

# CAFÉ G.

## Favorites

### TAPAS PLATE 189,-

- Marinated giant shrimp with dip.
- Brie cheese - homemade fruit compote.
- Smoked salmon - lemon - fresh herbs.
- Homemade chicken salad - bacon - fresh herbs.
- Fried medallion of sirloin - onion - fresh herbs.

### OPEN FACED SANDWICHES PLATE 169,-

- Rye bread - eggs - shrimp.
- Rye bread - slices of roast beef - remoulade - roasted onions - cucumbers - horseradish - fresh herbs.
- Rye bread - breaded fish fillet - remoulade - lemon - fresh herbs.

## Sandwiches

ADD POTATOES 35,-

### STEAK SANDWICH 139,-

- Roast beef fillet - mozzarella cheese - toast - crispy salad - tomato - cucumber - red onion - roasted pine nuts - peppers- pesto dressing.

### G.CLUB 139,-

- Roast chicken breast - toast - mixed marinated lettuce - homemade curry dressing with mango chutney - cucumbers - red onion - tomato - fried bacon - fresh herbs.

### CROQUE MONSIEUR 99,-

- Toast - ham - grilled in the oven.
- Mixed marinated salad - tomato - cucumber - red onion.

### CROQUE MADAME (with fried eggs) 109,-

### SPICY LENSES 139,-

- Toasted rye bread - mixed marinated lettuce - baked peppers - spicy lentils with cumin - curry - ginger - paprika. With this, red onion - tomato - fresh herbs - cold herb dressing.

## Burgers

Served in foccacia bun with coarse fries and chili mayo.

### JACK DANIELS BURGER 149,-

- Roasted minced beef marinated with Jack Daniels BBQ sauce - grated cheddar cheese. Served in foccacia bun with bacon - crispy lettuce - tomato - cucumber - red onion.

### CHICKEN & AVOCADO BURGER 149,-

- Roast chicken breast - grilled cheddar cheese.
- Served in foccacia bun with avocado cream - aioli - crispy lettuce - tomato - cucumber - red onion.

### CHICKPEA BURGER 139,-

- Chickpeas stirred with garlic - chili - cumin and chopped parsley.
- Served in foccacia bun with mild mustard dressing - baked peppers - cucumbers - red onion - tomato and fresh herbs.

## Light dishes

### SOUP OF THE DAY 99,-

Please ask the waiter.

### CALIMARI FRITTI 99,-

Squid rings - fried lime - herb - aioli - sauce tatar.

### MUSSELS 99,-

White wine - cherry tomato - parsley - garlic - chili - oregano.

### NACHOS 99,-

Crisp tortilla chips - cheddar cheese - guacamole - tomato salsa - cream cheese - olives - jalapeños.

Chicken can be added for + 20,-

### TAPAS SNACK 99,-

Bruschetta - tomato sauce - parma ham - mozzarella.

Baked tiger shrimp wrapped in potato paste - chili sauce.

Toast with olive tapenade - gorgonzola.

## Meat & Fish

17:00 - 22:00

### DORADE 209,-

Roasted dorade - today's potatoes - parsley butter - salad of the day.

### RIB EYE 219,-

Ca. 300g - today's potato - seasonal garnish - sauce bearnaise.

### TOURNEDOS 229,-

Grilled tournedos - edamame puree - sautéed mushrooms and pom fondant.

This includes sauce madeira and fresh herbs.

## Desserts

### FONDANT 99,-

Chocolate fondant

### CHEESE DUET 99,-

Fried goat cheese - manchego cheese - fruit compote - Madeira pickled walnuts - fresh herbs.

### CRÈME BRÛLÉE 89,-

Classic French crème brûlée - fresh berries.

### CAKE OF THE DAY 59,-

Ask the waiter

## Salads

All salads are served with freshly baked bread and butter.

### CAESAR 139,-

Roast chicken breast - homemade croutons with garlic flavor - cherry tomatoes - romaine salad - caesar dressing - garlic - parmesan - oil - topped with grated parmesan.

