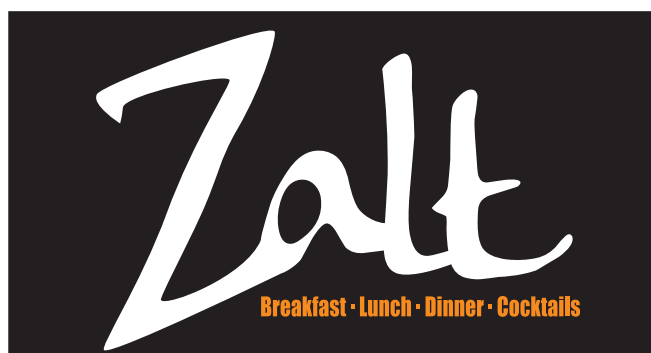
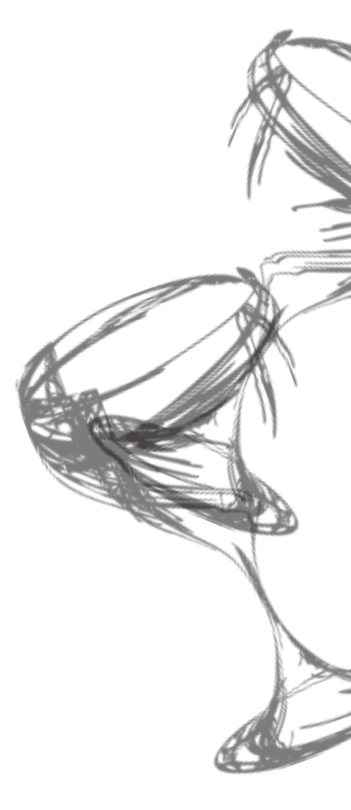
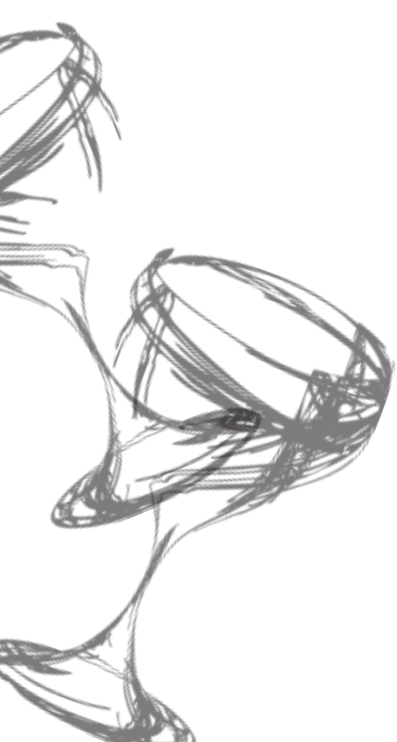
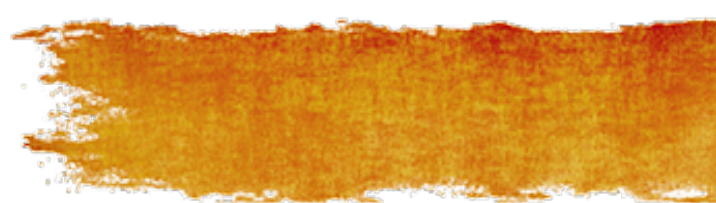
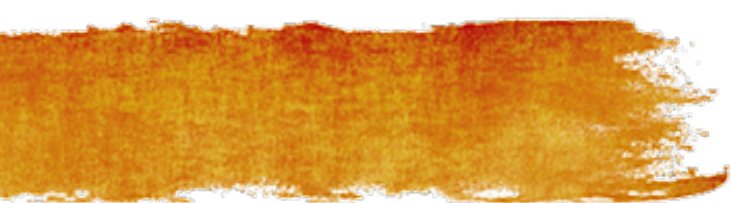




copenhagen eatery



Sandwiches

Club deluxe 165,- **L** **G**

Stegt kyllingebryst - bacon - salat - tomat - mozzarella - rødløg - avocado - karrydressing
Fried chicken breast - bacon - salad - tomato - mozzarella - red onion - avocado - curry dressing

