

Cold drinks

Mimosa // 90

Organic prosecco & fresh orange juice

Fresh organic orange juice // 42

Homemade lemonade // 49

Choose between lemon, passionfruit or grape fruit

Filtered purezza water // 20

Still or sparkling ad libitum pr. person

Ice latte // 48

Latte as you know it, just cold, refreshing & served on ice.

Ice golden latte // 55

Our golden latte served on ice, cold & refreshing.

Weekend brunch

Coffee & hot drinks

Before you choose your coffee, we love to tell you a little bit about what we serve.

Our coffee is organic coffee from Nordhavn Coffee Roasters. All coffees not mentioned is made with double shoot.

Choose between oat milk or regular whole milk.

Espresso - single or double // 25 // 30

Americano // 30

add milk + 5

Cortado // 38

Flat white // 42

Cappuccino // 45

Cafe latte - small // 42

Cafe latte - large // 48

Golden latte // 55

Organic golden latte mix

Tumeric, ginger, cinnamon & black pepper served with steamed milk.

Tee pot // 50

Organic tee from Tante T

Cool mint, quince, ginger-lemon or moroccan mint


Something sweet

Stuffed french toast // 140

Sourdough bread stuffed with homemade vegan nutella or regular nutella for vegetarian option soaked in coconut milk & cinnamon mix, butter fried and served with maple syrup & berries.

Banana bread // 85

Homemade banana bread served with vanilla ice cream and caramel.

 Vegan version served with chocolate caramel ice cream.

Crispy crumble & lemon sorbet // 85

Deliciously refreshing dessert.

Super fresh and creamy lemon sorbet served with a crispy crumble, raspberry coulis & thyme.

 Glutenfree

 Vegan

Brunch plates

The vegetarian brunch plate // 190

Fried egg, avocado, greek salad, tzatziki, vesterhavs cheese, boysenberrie marmelade, small waffle with nutella, fruits & berries.

Served with butter, rye- and sourdough bread.

The vegan brunch plate // 180

Scrambled tofu with mushrooms, tomatoes and onions, avocado, greek salad, hummus, pesto & small waffle with homemade nutella, fruits & berries.

Served with rye- & sourdough bread.

 Glutenfree

 Vegan

Waffles

The savory one

I want it all waffle // 145

Chickpea flour based curry waffle served with hummus, pesto, semi-dried tomatoes, avocado & pumpkin seeds.
Add feta + 20
Add fried organic egg + 15

The sweet one

Queen the 2nd // 140

Chickpea-, oat & banana based waffle with chocolate chips topped with banana, peanutbutter, maple syrup & berries.

 Glutenfree

 Vegan

Savory things

Jammy eggs & toast // 130

Türkish style cilbir eggs, served with garlic yoghurt, feta, ajvar & sourdough bread.
Add avocado + 20

Scrambled tofu toast // 120

Served on sourdough bread with ajvar.
Topped with mushrooms, scallions and tomatoes.
Add avocado + 20
Add feta + 20
Add fried organic egg + 15

Truffled fries // 70

French fries with truffle served with mustard mayo

Zá'atar fries // 70

Crispy french fries with zá'atar spice mix and served with lemon mayo.

 Glutenfree

 Vegan