

START WITH A GLASS

Bubbles/Cava 79,-

Gin and Tonic 99,-

Aperol Spritz 99,-

SMØRREBRØD OPEN SANDWICH

Before 15:00

1 piece 89,-

2 pieces 149,- pr. person

Avocado

Avocado, fried egg and pickled red onions

Steak tataré (raw meat)

Freshly stirred beef thigh tartare, aioli, homemade chips, raw egg yolk and fresh herbs

Plaice

Butter-fried plaice fillet with coarsely chopped remo, dill and lemon

Potato

Potato, mayo, red onion, homemade chips and fresh herbs

Salmon rilette

Home-made salmon rilette with fresh herbs and fried capers.

Chicken salad

Chicken salad with asparagus and mushrooms, topped with veal bacon and fresh herbs

SCHNAPPS

O.P. Anderson

49,-

Red Aalborg

49,-

SANDWICH

With homemade coarse fries and chili mayo.

Club

Chicken breast in a warm bun with lettuce, cucumber, red pepper, bacon and homemade curry dressing
159,-

Salmon

Smoked salmon in a warm bun with lettuce, cucumber, avocado, mozzarella and homemade pesto dressing
159,-

Avocado

Avocado in a warm bun with lettuce, cucumber, mozzarella, and homemade pesto dressing
149,-

SALAD

Caesar

Chicken breast, romaine lettuce, bread croutons, freshly grated parmesan and homemade caesar dressing
159,-

Salmon

Hot smoked salmon, lettuce, mozzarella, avocado, bell pepper, cucumber, red onion, roasted pine nuts and homemade pesto dressing
169,-

Chevre chaud

Small crispy breads with warm goat cheese, topped with honey, salad with homemade vinaigrette and toasted walnuts
159,-

PASTA

Angus

Pasta with steak strips of black angus beef fillet tossed in mascarpone mushroom sauce topped with freshly grated parmesan
189,-

Pesto

Pasta with mushrooms, homemade pesto, pine nuts, topped with freshly grated parmesan
159,- chicken 30,-

Side dishes: Mini salad with tomato balsamic glaze and freshly grated parmesan
59,-

TAPAS

Mini chickpea patties with chili mayo, Warm goat cheese with honey and walnuts on toast, home-made salmon rilette, Vesterhavstost with chutney, homemade pesto, small olives, salted almonds. Homemade bread and grissini
199,-

NACHOS

Classic

Crispy tortilla chips with grated cheddar, sour cream, salsa, jalapeños and homemade guacamole
139,-

Supreme

Crispy tortilla chips with grated cheddar, sour cream, salsa, jalapeños and homemade guacamole, topped with chicken breast
159,-

SPIS

The staff can answer any questions regarding allergens.

BURGER

200 g. lava stone grilled minced beef patty in a homemade burger bun.
Served with homemade coarse fries and chili mayo

Classic

Lettuce, tomato, red onion, pickles, cheddar, spread with chipotle
169,-

Bacon

Lettuce, tomato, red onion, pickles, cheddar, bacon, spread with chipotle
179,-

Mexico

Lettuce, tomato, red onion, cheddar, guacamole, jalapeños, salsa, spread with mayo
179,-

Blue Cheese

Lettuce, tomato, red onion, home-pickled pears, blue cheese, spread with mayo
179,-

Steak

Black Angus steak burger, caramelized onions, grilled peppers, gruyere cheese, spread with aioli
199,-

SPIS De Luxe

Double steak, lettuce, tomato, red onion, pickles, cheddar, bacon, spread with chipotle
219,-

The One with Wings

Grilled chicken breast, lettuce, tomato, red onion, cheddar, spread with aioli
169,-

The Green

Chickpea steak, lettuce, tomato, red onion, cheddar cheese, guacamole, spread with aioli
179,-

APPETIZERS

Carpaccio

Thin slices of beef thigh, fresh lettuce, pine nuts, olive oil, freshly grated parmesan and balsamic glaze.
109,-

Steak tataré (raw meat)

Freshly stirred beef inner thigh, topped with aioli, homemade chips and fresh herbs.
109,-