Reje- & krebs hale / Shrimp and crayfish tail 165,- **L** **G**

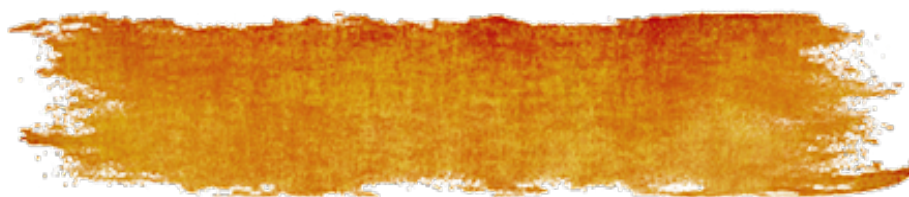
Urtecreme - salat - tomat - agurk - rødløg - husets dressing
Herbal cream - salad - tomato - cucumber - red onion - dressing of the house

Hønsesalat / Chicken salad 160,- **L** **G**

Smørstegte svampe - bacon - tomat - urt - salat
Butter-fried mushrooms - bacon - tomato - herb - salad

Tunmousse / Tuna mousse 160,- **L** **G**

Salat - kapers - avocado - chili - citron
Salad - capers - avocado - chili - lemon



Tapas

God som en starter til deling / Good as a start for sharing

Tapas for 1 Tapas for 2
Tapastallerken 175,- / 289,-

Kød / Meat **L**

Skiver af lufttørret skinke - udvalg af pølser / *Slices of air-dried ham - selection of sausages*

Fisk / Fish **L**

Røget laks - cremet tunmousse / *Smoked salmon - creamy tuna mousse*

Grønt & tilbehør / Greens & side orders **L** **N**

Oliventapenade - artiskok - chilicreme - cornichoner - mandler m. salt - 1 slags ost
Olive tapenade - artichoke - chili cream - gherkins - almonds with salt - 1 kind of cheese

Nachos Supreme

Nachos / Supreme 149,- / 165,- **L**

Sprøde majschips - (kylling) - cheddarost - salsa - oliven - jalapeños. Serveres med creme fraiche og guacamole
Crispy corn chips - (chicken) - cheddar cheese - salsa - olives - jalapeños. Served with sour cream and guacamole

Børnemeny / Children's menu

Burger m. oksekød eller kylling / Burger w. beef or chicken 98,- **L** **G**

Salat - agurk - tomat - ketchup. Serveres med ovnbagte kartofler / *Lettuce - cucumber - tomato - ketchup. Served with baked potatoes*
+Ost/Cheese 6,- +Bacon 6,-

Pasta pesto uden/med kylling / without/with chicken 99 / 105,- **L** **G** **N**

(Kylling) - cremet pesto flødesauce - parmesan / *Chicken - creamy pesto cream sauce - parmesan*

Retten kan indeholde / The dish may contain



Laktose / Lactose



Gluten

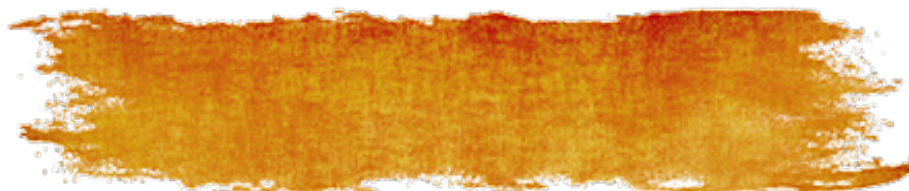


Nødder / Nuts

Pasta

Pasta pesto 160/175,- **L G N**
uden/med kylling / without/with chicken
(Stegt kylling) - cremet flødesauce - frisk tomat - parmesan
(Fried chicken) - creamy cream sauce - fresh tomato - parmesan

