

# BRUNCH

**CROISSANT**..... 30,-  
2 mini croissants

**OMELET** - *with ham or bacon + 20,-* ..... 94,-  
With mushrooms and grated cheddar cheese. Served with a small pesto salad.

**EVERYDAY BRUNCHBUFFET - ALL YOU CAN EAT**..... 149,-  
*- from 9.00 - 14.00, served monday - friday*

Scrambled and fried eggs, chorizo sausages, fruit yogurt, skyr, three kinds of cereals, airdried ham, three kinds of assorted cheeses, beef sausages, hotwing, falafel, diced bacon, smoked salmon, pasta salad, green salad, tuna salad, lentil salad, bean salad, melon salad, warm smoked salmon salad, hummus, tzatziki, olive tapenade, fruit, American pancakes, maple syrup, croissants, Danish poppy seed rolls, honey, Nutella, jam and butter. Served with free refills of coffee, tea and ice water.

## BRUNCH add-ons

Small latte +18,- | Large latte +25,-  
Bubble +35,- | 50 cl. juice +20,-  
Children under 8 75,- (weekend 85,-)

**WEEKEND BRUNCHBUFFET - ALL YOU CAN EAT**..... 169,-  
*- from 9.00 - 15.00, served on Saturdays, Sundays and bank holidays*

Scrambled and fried eggs, chorizo sausages, fruit yogurt, skyr, three kinds of cereals, airdried ham, three kinds of assorted cheeses, beef sausages, hot wings, falafel, diced bacon, smoked salmon, pasta salad, green salad, tuna salad, lentil salad, bean salad, melon salad, warm smoked salmon salad, hummus, tzatziki, olive tapenade, fruit, American pancakes, maple syrup, croissants, Danish poppy seed rolls, honey, Nutella, jam and butter. Served with free refills of coffee, tea, juice and ice water.

## Lunch favorites

**LUNCH TAPAS PLATE**..... 179,-

### CHOOSE BETWEEN:

Lamb chops with garlic butter  
*or*  
beef tenderloin

With grilled green asparagus rolled in squash, smoked salmon roll with smoked fresh cheese and julienne cucumber, manchego cheese with red wine pickled almonds, bruschetta with grilled peppers and almonds and cream cheese.

**LUNCH STEAK**..... 189,-  
Beef tenderloin with homeade French fries, pan fried vegetables and red wine sauce.

# CAFÉ G.

## BURGERS

*All burgers are served with hand cut potato wedges and homemade chili mayo and the plate garnished with pesto and balsamic.*

**JACK DANIEL'S BURGER** ..... 149,-

Grilled beef marinated with Jack Daniels BBQ sauce and melted cheddar cheese and bacon. Served in a focaccia bun with crisp lettuce, tomato, cucumber and red onion.

**FRANCISCAN BURGER**..... 149,-

Grilled beef with melted cheddar cheese, fried egg, bacon and mustard cream. Served in a focaccia bun with crisp lettuce, tomato, cucumber and red onion.

**CHICKEN & AVOCADO BURGER** ..... 149,-

Grilled chicken breast with melted cheddar cheese, avocado cream and aioli. Served in a focaccia bun with crisp lettuce, tomato, cucumber and red onion.

**PORTOBELLO BURGER**..... 139,-

Baked portobello mushroom served with melted mozzarella and pesto in a focaccia bun with crisp lettuce, tomato, cucumber and red onion and chili mayo.

## SANDWICHES

*Potatoes +29,-*

**OPEN STEAK**..... 139,-

Grilled fillet of beef with melted mozzarella cheese. Served in a focaccia bun with lettuce, tomato, cucumber, red onion, toasted pine nuts and pesto dressing.

**G. CLUB**..... 129,-

Marinated and grilled slices of chicken breast with bacon and curry cream. Served with lettuce, tomato, cucumber and red onion on whole-grain bread.

**SMOKED SALMON MOUSSE**..... 129,-

Diced smoked salmon with mustard cream in a focaccia bun with lettuce, tomato, cucumber and pickled fennel.

**CROQUE MONSIEUR**..... 95,-

Baked toast with Emmental cheese, mustard and ham. Served with pesto and a small salad.

**CROQUE MADAME** ..... 105,-

The same as Croque Monsieur but with a fried egg.

**VEGETARIAN ON RYE BREAD** ..... 109,-

Grilled vegetables of the season marinated with lemon, oil, thyme and garlic. With tzatziki, crisp salad and falafel.

## Salads

**CAESAR SALAD - 129,-**

Crispy romaine lettuce tossed in a classic Caesar dressing with chicken, parmesan cheese and cherry tomatoes.

**SALMON SALAD - 129,-**

Grilled salmon fillet with seasonal mixed salads, tomato, cucumber, onions and a honey/lime dressing.

