

WEEKEND

Gigas oysters Treacle vinaigrette	Each 45
Bread & cold pressed rapeseed oil	45
Housemade salumi – <i>Lillegården, Svanholm Gods, Nordvildt, Palleshavegaard, Birthesminde</i>	145
3 Danish cheeses – <i>Søtofte, Thise, Copenhagen Goat Milk, Cadovius Figs</i>	145
Omelette – <i>Lammehave Økologi</i> Krystal kræmet cheese, rye bread – add extra egg +15 – meat +15 – mushrooms +15	100
Egg Benedict – <i>Lammehave Økologi, Gothenborg</i> Chard, smoked chicken, hollandaise	105
Kimchi toast – <i>Lammehave Økologi</i> Croissant, Krystal kræmet cheese, mayonnaise, egg	75
Fried eggs – <i>Lammehave Økologi, Linser for livet</i> Chard, hummus, chili, sourdough	115
Fried fish sandwich – <i>Fiskerikajen, Morten's Farm</i> Fried egg, cheese, chilli mayo, pickled shallots	125
Affogato Espresso, ice cream	65
Add Danish truffles to any item on the menu	75

HOT DRINKS

Beans from Nordic Roasting – Milk from Søtofte

Americano	30
Espresso	30
Cortado	32
Cappuccino	40
Latte	40
Flat white	40
Macchiato	32
Iced latte	40
Matcha latte	52
Tea – ask staff	50

SOFT DRINKS

Housemade soda – ask staff	40
Apple juice	35
Housemade kombucha	45

Dear guest, as members of NGO foodprintnordic.org we'll add 1% to your bill, through which you are supporting regenerative farming in Scandinavia.