Pasta okse / *Pasta beef* 175,- **L G**
Oksekødsstrimler - svampe - parmesan
Strips of beef - mushrooms - parmesan



Burger

Ekstra ost +10,- Bacon +15,- Dobbelt bøf/kylling/kød +40,-
Extra cheese +10,- Bacon +15,- Double beef/chicken/meat +40,-

Klassisk Burger / *Classic burger* 175,- **L G N**
200 g stegt oksekød - salat - ost - tomat - syltet agurk - løg - chilimayo - ketchup
200 g fried beef - salad - cheese - tomato - pickled cucumber - onion - chili mayo - pesto - ketchup

Kyllingeburger / *Chicken burger* 175,- **L G N**
Stegt kyllingebryst - ost - tomat - syltet agurk - salat - løg - chilimayo - ketchup
Fried chicken breast - cheese - tomato - pickled cucumber - salad - onion - chili mayo - pesto - ketchup

Mexican Burger 175,- **L G N**
Chilimarinerede oksekødsstrimler - cheddar - salat - syltet agurk - avocadocreme - salsa - nachos chips
Chili-marinated beef strips - cheddar - salad - pickled cucumber - avocado cream - salsa - nachos chips - ketchup

Alle burgere serveres med små ovnbagte kartofler med pesto **N**
All burgers are served with small oven-baked potatoes with pesto



Tortilla / Wraps

L G **Tortilla med chicken curry** / *Wrap with chicken curry* 168,-
Hvedetortilla fyldt med chicken curry, cheddar og chili.
Serveres med majschips, avocadocreme og salsa.
Wrap with chicken curry, cheddar and chili.
Served with tortilla chips, avocado creme and salsa.

L G **Tortilla med hakket oksekød** / *Wrap with minced beef* 175,-
Hvedetortilla med hakket oksekød, bønner, cheddar og chili.
Serveres med majschips, avocadocreme og salsa.
Wrap with minced beef, black beans, cheddar and chili.
Served with tortilla chips, avocado creme and salsa.

L G **Tortilla med marineret oksekød** / *Wrap w. marinated strips of steak* 175,-
Hvedetortilla med marinerede oksekødsstrimler, cheddar og chili.
Serveres med majschips, avocadocreme og salsa.
Wrap with marinated strips of steak, cheddar and chili.
Served with tortilla chips, avocado creme and salsa.

Salater / *Salads*

L G **Cæsar** / *Caesar* 155/168,-
uden/med kylling / without/with chicken
Hjertesalat - (ovnstegt kylling) - croutoner - parmesan
Heart salad - (oven roasted chicken) - croutons - parmesan

L **Reje- krebschalesalat** / *Shrimp- crayfish tails salad* 168,-
Urtecreme - salat - tomat - rødløg - avocado
Herbal cream - salad - tomato - red onion - avocado

Kolde drikke / Cold drinks

Sodavand / Soda	52,-
Pepsi, Pepsi Max, Faxe Kondi 0 kcal, Faxe Kondi Appelsin/orange 0 kcal, Mirinda Lemon, Tonic, Danskvand og Danskvand m. citrus / <i>Sparkling water</i>	
Isvand / Ice water	15,-
Kildevand / Mineral water	35,-
Hjemmelavet Ice tea / Housemade iced tea	59,-
Fersken eller citron / <i>Peach or Lemon</i>	
Hjemmelavet limonade / Housemade lemonade	72,-
Passionsfrugt, hyldeblomstsirup, appelsinjuice, lime juice og danskvand / <i>Passion fruit, elderflower syrup, orange juice, lime juice and sparkling water</i>	
Adelhardt økologisk/organic	49,-
Solbær eller hyldeblomst/blackcurrants or elderflower	
Red Bull	44,-
Red Bull eller/or Red Bull sugar free.	
Iskaffe / Iced Coffee	65,-
Med sukker, vanilje, karamel, chokolade eller hasselnødsirup. <i>With sugar, vanilla, caramel, chocolate or hazelnut</i>	

