

BRUNCH MENU - PER PERSON 250

Soft boiled egg from Hegnsholt
Smoked salmon from Iceland with sour cream and cress
Salad with herbs
Danish cheeses with homemade jam
Freshly baked ryebread and buttermilk bun
Sourdough waffles with preserved blackcurrant and cream of cacao and hazelnuts

The menu is served with a glass of apple juice from the island of Strynø

BREAKFAST

We use local eggs from Hegnsholt Hønseri, a small, organic and high-value farmer located by Lejre, in central Zealand.

Omelet with smoked salmon from Iceland and homemade sour cream - 145

Poached egg a la Florentine - 135

Sourdough waffles with preserved blackcurrant, sour cream and mint syrup - 125

Organic Jersey yoghurt with slow roasted granola, plums and fresh herbs - 90

Fried egg with vegetables and ryebread - 95

Add on truffle - 75

Soft boiled egg with fried ryebread - 55

THE BAKERY

Organic croissant - 30

Buttermilk bun - 15

- with organic butter and matured Havarti cheese - 35

Cakes and sweets, see our daily selection in the display

COFFEE

*We use organic Direct Trade beans from The Coffee Collective.
The beans are roasted individually with a medium-dark espresso profile to achieve
a perfect balance between aroma, sweetness and acidity.*

Caffe latte - 40

Cappuccino - 40

Cortado - 35

Americano - 35

Espresso macchiato - 30

Espresso - 30

Pour over - 50-75

TEA

*Our teas and herbal infusions come from The Rare Tea Company
See our large selection in our tea menu*

HOT CHOCOLATE

Piura Porcelana 75% from Original Beans - 50

COLD DRINKS

Organic apple juice from Strynø - 45

Iced tea of the day - 40

Homemade blackcurrant fizz - 40

Winterspring iced coffee - 50

Filtered water with or without bobbles, ad libitum per person - 15

Copenhagen Sparkling Tea - btl. 400

CHAMPAGNE - 125

Pierre Moncuit Cuvée Hugues de Coulmet Brut

Blanc de blanc, 100% Chardonnay

An award winning, light and crispy champagne

ADD TO MENU - 95