Salmon rilette

Home-made salmon rilette, served on fresh salad, topped with fried capers
109,-

Calamari

Breaded squid rings with aioli and lemon
99,-

Avocado Salad

Avocado, fresh salad, salted almonds, pickled red onions and balsamic glaze
99,-

MEAT & FISH

Steak

Tender and juicy 250g grilled Ribeye, coarse fries, vegetables and bearnaise sauce
299,-

Parisian steak

Minced beef on buttered toast, with raw egg yolk, capers, pickles, red onion, beetroot and freshly grated horseradish. Including homemade fries and chili mayo
209,-

Steak tataré & fries (raw meat)

Freshly stirred beef thigh tartare topped with aioli, homemade potato chips and fresh herbs. Served with coarse fries and aioli
209,-

Salmon

Skin-fried salmon with small potatoes, vegetables, hollandaise sauce and oven-baked cherry tomatoes
249,-

Moules frites

Fresh mussels, steamed in white wine, served in herbal cream sauce with homemade fries and aioli
199,-

Fish & Chips

Crispy fish, homemade tartare sauce and homemade coarse fries
199,-

WINE & FOOD

If we had to choose, we would drink the following with our dishes

Sandwich

Riesling gl. 89,- / btl. 375,-

Salads & Sandwiches

Riesling gl. 89,- / btl. 375,-

Burger and Pasta

Chardonnay gl. 100,- / btl. 475
Zinfandel gl. 89,- / btl. 375,-

Beef

Pinot Noir gl. 100,- / btl. 475,-

Salmon

Chardonnay gl. 100,- / btl. 475

White Fish & Seafood

Riesling gl. 89,- / btl. 375,-

CHILDREN'S MENU

Fish fillet

With coarse fries and remo
89,-

Chicken Nuggets

With coarse fries and mayo
89,-

Kids Burger

Soft bun with grilled steak, cheddar cheese and ketchup. Bun spread with mayo served with fries and mayo
89,-

DESSERT

Cheese Platter

North Sea cheese with chutney, blue cheese with home-pickled pears, warm goat cheese with honey and walnuts on toast. Home-baked bread and grissini
109,-

Old-fashioned apple cake

Homemade apple porridge, layered with crispy homemade macaroon crunch, topped with currant jelly and whipped cream
89,-

Chocolate fondant

Warm chocolate cake with a bleeding heart, served with vanilla ice cream
89,-

Raspberry cheesecake

With homemade wild berry compote
89,-

Vanilla ice cream

3 scoops with caramel sauce
89,-

MENU CARD

SPIS

COLD

- DRAFT BEER**
 Fuglsang Pils
 Fuglsang Classic
 Anarchist New England IPA
 Blanche Wheat beer
 Nørrebro Brewery Brown Ale
 Nørrebro Brewery Ravensborg Red
- SCHNAPPS/AQUAVIT**
 OP Anderson - Red Aalborg
- BOTTLED BEER**
 Cider - Nørrebro Brewery
 Alcohol free - Royal Pilsner
 Alcohol free - Anarkist Hazy IPA 0.5%

- JUICE** with or without soda
 Raspberry
 Rhubarb, Can also be made as sugar-free
 Elderflower, Can also be made as sugar-free
 Freshly squeezed orange juice
 Homemade Lemon Lemonade

- ICED COFFEE**
 with vanilla syrup and caramel sauce

- WATER**
 Soda
 Pepsi, Pepsi Max, Faxe Kondi, Faxe Kondi Free
 Sparkling water
 Still water
 Ginger Beer

COCKTAILS

- Mojito
 Pina Colada
 Cosmopolitan
 Margarita
 Grenadine Shake
 Espresso Martini
 Gin and Tonic
 Aperol Spritz
 Dark 'n Stormy
 Whiskey Sour



62,-
62,-
66,-
66,-
66,-
66,-

49,-

54,-
54,-
62,-

48,-
48,-
48,-
58,-
48,-

58,-

48,-
38,-
28,-
54,-



99,-
99,-
99,-
99,-
99,-
99,-
99,-
99,-
99,-
99,-

HOT

- Americano
 Espresso
 Espresso double
 Cappuccino
 Caffé latte small
 Caffé latte large
 Cortado
 Macchiato
 Extra shot
 Tea in bags, several varieties
 Chai latte
 Hot chocolate whipped cream
 Irish coffee