Juice & Smoothie

Juice	56,-
Æble-, appelsin-, ananas- eller tranebærjuice/ <i>Apple-, orange-, pineapple or cranberry</i>	
Presset appelsinjuice/Squeezed orange juice	65,-
Jordbærsmoothie / Strawberry smoothie	45,-

Fadøl & flaskeøl / Draught & bottled

Royal Classic	64,-
Heineken	68,-
Nørrebro Bryghus Bombay IPA økologisk/organic	68,-
Nørrebro Bryghus Brown Ale økologisk/organic	68,-

Flaskeøl / Bottled beers

Royal Blanche	58,-
Nørrebro Bryghus Blanche økologisk/organic	68,-
Nørrebro Bryghus New York Lager økologisk/organic	68,-
Lagunitas IPA	68,-
Birra Moretti	68,-
Heineken 0,0% alkoholfri / alcohol free	55,-
Sol	58,-
Nørrebro Cider økologisk/organic æble/apple	58,-

Kaffe & The / Coffee & Tea

Husets luksus the / Tea of the house ☕	48,-
Earl grey: Sort ceylon the med bergamotolie og et lille pift jasmin	
Kvæde: Sort og grøn ceylon the med blomster og kvæde	
Breakfast: Sort og hvid ceylon the	
Bjergblomst: Sort og grøn ceylon the med eksotisk frugt og blomster	
Tivoli: Hvid og grøn ceylon the med jordbær og jasmin	
Fuldmåne: Grøn ceylon the med citrongræs og naturlig sødme	
Americano	48,-
Cappuccino	48,-
Cafe au lait	48,-
Cafe latte	56,-
Espresso, single/double	38/45,-
Cortado	42,-
Havremælk	+5,-
Varm chokolade med flødeskum/ Hot chocolate w. whipped cream	68,-
Varm Adelhardt økologisk/organic	49,-
Solbær eller hyldeblomst/blackcurrants or elderflower	
Chai latte	58,-
Vanilje eller kanel / <i>Vanilla or cinnamon</i>	
Ekstra shot / Extra shot	+8,-
Sirup i kaffen / Syrup	+8,-
Vanilje, karamel, chokolade eller hasselnød / <i>Vanilla, caramel, chocolate or hazelnut</i>	

Kaffe med alkohol / Coffee w. alcohol

Spanish Coffee 43	115,-
Kaffe med baileys	115,-
Irish coffee (kaffe med Scotch whisky)	115,-
Lumumba (varm chokolade med cognac)	115,-

Cava, Asti, Champagne

Cava & Asti

Mont Marcal , Cava Brut, Spanien / <i>Spain</i>	85 / 345,-
Mont Marcal , Cava Brut Rosé, Spanien / <i>Spain</i>	85 / 345,-
Contessa di Castiglione , Asti Spumante DOCG, Italien / <i>Italy</i>	345,-

Champagne

Charles Mignon , Champagne 1ér cru Brut, Frankrig / <i>France</i>	599,-
Möet & Chandon , Imperial Brut, Frankrig / <i>France</i>	699,-

Vin / Wine

Hvidvin / White wine

Copper Lane , Chardonnay, Sydafrika / <i>South Africa</i>	85 / 345,-
Moselland , Riesling, Tyskland / <i>Germany</i>	89 / 365,-
Farmer's Block , Chenin-Viognier, Sydafrika / <i>South Africa</i>	395,-
Weingut Eser Eser's , Riesling, Trocken, Tyskland / <i>Germany</i>	405,-
Babich , Sauvignon Blanc, Black Label, New Zealand	435,-
Gerard Tremblay , Chablis, 1'er cru, Frankrig / <i>France</i>	560,-

