

# MORGENMAD / BREAKFAST

MANDAG - SØNDAG INDTIL 11.30 / MONDAY - SUNDAY UNTIL 11.30

## MORGENTALLERKEN / BREAKFAST DISH - 90

med skinke, ost, syltetøj, bacon og spejlæg eller røræg  
*morning dish with ham, cheese, jam, bacon & fried or scrambled eggs*

## ÆG / EGGS

RØRÆG & BACON . . . . .	60
<i>scrambled eggs &amp; bacon</i>	
RØRÆG & SKINKE . . . . .	60
<i>scrambled eggs &amp; ham</i>	
RØRÆG & LAKS . . . . .	110
<i>scrambled eggs &amp; salmon</i>	
SPEJLÆG & SKINKE . . . . .	60
<i>fried eggs &amp; ham</i>	
SPEJLÆG & BACON . . . . .	60
<i>fried eggs &amp; bacon</i>	
2 BLØDKOGTE ÆG . . . . .	30
<i>2 soft boiled eggs</i>	

## YOGHURT

YOGHURT MED FRISK FRUGT . . . . .	60
<i>yogurt with fresh fruit</i>	
YOGHURT MED MÜSLI . . . . .	35
<i>yogurt with Muesli</i>	

## OMELETTETS

OMELET AU NATURAL MED 2 FYLD . . . . .	85
<i>omelette au naturel with 2 fillings included</i>	
Fyld: Skinke, ost, svampe, spinat, bacon, kartofler <i>Fillings: Ham, cheese, mushrooms, spinach, bacon, potato</i>	
EKSTRA FYLD . . . . .	10
<i>Ekstra omelet filling</i>	

## SPECIALITY BENEDICTS

EGGS BENEDICT . . . . .	130
<i>eggs benedict with ham</i>	
EGGS BENEDICT MED LAKS . . . . .	145
<i>eggs benedict with salmon</i>	
EGGS ROYAL . . . . .	175
<i>eggs benedict with salmon and caviar</i>	

## SIDE ORDERS

RØGET LAKS - 50  
*smoked salmon*

DAGENS GRØNTSAGER - 35  
*vegetables*

AVOCADO - 35  
*avocado*

SPINAT - 25  
*spinach*

BACON - 25  
*bacon*

SKINKE - 35  
*ham*

LETRØGET ANDEPØLSE - 35  
*smoked duck sausage*

TRØFFEL - 100  
*truffle*

FOIE GRAS - 65  
*foie gras*

## COFFEE & TEA

COFFEE	single	double
Filter coffee . . . . .		25
Americano . . . . .		35
Espresso . . . . .	25	35
Macchiato . . . . .	35	40
Cortado . . . . .	35	40
Café latte . . . . .	45	55
Café au lait . . . . .	45	55
Cappucino . . . . .	45	55
(decaffeinated coffee available on request)		
Hot chocolate w. whipped cream . . . . .		45
TEA		
Black: Earl Grey, Breakfast, Panyong . . . . .		45
Green: Green Citrus Ginger, Green Rhubarb . . . . .		45
White: White Temple, White Persian . . . . .		45
Red: Vanilla Rooibos . . . . .		45
Herbal Cool Herbal . . . . .		45

## MORNING DRINKS

Mimosa . . . . .	100
Fresh orange juice & sparkling wine	
Bloody Mary (6cl) . . . . .	130
Big Tom spiced tomato juice & Absolut vodka	
Espresso Martini . . . . .	130
Espresso, Kahlua & Absolut Vanilla	

## JUICE

Søbogård organic juice: apple, rhubarb or elderflower . . . . .	40
Fresh orange juice . . . . .	35/50
Fresh orange juice with ginger . . . . .	40/55
Ginger shot - fresh ginger & organic apple juice . . . . .	25
Soft drinks . . . . .	40

