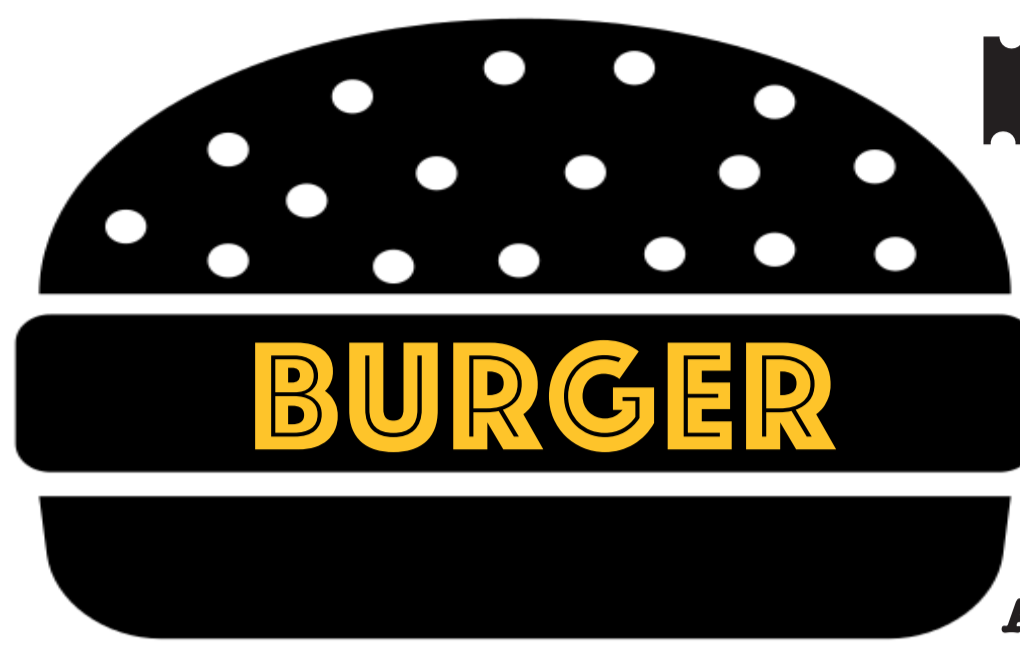
Breakfast

Vegetables omelet 125,-
 Mix of vegetables and herbs
 crispy salad – parmesan – tomatoes. **L**

Serrano omelet 125,-
 Serrano ham – parmesan – salad
 tomatoes. **L**

Pancakes 90,-
 3 pancakes – berries – syrup
 chocolate sauce – nuts. **L N**

Big butter croissant 35,-
 Fresh baked french croissant. **G L**



add-ons

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

Zirup's Burger 165,-
 200g minced meat – crispy bacon – cheddar cheese
 onions – pickled cucumber – chilli mayo – ketchup – tomato
 french fries w. parsley sea salt or sweet potato fries.
G L

American BBQ Burger 165,-
 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.
G L

Chicken Burger 165,-
 180g chicken breast – bacon – tomato – onions
 cheddar cheese – curry mayo – pickles – chilli mayo
 french fries w. parsley sea salt or sweet potato fries.
G L

Zirup's Truffle Burger 170,-
 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.
G L

Veggie Burger 160,-
 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.
G L



SMØRREBRØD

2 x smørrebrød per person 158,-

+ Linie aquavit, 4cl. 35,-

Egg & Shrimps 85,-

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

The Fish 85,-

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

The Viking 85,-

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

Avo Avocado 85,-

Avocado – homemade pesto
 pickled onions – rye bread. **G**

The Potato 79,-

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

NACHOS

Nachos 139,-

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

Nachos Supreme 149,-

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

Nachos Thai Supreme 155,-

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

SALADS & SANDWICHES

add-ons

+ bacon 10,-
 + avocado 15,-

Zirup's Caesar salad 155,-

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

Thai Beef salad 159,-

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

Chevre Chaud 158,-

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

Salad w. grilled tuna 169,-

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

155,-

Avocado salad

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

Tuna sandwich 155,-

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

Salmon sandwich 159,-

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

Club sandwich 159,-

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

QUESADILLA & WRAPS

Miss Maria Quesadilla 159,-

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

Fernandos Quesadilla 165,-

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

Avocado wrap 155,-

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

Vegetarian wrap w. falafel 155,-

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

MAIN COURSES

meat

Beef tartare 185,-

Tartare of beef – tarragon mayo
 cornichon – mix of herbs
 pickled mustard seeds – crispy onion rings
 french fries or sweet potato fries. **G**

Ribeye 245,-

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

Beuf bearnaise 275,-

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

Rack of lamb 245,-

Rack of lamb – vegetables
 caramelized celery puree – pepper rosmery sauce.
L

add-ons

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

risotto

Risotto 165,-

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

fish

Fish n' Chips 170,-

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

Grilled tuna steak 195,-

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

Moules frites 175,-

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

Spicy tuna tartare 175,-

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

pasta

Zirup's Truffle pasta 175,-

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

Zirup's Pasta Pesto 165,-

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

soup

Seasonal soup 155,-

Please ask the waiter
(G L N)

Sides

Zirup's tomato salad 65,-

Cherry tomatoes
 mozzarella – pesto.
L

Greens 55,-

Seasonal fried vegetables.
L

Nachos chips 55,-

Chips – guacamole – salsa.
G

French fries 65,- el. sweet potato fries

With chilli mayo and ketchup.