### SCAMPI 149,-

Pan-fried shrimp marinated with chilli - garlic - coriander - ginger - lime. Served with seasonal salads - pine nuts - sweet chili dressing.

### SALMON IN TARIYAKI 149,-

Oven baked salmon cutlet marinated in tariyaki sauce. Served with mixed marinated salad - pickled fennel - roasted walnuts - almonds - cherry tomatoes - fresh herbs - fried lime.

## Pasta

### SALMON 149,-

White wine steamed salmon - garlic - cream - penne pasta - fresh baby spinach. Topped with fried lime - grated parmesan - mixed fresh herbs.

### TENDERLOIN 159,-

Pieces of beef tenderloin with onion - mushroom - penne pasta - homemade truffle sauce - grated parmesan.

### CHICKEN 149,-

Chicken strips - creamy sweet chili sauce - penne pasta - curry - arugula - grated parmesan.

## Kids menu

### KID BURGER 99,-

Roast minced beef - foccacia bun - french fries - small salad.

### NUGGETS 99,-

Homemade chicken nuggets - french fries - small salad.

### CHICKEN SKEWERS 99,-

Chicken skewers - creamy sweet chili sauce - pasta - curry - arugula - grated parmesan.

## Evening menu

2 DISHES 259,- | 3 DISHES 319,-

CHOOSE FROM LIGHT DISHES, MEAT & FISH AND DESSERTS

ADD GREEN SALAD 35,-

# CAFÉ G.

## Wine & Bubbles

### - BUBBLES -

	Glass	Bottle
Spumante Brut Fortepasso - Italy	65,-	289,-
Cremant Rosé Chartron et Trebuchet - Burgundy, France		389,-
Blanc de Blanc's Jean Laurent - Champagne, France		589,-
Bollinger Special Cuvée - Champagne, France		699,-

### - WHITE WINES -

Bianco La Strada - Italy	65,-	285,-
Chenin Blanc Cape Springs - Western Cape, South Africa	75,-	325,-
Chardonnay 770 Miles - California, United States		325,-
Chardonnay Oaked McPherson - Victoria, Australia	85,-	350,-
Chardonnay Chartron et Trebuchet - Burgundy, France		395,-
Chablis 1er Cru Beauroy Chartron et Trebuchet - Burgundy, France		795,-
Sauvignon Blanc Louis Eschenauer - d'Oc, France	75,-	325,-
Sauvignon Blanc Double Cove - Marlborough, New Zealand		375,-
Sancerre Franck Millet - Loire, France		425,-
Riesling Fritz Walter - Pfalz, Germany		375,-

### - SWEET WINES -

Spumante Dolce Capetta - Italy	65,-	289,-
Sauternes Louis Eschenauer - Bordeaux, France		375,-

### - ROSÉ -

	Glass	Bottle
Filari - Italy	65,-	285,-
Cinsault Louis Eschenauer - d'Oc, France	75,-	325,-
Doriac - d'Herault, France		375,-
Château Mesclances Romane - Côtes de Provence, France		449,-

### - RED WINES -

Rosso La Strada - Italy	65,-	285,-
Pinotage Cape Springs - Western Cape, South Africa	75,-	325,-
Primitivo Luccarelli - Puglia, Italy		325,-
Ripasso Superiore Semprebon - Valpolicella Classico, Italy		375,-
Amarone Semprebon - Valpolicella Classico, Italy		475,-
Shiraz McPherson - Victoria, Australia	85,-	350,-
Zinfandel 770 Miles - California, United States	85,-	350,-
Pinot Noir Chartron et Trebuchet - Burgundy, France		395,-
Cuvée Prestige Domains d'Angayrac - Costières de Nîmes, France		375,-
Chateaufeuf-du-Pape Saint Dominique - Rhône, France		595,-
Merlot Louis Eschenauer - d'Oc, France	75,-	325,-