## EFTERMIDDAG / AFTERNOON

FRA 16.00 - 18.00 / FROM 16.00 - 18.00

### UDVALG AF ØSTERS

Portugisiske pr. stk. 28  
Fine de Claire pr. stk. 28  
Ostra Régál pr. stk. 50  
*selection of oysters*

**CÆSARSALAT - 140**  
med kylling, parmesan, chili og croutoner  
*caesar salad with chicken, parmesan, chili & croutons*

**CLUBSANDWICH - 140**  
med kylling, bacon og karrydressing på toastbrød  
*club sandwich with chicken, bacon & curry dressing on toast bread*

**RØGET LAKS - 155**  
med rørag og purløg  
*smoked salmon with scrambled eggs & chives*

**CARPACCIO AF OKSEINDERLÅR - 155**  
med rucola og parmesan  
*carpaccio of beef topside with rucola & parmesan*

**5 SLAGS OSTE - 150**  
med oliven, syltet pære og knækbrød  
*selection of 5 cheeses with olives, marinated pear & crisp bread*

**GRAND CRU TAHAA VANILJE CRÈME BRÛLÉE - 95**  
med yoghurt og limesorbet  
*grand cru tahaa vanilla crème brûlée with yoghurt & lime sorbet*

### BOBLER

Cremeant de Bourgogne, Clotilde Davenne . . . . .	100
Cava Raventos Blanc de Blanc . . . . .	100
Mumm Cordon Rouge Brut . . . . .	150
Perrier Jouet Grand Brut . . . . .	175
Mumm Rosé . . . . .	200

### HVIDVIN

2016 Sancerre, L'authentique, Thomas-Labaille . . . . .	95
2016 Riesling Reserve, Domaine Allimant Laugner . . . . .	90
2016 Chablis, Clotilde Davenne . . . . .	110
2015 Renoméé Bourgogne Chardonnay Remoissenet . . . . .	125
2015 Haus Klosterberg Trocken, Markus Molitor . . . . .	80
2013 Chardonnay Starmont, Napa Valley, Californien . . . . .	150
2016 Alameda, Chardonnay, Central Valley, Chile . . . . .	70

### ROSÉVIN

2015 Bourgogne Pinot Noir Rose, Clotilde Davenne . . . . .	90
2016 Sancerre Rose, Lucien Crochet . . . . .	125

### RØDVIN

2014 Bourgogne Pinot noir, Jean Guiton . . . . .	115
2014 Puy Razac, St. Emilion Grand Cru . . . . .	120
2009 Le Rives du Ch. Barreyre Bordeaux Sup. . . . .	115
2016 Côtes-Du-Rhône, Domaine De La Janasse . . . . .	85
2015 Nebbiolo, Langhe Quattro Cloni, Brangero . . . . .	135
2012 Barolo Domenico Clerico . . . . .	160
2014 Valpolicella Classico Ripasso "Le Muraie" Recchia . . . . .	110
2015 Zinfandel Diamond Collection . . . . .	135
Francis Ford Coppola Winery, Californien	
2015 Alameda Cabernet Sauvignon, Central Valley Chile. . . . .	75

## BEER

### DRAFT

Carlsberg 25 / 50 cl. . . . .	45 / 65
Tuborg Classic 25 / 50 cl. . . . .	45 / 65
Kronenbourg 1664 25 / 50 cl. . . . .	50 / 70
Kronenbourg 1664 Blanc 25 / 50 cl. . . . .	50 / 70

### DOMESTIC BOTTLED

Guld Tuborg . . . . .	50
Tuborg Super Light . . . . .	50
Refsvinde Ale no. 16 . . . . .	50

### LUXURY BOTTLED

Jacobsen Dark Lager . . . . .	75
Jacobsen Brown Ale . . . . .	75
Jacobsen Saaz Blonde . . . . .	75
Leffe Blond . . . . .	75
Leffe Brune . . . . .	75

### IMPORT BOTTLED

Corona . . . . .	60
Hoegaarden . . . . .	60
Stella Artois . . . . .	60