

BREAKFAST

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

Soft boiled egg with fried ryebread - 50

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

Fried egg with vegetables and ryebread - 90

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

Poached egg a la Florentine - 135

Sourdough waffles with Danish strawberries, sour cream and mint syrup - 125

BRUNCH MENU - 250

Soft boiled egg from Hegnsholt

Smoked salmon from Iceland with sour cream and cress

Sourdough waffles with Danish strawberries and cream of cacao and hazelnuts

Salad with herbs

Danish cheeses with homemade jam

Freshly baked ryebread and buttermilk bun

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

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.

Espresso - 30

Espresso macchiato - 30

Americano - 35

Cortado - 35

Cappuccino - 40

Caffe latte - 40

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 rhubarb or 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

