Beverages

HOT BEVERAGES
Locally roasted by Nordic Roasting Co.

ESPRESSO | 40

DOUBLE ESPRESSO | 45

AMERICANO | 45

CAFFE LATTE | 60

CAPPUCCINO | 60

FLAT WHITE | 60

CORTADO | 60

MACCHIATO| 50

COCOON TE | 45
English Breakfast | Earl Grey | Green Quince | White

COLD BEVERAGES

HOMEMADE FRESH JUICE | 90
Apple, Ginger, Ice

KOMBUCHA INC. | 95
Sweet | Dry

SODAS | 45
Coca-Cola | Coca-Cola Zero | Sprite Zero | Orange

BORNHOLMS SPRING WATER | 40

LOVER | 45
Water with electrolytes, bergamot, and passion fruit

CARLSBERG NORDIC 0.0% | 60
Non alcoholic

GIN & TONIC | 135

GERANIUM GIN & TONIC
Geranium Gin, Three Cents Tonic
Bitter / Crisp / Floral

ROKU GIN & TONIC
Roku Gin, Three Cents Aegean Tonic
Herbal / Bitter / Peppery

COCKTAILS | 145

RUM & APPLES
Rum, Freshly squeezed apples
Tart / Floral / Crisp

BELLINI
Peaches, Sparkling wine
Smooth / Sweet / Fruity

BLOODY MARY
Vodka, Tomato, Admirals spice mix
Spicy / Savory / Pick me up

GRAPEFRUIT AMERICANO
Campari, Sweet vermouth,
Pink grapefruit soda
Bitter / Sweet / Fruity

DRAFT BEER

CARLSBERG PILSNER | 70

MIKKELLER JAPANESE RICE LAGER | 80

JACOBSEN YAKIMA IPA | 90

BROOKLYN SPECIAL EFFECT HOPPY LAGER 0.4% | 90
Non Alcoholic

GUEST TAP | 90

CANNED BEER | 80

We proudly feature a rotating selection of craft beers from Gamma, To Øl, and Åben. From crisp IPAs and refreshing Sours to deep, dark Porters – ask your waiter for today's favorites.

All prices are in DKK and include Danish VAT of 25%. Please inform the waiter if you are allergic to any food items.

FOOD & WINE

MORNING | SERVED UNTIL 12:00 PM

SOURDOUGH BUN WITH CHEESE AND BUTTER | 40
Add ham | 20

CROISSANT | 35

CHIA PORRIDGE WITH ALMOND MILK AND FRESH BLUEBERRIES | 95

ORGANIC YOGURT WITH GRANOLA AND FRESH BLUEBERRIES | 85

SNACKS | SERVED FROM 12:00 PM - 4:00 PM

ROASTED AND SALTED MARCONA ALMONDS | 55

MARINATED OLIVES | 55

THINLY SLICED IBÉRICO HAM | 125

CRISPY FRENCH FRIES | 60
With mustard mayonnaise

LARGER DISHES | SERVED FROM 12:00 PM - 4:00 PM

CAESAR SALAD | 195
With crispy croutons and roasted Rokkedahl chicken

BEEF BURGER | 275
With Gammel Knas cheese, black garlic ketchup and crispy fries

CANESTRINI AL POMODORO | 155
Tomatoes, butter, and parmesan

STEAK BÉARNAISE | 365
With haricots verts and pickled tomatoes
Add french fries | 30

STEAMED COD | 285
With sautéed cabbage and vin blanc sauce

HIMMERLAND BEEF TARTARE | 185
With piment, capers, and parsley

SPICE-CURED FAROESE SALMON | 190
With cream cheese, pickled tomato, and crispy rye bread

DESSERT | SERVED FROM 12:00 PM - 4:00 PM

5-LAYER VALRHONA CHOCOLATE CAKE | 145

With praliné and buttermilk sorbet
SELECTION OF EUROPEAN CHEESES | 155
With crackers and compote

WINES

	GL.	FL.
SPARKLY		
NV Brut Souverain | Henriot | Champagne	195	900
BLANCS		
2021 Riesling | Trocken | Schloss | Maximin Grünhaus | Mosel	120	550
2023 Chablis Chardonnay | Les Pargues | Domaine Servin | Burgundy MAGNUM	195	1.700
ROUGES		
2023 Mencia | Michelini i Muffato | Bierzo	120	550
2023 Pinot Noir | Coteaux Bourgiugnons | David Duband | Burgundy	195	850

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