

# THE LIGHT BRUNCH 175,-

Yogurt with blueberries – granola – sliced fruit  
 avocado with rye bread – scrambled eggs  
 hummus – rye bread twill – Vesterhavs cheese – brownie  
 hot smoked salmon mousse – waffle with berries and syrup  
**G L N**

# THE HEAVY BRUNCH 175,-

Yogurt with blueberries – granola – sliced fruit  
 scrambled eggs – sausages – chorizo – bacon – rösti  
 Vesterhavs cheese – ham – brownie  
 waffle with berries and syrup  
**G L N**

# BREAKFAST

**OMELET** 145,-  
 Ham – cheese – salad  
 or Vegetables – cheese – salad **L**

**WAFFLES** 105,-  
 Syrup – chocolate – berries **G L**

## DANISH Until 4:30PM

**SMØRREBRØD**  
 2 x smørrebrød per pers. 170,-  
 + Linie aquavit, 4cl. 35,-

**EGG & SHRIMPS** 90,-  
 Tomato – mayonnaise – herb  
**G L N**

**PLAICE** 90,-  
 Remoulade – shrimps – tomato – lemon – herb  
**G L N**

**TARTARE** 90,-  
 Radish – herb mayo – herb – onion – cognac – currants  
**G L N**

**AVOCADO** 90,-  
 Mozzarella – tomato – sesame – herb  
**G L N**

**POTATO** 90,-  
 Herb mayo – bacon – onion – radish – herb  
**G L N**

**CHICKEN SALAD** 90,-  
 Bacon – mushrooms – tomato – herb  
**G L N**

# SANDWICHES

Until 4:30PM

**MOZZARELLA & AVOCADO SANDWICH** 158,-  
 Rye bread sandwich – salad – tomato – cucumber – onion  
 pesto – chips **G L N**

**SALMON SANDWICH** 165,-  
 Rye bread sandwich – smoked salmon mousse – avocado – salad  
 tomato – cucumber – onion – tartar mayo – chips **G L N**

**CLUB SANDWICH** 165,-  
 Grilled chicken breast – bacon – salad – onion  
 tomato – cucumber – curry dressing – egg – chips **G L**

# QUESADILLA & WRAPS

**MISS MARIA QUESADILLA** 175,-  
 Mexican speciality – cheddar cheese – grilled chicken breast  
 sour cream – salsa – tortilla chips – guacamole **G L**

**AVOCADO WRAP** 165,-  
 Avocado – tomato – guacamole – mix of salad **G**  
 + chicken or hot smoked salmon mousse 20,- **L**  
Until 4:30PM

# NACHOS

**NACHOS** 155,-  
 Tortilla chips – cheddar cheese – jalapeños  
 guacamole – salsa – sour cream  
**L**

**NACHOS SUPREME** 165,-  
 Tortilla chips – chicken – cheddar cheese – jalapeños  
 guacamole – salsa – sour cream  
**L**

# SALADS

**CAESAR SALAD** 168,-  
 Crispy chicken – heart salad  
 parmesan cheese – crouton – caesar dressing **G L**  
 + bacon 10,-

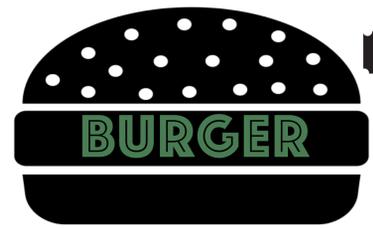
**CHEVRE CHAUD** 170,-  
 Baked goat cheese – roasted walnuts – semi-dried tomatoes  
 honey – olives – vinaigrette – tomato – edamame beans **G L N**

**TUNA SALAD** 175,-  
 Grilled tuna – egg – tomato – onions – mozzarella  
 edamame beans – vinaigrette **L**

**AVOCADO SALAD** 168,-  
 Edamame beans – pesto – tomato  
 mozzarella – onions – vinaigrette **L N**  
 + chicken 20,-

# SOUP

**SEASONAL SOUP** 158,-  
 Please ask the waiter  
**(G L N)**



### add-ons

Extra beef 40,-  
 Extra cheese 15,-  
 Extra bacon 15,-  
 Extra chicken 40,-  
 Extra jalapeños 8,-  
 Add goat cheese 25,-

French fries or sweet potato fries are served with the burger

**BACON & CHEESE** 178,-  
 200g grilled beef – salad – tomato – pickled cucumber  
 onion – mayo **G L**

**CRISPY CHICKEN** 175,-  
 Breaded breast of chicken – salad – tomato  
 pickled cucumber – onion – mayo **G L**

**BBQ** 178,-  
 200g grilled beef – bacon – cheddar – salad – tomato  
 pickled cucumber – mayo – onion – BBQ sauce **G L**

