

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 plum caramel

The menu is served with a glass of apple juice from Bornholms Mosteri

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

Porridge of oats, fresh pear, pear syrup and lemon verbena - 95

Sourdough waffles with plum caramel, sour cream & Bourbon Vanilla ice cream - 125

Fried egg with vegetables and ryebread - 95

French toast, preserved blackcurrant, sour cream and Bourbon Vanilla ice cream - 95

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

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 Bornholms Mosteri - 45

Iced tea of the day - 40

Blackcurrant fizz - 40

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



LUNCH MENU - 250

Choose 2 courses; lunch and dessert

LUNCH

Homemade gnocchi with mushroom bouillon and new Brussel sprouts - 160

Warm pumpkin salad with "Tomme" from Møn and fresh herbs - 145
Good for sharing

Frittata with vegetables and fresh herbs - 140

Caramelized cauliflower tart, organic egg from Hegnsholt and crisp mustard salad - 140
Add fresh black winter truffle - 85

DESSERT

All our desserts are created around our own Winterspring ice cream and sorbets

5 Winterspring ice cream and sorbets
Served with sourdough waffles - 175

Blackcurrant sorbet,
Airy chocolate mousse with blackcurrants and crispy cacao - 150

Bourbon Vanilla ice cream,
Caramelized pear, walnuts and garden sorrel - 140

Caramel ice cream,
Crispy tart with plum caramel and candied almonds - 135

Cakes and sweets, see our daily selection in the display case

EXPERIENCE THE NORDIC WAY OF LIFE THROUGH OUR TWO INTERPRETATIONS OF THE CLASSIC AFTERNOON TEA

- Both menus have to be pre-ordered with one day in advance

AFTERNOON TEA CLASSIC - PER PERSON 395

Raspberry rose hip sorbet

Brioche with sour cream, pickled blackcurrant and plum caramel
Savoury snack

Selection of cakes
Petit Four

Choose your own tea or herbal infusion

AFTERNOON TEA DELUXE - PER PERSON 550

Raspberry rose hip sorbet

Brioche with sour cream, pickled blackcurrant and plum caramel
Savoury snack

Lunch dish

Selection of cakes
Petit Four

Dessert

Choose two teas or herbal infusions

ADD CHAMPAGNE - 95

Pierre Moncuit Cuvée Hugues de Coulmet Brut
Blanc de blanc, 100% Chardonnay