## Cold drinks

### DRAFT BEER

small/big

ROYAL ORGANIC PILSNER	39,-/54,-
ROYAL ORGANIC CLASSIC	39,-/54,-
ORGANIC IPA .....	44,-/59,-
AFFLIGEM.....	59,-
Blonde	
ANARCHISTS.....	59,-
Brown Ale	

### BOTTLE BEER

HEINEKEN 0,0	49
SOL	49,-
BRAUNSTEIN	49,-
Different kinds	

SODA.....	29,- / 49,-
Pepsi - Pepsi Max - Faxe Kondi - orange - sparkling water - lemon - ginger ale - elder flower ice tea	

49,-

### CAFÉ G<sup>s</sup> ORIGINAL

Clumsy Hans - Orange juice and lemon
Red riding hood - Cranberry juice and lemon
Thumbelina - Elderflower juice and Sparkling water
The Tin Soldier - Apple juice and ginger ale

## Hot drinks

BLACK COFFEE.....	29,-	CAFÉ AU LAIT.....	39,- / 45,-
STAMP COFFEE.....	39,- / 59,-	CAFFÈ LATTE.....	39,- / 45,-
ESPRESSO .....	29,- / 35,-	CAPPUCCINO.....	39,- / 45,-
AMERICANO.....	29,- / 35,-	CAFFÈ MOCHA.....	49,-
CORTADO.....	39,-	EXTRA SHOT.....	7,-
MACCHIATO .....	35,- / 39,-	ADD SYRUP.....	5,-

### TEA & COCOA

HOT ELDER FLOWER.....	38,-
CHAI LATTE cinnamon or vanilla.....	44,-
TEA IN PITCHER Guince - Earl Gray - Green tea.....	39,- / 59,-
HOT COCOA Foams - whipped cream.....	42,-
HOT COCOA Vanilla Ice Cream - whipped cream.....	69,-

### COFFEE DRINKS

IRISH COFFEE 3/6 cl.....	69,- / 85,-
BAILEYS LATTE 3/6 cl.....	69,- / 85,-
LUMUMBA 3/6 cl.....	69,- / 85,-
ICE-ESPRESSO Espresso - vanilla ice cream - chocolate sauce	48,-
ICE-LATTE Double shot espresso - milk - optional syrup.....	48,-



Every day from 21-24  
2 of a kind 99,-

## Drinks & Cocktails

CAIPIRINHA - Cachaca - fresh lime
G. PASSION - Vodka - passion puree - vanilla
ESPRESSO MARTINI - Vodka - Kahlua - espresso
APEROL SPRITZ - Aperol - Spumante - sparkling water
PINK FOREST - Vodka - spumante - raspberry - lemon juice - vanilla
STRAWBERRY DAIQUIRI - Light rum - strawberry - homemade lime and strawberry puree
RASPBERRY MOJITO - Light rum - ginger ale - raspberry - fresh lime - mint leaves
MOSCOW MULE - Vodka - Angostura - freshly squeezed lime juice - ginger beer
SWEET HONEY - Tequila - Crème de Mûre - lime - honey - ginger beer
* DARK & STORMY- Rum - Angostura - freshly squeezed lime juice - ginger beer
* MOJITO - Light rum - Angostura - ginger ale - lime - mint leaves

80,-

\* Available as pitcher for 240,-

### WATER & LEMONADE

WATER WITH LEMON.....	15,-
SPRING WATER.....	36,-
LEMONADE lemon/raspberry.....	44,-

### JUICE - SAFT & ICE TEA

JUICE - ORANGE - APPLE - PINEAPPLE - CRANBERRY.....	39,-
ELDERFLOWER JUICE.....	39,-
ICE TEA.....	39,-

## CAKES

CARROT CAKE 59,-  
Served with whipped cream or cream cheese

BROWNIE 59,-  
Served with whipped cream or cream cheese

PANCAKE 69,-  
Served with ice cream

CAKE OF THE DAY 59,-  
Ask the waiter