**TRUFFLE** 178,-  
 200g grilled beef – cheddar – fried onion rings – salad  
 tomato – pickled cucumber – onions – truffle mayo **G L**

**VEGGIE** 165,-  
 Steak of mushrooms – beans – beetroot – hummus – salad  
 tomato – pickled cucumber – onion **G L**

# pasta & risotto

**PESTO PASTA** 175,-  
 Roasted chicken – tomato – pesto  
 parmesan cheese – pickled mushrooms  
**G L N**

**TRUFFLE PASTA** 175,-  
 Creamy sauce – pickled mushrooms  
 parmesan cheese – tomato **G L**  
 + chicken 20,- + bacon 10,-

**RISOTTO** 170,-  
 Roasted mushrooms  
 parmesan cheese – black pepper  
**L**

# fish

**FISH 'N' CHIPS** 185,-  
 Lemon – tartar sauce – remoulade – fries  
**G**

**TARTARE OF TUNA** 198,-  
 Avocado – cucumber – sesame  
 salad – love sauce – fries

**MOULES FRITES** 198,-  
 Creamy sauce tastet with white wine  
 greens – parsley  
 dill – tartare mayo – fries  
**L**

**FISH OF THE DAY** 255,-  
 Please ask the waiter  
**L**

# meat

**BEEF TARTARE** 198,-  
 Yolk – herb mayo – radish – onion – pickled currants  
 chips – herb – cognac – french fries

**STEAK BEARNAISE** 275,-  
 Grilled ribeye – fries – herb butter – sauce bearnaise  
**L**

**GRILLED TENDERLOIN** 285,-  
 Vegetables – currants – small baked potatoes – truffle sauce  
**L**

**RACK OF LAMB** 285,-  
 Vegetables – puree of celery – tomato – olives  
 rosemary sauce  
**L**

**T-BONE STEAK** 325,-  
 Herb butter – fries – sauce bearnaise  
**L**

Extra sauce 20,-

# Sides

**TOMATO SALAD** 65,-  
 Mozzarella – pesto  
**L N**

**CAESAR SALAT** 65,-  
 Heart salad - dressing  
 croutons - parmesan cheese  
**G L**

**NACHOS CHIPS** 55,-  
 Guacamole – salsa  
**L**

**FRENCH FRIES**  
 OR  
**SWEET POTATO FRIES**  
 75,-  
 With chilli mayo and ketchup  
**G**

**OLIVES** 60,-

## DESSERT

**CRÈME BRÛLÉE** 75,-  
**L**

## DESSERT

**PASSION MOUSSE CAKE** 78,-  
 Creamy chocolate – berries **G L**

## DESSERT

**THE CAKE CABINET** 69,-  
 Choose from 3 cakes in the cake cabinet ( **G L N** )

KIDS MENU

**KIDS BURGER** 98,-  
 Beef or chicken – cheese – ketchup – fries **G**

**PASTA PESTO** 98,-  
 Pasta – chicken – pesto **G L N**

**FISH 'N' CHIPS** 98,-  
 With french fries and remoulade **G**

## SODA & JUICE

<b>ADELHARDT JUICE (ORGANIC)</b> Elderflower or Blackcurrant	49,-
<b>SODAVAND – PÅ TAP</b> Pepsi, Pepsi Max, Faxe Kondi 0 Calories, Faxe Kondi Orange, Mirinda Lemon, Sparkling water	52,-
<b>FLASKESODAVAND</b> Tonic, Ginger beer (organic)	49,-
<b>SQUEEZED ORANGE JUICE</b>	65,-
<b>ICE WATER</b>	10,-
<b>JUICE</b> Pineapple, Apple, Orange or Organic cranberry	56,-

## BEER & CIDER

<b>ROYAL PILSNER</b>	64,-
<b>ROYAL CLASSIC</b>	64,-
<b>HEINEKEN</b>	68,-
<b>NØRREBRO BRYGHUS BROWN ALE (ORGANIC)</b>	68,-
<b>NØRREBRO BRYGHUS BOMBAY IPA (ORGANIC)</b>	68,-
<b>ROYAL BLANCHE</b>	68,-
<b>EDELWEISS WHEAT</b> btl.	68,-
<b>SOL, PERONI</b> btl.	58,-
<b>NØRREBRO BRYGHUS CIDER – APPLE (ORGANIC)</b> btl.	58,-
<b>HEINEKEN 0.0%, ROYAL CLASSIC 0.0% btl.</b> Alcohol free	55,-