**SHRIMP SCAMPI SALAD - 129,-**

Pan fried shrimp scampi marinated with chili, garlic, coriander, ginger and lime. Served with seasonal mixed salads, mango pieces, pine nuts and a sweet chili dressing.

**MELON SALAD - 109,-**

Mixed melon with feta, toasted pumpkin seeds and a honey/lime dressing.

## PASTA

**PASTA PENNE WITH TENDERLOIN**..... 149,-

Pan fried beef tenderloin with onions, mushrooms and pasta penne. Served in a home made truffle sauce topped with grated parmesan.

**PASTA PENNE WITH CHICKEN** ..... 139,-

Seasonal vegetables with chicken, roasted bacon and finely chopped parsley in a home made curry sauce.

**PASTA LINGUINE WITH SHRIMP SCAMPI**..... 139,-

Pan fried shrimp scampi gratinated with home made arrabiata sauce. Served with chili/lemon and garlic marinated linguine pasta.

## Light dishes

**SOUP OF THE DAY** ..... 99,-

Served with freshly baked bread and butter.

**NACHOS** - *with chicken + 20,-* ..... 99,-

Crispy tortilla chips with melted cheddar cheese. Served with guacamole, tomato salsa, sour cream, olives and jalapeños.

## For the kids

**KIDS BURGER**..... 99,-

Grilled beef served with French fries and tomato ketchup.

**NUGGETS**..... 99,-

Chicken nuggets served with French fries, cucumber and tomato.

## Wine & bubbles

### CHAMPAGNE & CAVA

Cava - Valdelavia - Spain.....	Glass / Bottle	65,- / 289,-
Prosecco Rosé - Modolet - Italy.....		69,- / 295,-
Champagne - Brut Bonnet Launois - France.....		395,-

### WHITE WINE

Cal y Canto - Bodegas Lopez Mercier - Spain.....	Glass / Bottle	65,- / 279,-
Chardonnay - "El Pulpo" - Bodegas Isidro Milagro - Spain.....		69,- / 299,-
Chardonnay - Grove Ridge - Napa Valley - USA.....		69,- / 295,-
Riesling - Kabinett - Eugen Wehrheim - Germany.....		75,- / 350,-
Chablis - Jaffelin - France.....		375,-

### RED WINE

Cal y Canto - Bodegas Lopez Mercier - Spain.....	Glass / Bottle	65,- / 279,-
Pinot Noir - Quail Creek - Napa Valley - USA.....		69,- / 295,-
Shiraz - "La Loba" - Bodegas Isidro Milagro - Spain.....		69,- / 295,-
El Primer Beso, Ribere del Duero, Spain.....		69,- / 295,-
Barbera d'Alba - Superiore - Mancine - Osvaldo Viberti - Italy.....		79,- / 310,-
Rioja - Finca San Martin - Spain.....		335,-
Ripasso - Corte Mary - Italy.....		345,-
Zinfandel - "Swirl" - Eagle Rock Vineyards - Lodi - USA.....		375,-
Amarone - Torre Mastio - Corte Mary - Italy.....		455,-

### ROSÉ WINE

Cal y Canto - Bodegas Lopez Mercier - Spain.....	Glass / Bottle	65,- / 295,-
Sancerre - Crochet - France.....		355,-

### DESSERT WINE

Moscato & Verdejo - "La Mona" - Bodegas Isidro Milagro - Spain.....	Glass / Bottle	65,- / 289,-
Moscato d'Asti - Dolcevita - Italy.....		325,-

## Drinks & Cocktails

**APEROL SPRITZ** - Aperol, Cava Brut, soda

**STRAWBERRY DAIQUIRI** - White rum, strawberris, lime and strawberry purée

**MOJITO** - White rum, Angostura, ginger ale, fresh lime, mint leaves

**CAIPIRINHA** - Cachaca, fresh lime

**MOSCOW MULE** - Vodka, Angostura, freshly squeezed lime juice, ginger beer

**DARK & STORMY** - Rum, Angostura, freshly squeezed lime juice, ginger beer

**SWEET HONEY** - Tequila, Crème de Mûre, lime, honey, ginger beer

**RASPBERRY MOJITO** - White rum, ginger ale, raspberry, fresh lime, mint leaves

**ESPRESSO MARTINI** - Vodka, Kahlua, Espresso

**PINK FOREST** - Vodka, Cava, raspberry, lemon juice, vanilla

**G PASSION** - Vodka, passion purée, vanilla

**80,-**

### COFFEE DRINKS

Irish Coffee 4 cl.....	69,-
Baileys Latte 4 cl.....	69,-
Lumumba.....	69,-
Is-Presso - Espresso, vanilla ice cream, chocolate sauce.....	48,-
Is-Latte - Double espresso shot, milk, syrup.....	48,-

# CAFÉ

# G.

## EVENING MENU

- from 17.00 - 22.00

APERITIF 99,- | 2 PERSONS 149,-  
Olives, almonds, Manchego cheese  
and a glass of Cava Brut

2 COURSES 249,-

3 COURSES 309,-

### Starters

**BEEF TENDERLOIN CARPACCIO** ..... 89,-

Served with pesto, a marinated mixed salad, sundried tomatoes and parmesan flakes.