Rosé

Mimi Provence Rosé , Frankrig / <i>France</i>	85 / 345,-
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Rødvin / Red wine

Copper Lane , Shiraz/Merlot, Sydafrika / <i>South Africa</i>	85 / 345,-
Silver Mountain , Zinfandel, Californien USA / <i>California USA</i>	89 / 365,-
Farmer's Block , Shiraz-Carbenet, Sydafrika / <i>South Africa</i>	395,-
Lo Petit De La Casa , Priorat, Spanien / <i>Spain</i>	435,-
Fabiano , Amarone della Valpolicella Classico DOCG, Italien / <i>Italy</i>	650,-

Drinks, cocktails & pitchers

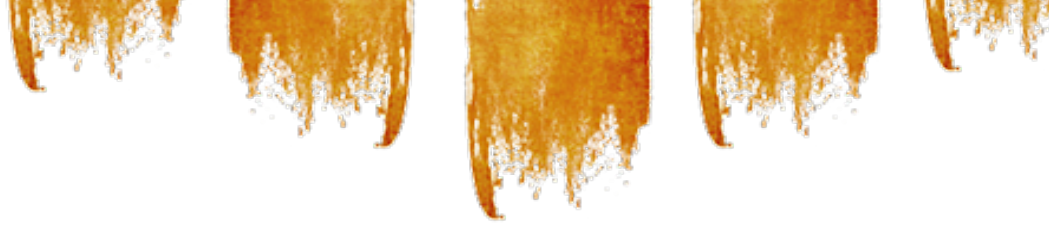
Bloody Mary	105,-	
Vodka and tomato spiced mix		
Cucumber Collins	105,-	
Gin, lime, sugar, cucumber and sparkling water		
Elderflower Sour	105,-	
Vodka, elderflower liqueur, lime, sugar and egg white		
Espresso Martini	125,-	
Vodka, Kahlua, espresso and chocolate twist		
Hugo	105 /	375,-
Elderflower liquer, cava, mint and sparkling water		
Sangria	105 /	375,-
Of the season		
Gin Mango Hass	105 /	375,-
Gin, lime, mango syrup and Mirinda lemon		
Mango mixology	105 /	375,-
Gin, organic cranberry juice, mango syrup and lime		
Aperol Spritz	105 /	375,-
Aperol & cava		
Zalt's Passion	105 /	375,-
Vodka, passion juice, passion fruit and lime		
Mojito	105 /	375,-
Dark rum, sugar, lime, mint and club soda		
Dark and Stormy	105 /	375,-
Dark rum, lime, angostura and ginger beer		
Summertime Spritz	105 /	375,-
Pink gin, Lillet Blanc, Rhubarb syrup, lime juice and sparkling water		
Long Island	145 /	450,-
Tequila, gin, vodka, rum, cointreau, lime and coke		

DOUBLE (+3CL) +30,- TRIPLE (+6CL) +60,-

Gin/tonic, Vodka/juice, Rum/coke	85,-
Vodka & Red Bull/Red Bull light	90,-

Shots & Snaps

Gajol , Små Grønne	29 / 170,-	1 / 10 stk./pcs.
Astronaut , Flagermus	190,-	
Tequila , Sambuca	40 / 200,-	
		3cl. / 6cl.
Aquavit , Fernet Branca	40 / 65,-	