## ORGANIC COFFEE & TEA

<b>ESPRESSO</b>	38,- dbl. 45,-
<b>CAPPUCCINO</b>	48,-
<b>CORTADO</b>	42,-
<b>CAFE LATTE</b> Organic oat milk +5kr.	56,-
<b>SYRUP</b> Vanilla, caramel, chocolate, coconut or hazelnut	+8,-
<b>AMERICANO</b>	48,-
<b>CHAI LATTE</b> Vanilla, cinnamon or sugar free	58,-
<b>HOT CHOCOLATE W. WHIPPED CREAM</b>	68,-
<b>ICED COFFEE</b> Organic oat milk +5kr. Vanilla, caramel, chocolate, coconut or hazelnut	65,-
<b>TEA OF THE HOUSE</b>	48,-
<b>Earl grey:</b> Black ceylon tea w. bergamot oil and jasmin	
<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 and natural sweetness	

## LEMONADE

**LEMONADE** — Homemade delicious lemonade, made with sparkling water, elderflower, fresh lime & passion fruit 72,-

## ZIRUP'S ICED TEA

**ICED TEA** — With lemon or peach and mint leaves 59,-

## SMOOTHIE

*Not served after 10PM Friday & Saturday*

**CLASSIC** — Strawberry and organic cranberry 75,-

**SOLERO** — Mango and orange

## OREO MILKSHAKE

*Not served after 10PM Friday & Saturday*

**ZIRUP'S OREO MILKSHAKE** — Homemade recipe. 75,-

A milkshake from heaven. Feel free to treat yourself

## COFFEE W. LIQUOR

**IRISH COFFEE OR LUMUMBA** 115,-

## WHITE WINE

<b>COPPER LANE, CHARDONNAY</b> Swartland, South Africa	85 / 345,-
<b>MOSELLAND, RIESLING</b> , Mosel, Germany	89 / 365,-
<b>FARMER'S BLOCK, CHENIN-VIOGNIER</b> , Western Cape, South Africa	95 / 395,-
<b>WEINGUT ESER ESER'S RIESLING TROCKEN</b> , Rheingau, Germany	405,-
<b>BABICH, SAUVIGNON BLANC</b> , "Black Label", New Zealand	435,-
<b>MORNING FOG, CHARDONNAY</b> , Livermore Valley, USA	495,-
<b>GERARD TREMBLAY, CHABLIS</b> 1ér cru, Chablis, France	560,-

## RED WINE

<b>COPPER LANE, SHIRAZ/MERLOT</b> , Swartland, South Africa	85 / 345,-
<b>SILVER MOUNTAIN, ZINFANDEL</b> , Californien, USA	89 / 365,-
<b>FARMER'S BLOCK, SHIRAZ-CARBENET</b> , Western Cape, South Africa	95 / 395,-
<b>ARMAS DE GUERRA, ROBLE RED MENCIA</b> , Bierzo, Spain	430,-
<b>BEYER RANCH, ZINFANDEL</b> , Livermore Valley, USA	490,-
<b>FABIANO, AMARONE DELLA VALPOLICELLA CLASSICO DOCG</b> , Veneto, Italy	650,-

## ROSÉ

<b>MIMI PROVENCE ROSÉ</b> , France	85 / 345,-
<b>MIMI PROVENCE ROSÉ, MAGNUM</b> , France	1,5L 590,-

## CAVA ROSÉ

<b>NV MONT MARCAL, CAVA BRUT, ROSÉ</b> , Spain	85 / 345,-
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## CHAMPAGNE / CAVA

<b>NV MONT MARCAL, CAVA BRUT</b> , Spain	85 / 345,-
<b>NV CHARLES MIGNON 1ST CRU, BRUT</b> , France	599,-
<b>NV MÔET &amp; CHANDON IMPERIAL, BRUT</b> , France	699,-

## COCKTAILS & PITCHERS

<b>MIMOSA</b> Cava – cointreau – fresh orange juice – touch of strawberry	105,-
<b>MOSCOW MULE</b> Vodka – ginger beer – lime – angostura	105,- <b>385,-</b>
<b>MANGO EXPRESS</b> Vodka – mango – organic cranberry – lime	105,- <b>385,-</b>
<b>HUGO</b> Elderflower liqueur – cava – sugar – lime – mint leaves	105,- <b>385,-</b>
<b>CHAMPAGNE PASSION</b> Vodka – passion juice – sugar – club soda	105,- <b>385,-</b>
<b>COSMOPOLITAN</b> Vodka – cointreau – organic cranberry – lime	105,- <b>385,-</b>
<b>MOJITO</b> Light rum – mint – lime – sparkling water	105,- <b>385,-</b>
<b>APEROL SPRITZ</b> Aperol – cava – orange slice – secret twist	105,- <b>385,-</b>
<b>SANGRIA</b>	105,- <b>385,-</b>

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