38,-
30,-
34,-
44,-
42,-
48,-
40,-
34,-
8,-
38,-
48,-
48,-
99,-

WINES BY THE GLASS



BUBBLES

- Cava Brut, Robert J. Mur, Spain 79,-

ROSE

- Cinsault, Louis Eschenauer, France 79,-

WHITE

- Sauvignon Blanc, Louis Eschenauer, France 79,-
 Riesling, Devil's Rock, Germany 89,-
 Chardonnay, Bogle, California 100,-

RED

- Merlot, Louis Eschenauer, France 79,-
 Zinfandel, Western Cellars, California 89,-
 Pinot Noir, Bogle, California 100,-

NON-ALCOHOLIC WINE



CHAVIN

- Red, White or Rosé 295,-

WHITE

FRANCE

- Sauvignon Blanc, Louis E., South of France 295,-
 Dry and crisp white wine with notes of gooseberry and citrus
- Sancerre, Domain Tabordet, Loire [eco] 525,-
 Dry and crisp with fine minerality and nice acidity
- Chablis Premier Cru, Chartron et Trebuchet, Burgundy 795,-
 Top Burgundian Chardonnay with nice body and minerality.



REST OF EUROPE

- Pinot Grigio, Bertoldi, Garda 350,-
 Semi-dry Italian classic, fruity and charming
- Riesling, Devil's Rock, Germany 375,-
 Dry, crisp and fresh modern German Riesling from the Palatinate.

- Grüner Veltliner, Helmut Maglock, Kamptal 395,-
 Austrian crowd favorite. Fresh and very fruity

OVERSEAS

- Sauvignon Blanc, Inviniti, Marlborough 395,-
 Very fresh and fruity with notes of gooseberry and elderflower
- Chardonnay, Bogle, California 475,-
 Big and powerful with 9 months of barrel aging and impressive freshness

ROSE

- Cinsault, Louis Eschenauer, South of France 295,-
 Semi-dry, light, southern French rosé. Fresh, mild and refreshing.
- Les Embruns, Doriac, South of France 325,-
 Dry, completely bright and charming



BUBBLES

- Cava Brut, Robert J. Mur, Spain 295,-
 It is a fresh, aromatic and lively cava
- Champagne, Brut, L'Éloquente, Marne 550,-
 Charmingly dry and festive



RED

FRANCE

- Merlot, Louis Eschenauer, South of France 295,-
 Soft and fruity. A charming glass of southern French country wine
- Cuvée Prestige, Domaine d'Angayrac, Rhône 395,-
 Powerful, slightly spicy Grenache/Syrah from Costières de Nîmes
- Chateauneuf du Pape, Grand Veneur, Rhône [eco] 750,-
 Rhône's greatest achievement. Top producer in modern style



- Pomerol, Clos Brun Mazeyres, Bordeaux 995,-
 Dry and full-bodied with great depth

ITALY

- Barbera d'Asti, Cascina Radice, Piedmont 350,-
 Juicy & fruity red wine with charm & character

- Ripasso Superiore, Semprebon, Valpolicella 395,-
 Juicy & flavorful red wine with light sweetness

- Amarone, Bertoldi, Valpolicella Classico 625,-
 Big heavy bomb. Silky smooth flavor explosion with a slight sweetness

SPAIN

- Tempranillo, Ardal, Ribera del Duero 425,-
 Dry with soft notes of red berries, toast and vanilla

CALIFORNIA

- Zinfandel, Western Cellars, California 375,-
 Juicy & charming red wine with good sweetness & power

- Pinot Noir, Bogle, California 475,-
 Full-bodied barrel-aged Pinot Noir. Notes of red fruits & vanilla

SNACKS

- Beer Nuts 35,-
 Olive 35,-
 Salted almonds 45,-
 Coarse fritters 1 pers. 49,- / 2 pers. 79,-
 w/ chilli mayo

BEVERAGES