**TAPAS SNACKS 1** ..... 89,-

Bruschetta with tomato sauce, Iberian ham and Manchego cheese, dates and bacon, deep fried tiger prawns wrapped in potato pasta and chili sauce.

**TAPAS SNACKS 2** ..... 89,-

Rustic toasted bread with crème fraiche, smoked salmon tartar, chopped red onions and caviar, baked peppers stuffed with scampi, melted cheddar cheese and jalapeños.

### Main courses

Extra: Green salad +49,-

**TOURNODOS ROYAL A LA CAFÉ G** ..... 199,-

Grilled beef tournedos. Served with potato and garnish of the day.  
With red wine sauce.

**GRILLED RIB EYE** ..... 199,-

Grilled rib eye. Served with home made French fries and garnish of the day.  
With sauce béarnaise.

**CHEF'S FAVORITE LAMB** ..... 189,-

Grilled lamb. Served with potatoes and garnish of the day.  
With rosemary sauce.

**GRILLED DORADE** ..... 199,-

Served with potatoes of the day, parsley butter and a fresh summer salad.

### Desserts

Cheese plate + 20,- with a menu

**LIMONCELLO CHEESECAKE** ..... 89,-

Rich and luxurious homemade cheesecake on a bed of digestive biscuits and a mascarpone-lemon cream. Served with vanilla ice cream and fresh berries.

**CRÈME BRÛLÉE** Classic French crème brûlée with fresh berries ..... 89,-

**OREO CHEESECAKE** ..... 89,-

Homemade cheesecake made on Oreos and a rich and delicious mascarpone cocoa cream. Served with vanilla ice cream and fresh berries.

**CHEESE PLATE** ..... 108,-

Four assorted cheeses served with pickled walnuts, figs and olives, rye crackers and a fresh fruit salad.

### Cold drinks

**DRAFT BEER** 25 cl / 50 cl / Pitcher

Royal Økologisk Pilsner.....	39,- / 54,- / 125,-
Royal Classic.....	39,- / 54,- / 125,-
Heineken.....	44,- / 59,- / 145,-
Edelweiss.....	44,- / 59,- / 145,-
New Castle Brown Ale.....	44,- / 59,- / 145,-

### BOTTLED BEERS 1 FOR 49,-

• Desperados	• San Miguel
• Hoegaarden	• Sol
• Leffe Blonde	• Royal Free
• Leffe Brune	• Somersby Apple
• Lottrup Stone Street Ale	• Lottrup American Lager

### SOFT DRINKS

Pepsi, Pepsi Max, Faxe Kondi, orange, club soda, lemon or ginger ale ..... 29,- / 49,-

### CAFÉ G'S ORIGINALS

Red Hood - Cranberry juice and lemon	49,-
Clumsy Hans - Orange juice and lemon soda	
Thumbelina - Elderflower and club soda	
Tin Solider - Apple juice and ginger ale	

### WATER & LEMONADE

Tap water with lemon.....	15,-
Spring water.....	36,-
Lemonade.....	44,-

### JUICE

Juice - Orange, apple, pineapple, cranberry.....	39,-
Elderflower.....	39,-

### Hot drinks

Black coffee.....	25,-
French press coffee.....	39,- / 59,-
Espresso.....	29,- / 36,-
Macchiato.....	32,- / 39,-
Americano.....	30,- / 37,-
Extra syrup.....	5,-

Cappuccino.....	35,- / 42,-
Café au lait.....	35,- / 42,-
Cortado.....	32,- / 39,-
Caffè Latte.....	37,- / 44,-
Café Mocha.....	48,-
Extra shot.....	7,-

### TEA AND COCOA

Warm elderflower.....	38,-
Chai latte - cinnamon or vanilla.....	44,-
Pot of tea - quince, Earl Grey or green tea.....	39,- / 59,-
Varm cocoa with marshmallows and whipped cream.....	42,-
Varm cocoa with vanilla ice cream and whipped cream.....	69,-

## CAKES

PANCAKES WITH ICE CREAM - with vanilla ice cream and chocolate sauce ..... 69,-

PANCAKES - with maple syrup ..... 49,-

CARROT CAKE - with vanilla ice cream and whipped cream..... 59,-

BROWNIE - with vanilla ice cream and whipped cream..... 59,-

CHOCOLATE CAKE - with vanilla ice cream and whipped cream..... 59,-

APPLE CAKE - with breadcrumps, red currant jelly and whipped cream ..... 59,-

KIDS ICE CREAM - 2 scoops of vanilla ice cream with waffles and chocolate sauce ..... 49,-