Forretter / Starters

Marinerede sild / Marinated herring 95,- **L**

Creme fraiche - kapers - rødløg - dild

Sour cream - capers - red onion - dill

Carpaccio 100,- **L**

Sort peber - parmesan - glace

Black pepper - parmesan - glace

Røget laks / Smoked salmon 105,-

Kapers - salat - dressing

Capers - salad - dressing

Vegetar forret / Vegetarian starter 95,-

Serveres som en fyldig salat / *Served as a full-bodied salad*

Cremet hummus - artiskok - oliven - soltørret tomat - sprødt salat

Vendt i vinaigrette

Creamy hummus - artichoke - olive - sun-dried tomato - crispy salad

Turned with vinaigrette

Hovedretter / Main courses

Chili Con Carne 185,- **L**

Serveres m. tortilla chips eller ris - salsa - creme fraiche

Served with crispy corn chips or rice - salsa - sour cream

Bagt laksefilet / Baked salmon fillet 205,- **L**

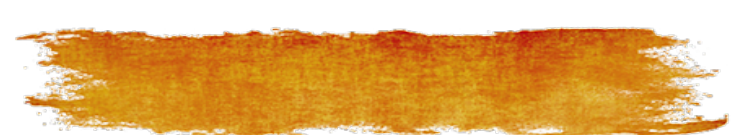
Serveres m. dagens grønt - hummersauce

Served w. vegetables of the day - lobster sauce

Stegt kalvemørbrad / Fried veal tenderloin 235,- **L**

Urtesmør - stegt og syltet løg - ovnbagt kartoffel - dagens garniture

Herb butter - fried and pickled onions - baked potato - garnish of the day



Dessert

Chokoladekage / Chocolate cake 75,- **L G N**

Serveres med creme fraiche eller flødeskum / *Served with sour cream or whipped cream*

Mango/passion cheesecake 75,- **L G N**

Serveres med creme fraiche eller flødeskum / *Served with sour cream or whipped cream*

Pistaciekage / Pistachio cake 72,- **L G N**

Serveres med creme fraiche eller flødeskum / *Served with sour cream or whipped cream*

Retten kan indeholde / *The dish may contain*

L Laktose / *Lactose*

G Gluten

N Nødder / *Nuts*

Morgenmad & Brunch

Breakfast & Brunch

Hver dag indtil kl. 14.30 / Everyday until 2:30pm

Brunch plate 170,- L G N

Drænet yoghurt m. müsli - rørag - bacon - pølse - chorizo - røget laks - skåret frugt - ost - amerikansk pandekage
Drained yogurt w. muesli - scrambled eggs - bacon - sausage - chorizo - smoked salmon - sliced fruit - cheese - American pancake

Vegetar brunch / Vegetarian brunch 170,- L G N

Drænet yoghurt med müsli og sirup - amerikansk pandekage - rørag - hummus - oliventapenade - artiskok - to slags ost - frisk frugt
marineret avocado m. rugbrød
*Drained yogurt with muesli and syrup - american pancake - scrambled eggs - hummus - olive tapenade
artichoke - two kinds of cheese - fresh fruit - marinated avocado w. rye bread*



Ost med sylt af bær / Cheese with berry jam 95,- L

Rørag - pølser - bacon / Scrambled eggs - sausages - bacon 140,- L

Stor smørcroissant / Large butter croissant 55,- L G

3 stk. amerikanske pandekager / 3 pcs. American pancakes 105,- L G N

Sirup - chokoladesauce / Syrup - chocolate sauce

Smørrebrød

Hver dag indtil kl. 16.00 / Everyday until 4pm

1 stk. / 2 stk. / 1 pc. / 2 pcs. 85 / 155,-
+ Linie aquavit, 4 cl 45,-

Marinerede sild / Marinated herring L G

Creme fraiche - kapers - rødløg - urter / Sour cream - capers - red onion - herbs

Reje & krebschaler / Shrimp & crayfish tails L G

Urter - citron / Herbs - lemon

Rosastegt roastbeef / Pink roasted roastbeef L G

Pickles - ristet løg - revet peberrod - agurkesalat / Pickles - roasted onion - grated horseradish - cucumber salad

Cremeret hønsesalat / Creamy chicken salad L G

Bacon - tomat - urter / Bacon - tomato - herb

Solmoden avocado / Sunripened avocado L G N

Sylt af løg - pesto - saltet pinjekerne / Pickled onion - pesto - salted pine nuts

Retten kan indeholde / The dish may contain

L Laktose / Lactose

G Gluten

N Nødder / Nuts