Kalamata olives 45,-

DESSERT

Triple chocolate cake 65,- **G L N**

Strawberry cheese cake 65 **G L**

DESSERT

Salted caramel cheese cake 65,- **G L**

Crème Brûlée 69,- **L**

DESSERT

Classic apple cake 69,- **G L**

Apple kompot – crumble – white chocolate cream

KIDS
 SUN
 KEN
 WEN

Kids burger 79,- **G**

Minced meat – cheese – ketchup – french fries

Pasta Pesto 79,- **G L**

Pasta – chicken – pesto

Fish n' Chips 79,- **G**

With french fries and remoulade

Juice & Soda

Søbogaard	45,-
Elderflower, Apple-blackcurrant or Blackcurrant	
Soda – on tap	52,-
Coca Cola, Cola zero, Sprite zero, Sparkling water or Fanta	
Bottle of soda	45,-
Ginger Ale, Tonic, Ginger beer	
Fresh squeezed orange juice	65,-
Fresh apple juice	45,-
Ice water	15,-
Juice	54,-
Pineapple, Apple, Orange or Organic cranberry	

Beer & Cider

Carlsberg	48 / 58,-
Tuborg Classic	48 / 58,-
Jacobsen Brown Ale	52 / 65,-
Brooklyn Defender IPA	52 / 65,-
Kronenbourg Blanc	52 / 65,-
Kronenbourg 1664	52 / 65,-
Tuborg Rå - Organic <i>btl.</i>	54,-
Erdinger Weissbier, Dunkel <i>btl.</i>	59,-
Corona, Peroni <i>btl.</i>	54,-
Somersby Cider <i>btl.</i>	49,-
Carlsberg Nordic <i>btl.</i> Alcohol free	49,-

Tea & Organic coffee

Espresso	30,-	dbl.	39,-
Cappuccino			48,-
Cortado			42,-
Cafe Latte <i>Organic oat milk +5kr.</i>			48,-
Syrup			+8,-
<i>Vanilla, caramel, chocolate, coconut or hazelnut</i>			
Americano			44,-
Chai latte			50,-
<i>Vanilla, cinnamon or sugar free</i>			
Hot chocolate w. whipped cream			58,-
Iced coffee <i>Organic oat milk +5kr.</i>			55,-
<i>Vanilla, caramel, chocolate, coconut or hazelnut</i>			
Tea of the house			45,-
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	70,-
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.	55,-
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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.	70,-
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Coffee w. liquor

Irish Coffee or Lumumba	95,-
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White

Copper Lane, Chardonnay, Swartland, South Africa	79 / 285,-
Moselland, Riesling, Mosel, Germany	85 / 345,-
Farmer's Block, Chenin-Viognier, Western Cape, South Africa	90 / 375,-
Weingut Eser Eser's Riesling Trocken, Rheingau, Germany	395,-
Babich, Sauvignon Blanc, "Black Label", New Zealand	425,-
Morning Fog, Chardonnay, Livermore Valley, USA	495,-
Gerard Tremblay, Chablis 1er cru, Chablis, France	545,-

Red

Copper Lane, Shiraz/Merlot, Swartland, South Africa	79 / 285,-
Silver Mountain, Zinfandel, California, USA	85 / 345,-
Farmer's Block, Shiraz-Carbenet, Western Cape, South Africa	90 / 375,-
Armas de Guerra, Roble Red Mencia, Bierzo, Spain	395,-
Beyer Ranch, Zinfandel, Livermore Valley, USA	470,-
Tinazzi, La Bastia Amarone, Italy	599,-

Rosé

Mimi Provence Rosé, France	79 / 295,-
Mimi Provence Rosé, MAGNUM, France	1,5L 575,-




Cava Rosé

NV Mont Marcal, Cava Brut, Rosé, Spain	79 / 295,-
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Champagne / Cava

NV Mont Marcal, Cava Brut, Spain	79 / 295,-
NV Mœt & Chandon Imperial, Brut, France	699,-
NV Charles Mignon 1st Cru, Brut, France	499,-

Cocktails & Pitchers

Mimosa	98,-
<i>Cava – cointreau – fresh orange juice – touch of strawberry</i>	
Moscow Mule	98,- 
<i>Vodka – ginger beer – lime – angostura</i>	
Mango Express	98,- 
<i>Vodka – mango – organic cranberry – lime</i>	
Hugo	98,- 
<i>Elderflower – cava – mint</i>	
Champagne Passion	98,- 
<i>Vodka – passion fruit – cava – lime</i>	
Cosmopolitan	98,- 
<i>Vodka – cointreau – organic cranberry – lime</i>	
Mojito	98,- 
<i>Light rum – mint – lime – club soda</i>	
Aperol Spritz	98,- 
<i>Aperol – cava – orange slice – secret twist</i>	

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

