

CAFÉ G.

Brunch

WEEKEND BRUNCH BUFFET AD LIBITUM 169,-

All Saturdays and Sundays as well as holidays from 10:00 to 14:00
Children under 8 years 85,-

Classic dishes you always find at the buffet:

Scrambled eggs - eggs - cocktail sausages - fruit - yogurt - honey
toasted muesli - kernels - charcuterie assortment of cold cuts -
bacon - pancakes - jam - syrup - honey - nutella - Danish and European
cheeses - bread assortment of rye bread - crispbread and rustic bread
- green salads - pasta salads - mini microissant - pastry - butter.
Seasonal dishes that are constantly replaced and therefore can vary
by day: Assortment of different vegetable pies - hot smoked salmon
salad - pickled vegetables of different kinds - cucumber salad -
cranberries - raisins - cashews - creamy barley with various herbs
- chicken salad - asier - pickled mushrooms - tarragon - roast beef
- pickles - horseradish - roasted onion - tuna salad - capers - red
onion - peppers - dill - assortment of fried potatoes. Coffee, tea,
juice and ice water ad libitum.

BUILD YOUR OWN BRUNCH AD LIBITUM W. COFFEE & TEA 149,-

Monday - friday 10.00-14.00
Children under 8 years 75,-

EXTRA TO THE BRUNCH

| Small latte +18,- | Large latte +25,- | Bubbles +35,- | 50cl. juice +20,- |

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.

Burgers

Served in foccacia bun with coarse fries and chili mayo.

JACK DANIELS BURGER 159,-

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

CHICKEN & AVOCADO BURGER 159,-

- Roast chicken breast - grilled cheddar cheese - avocado cream -
aioli - crispy lettuce - tomato - cucumber - red onion.

GRÅBRØDRE BURGER 159,-

- Grilled ground beef - cheddar cheese - mustard cream - fried eggs -
bacon - crispy salad - tomato - cucumber - red onion.

CHICKPEA BURGER 149,-

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

SEA BREAM 209,-

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

RIB-EYE 229,-

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

TOURNEDOS 239,-

Grilled beef tournedos - edamame puree - sautéed mushrooms and fries
fondant - sauce madeira - fresh herbs.

OSSOBUCO 229,-

Braised ossobuco with vegetables in white wine and tomato sauce.

Evening menu

2 DISHES 269,- | **3 DISHES** 329,-

CHOOSE FROM LIGHT DISHES, MEAT & FISH AND DESSERTS

ADD GREEN SALAD 35,-

Desserts

FONDANT 99,-

Chocolate fondant

CHEESE DUET 99,-

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

CRÈME BRÛLÉE 99,-

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 149,-

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

SCAMPI 149,-

Pan-fried scampi 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 159,-

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 159,-

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

Sandwiches

ADD POTATOES 35,-

STEAK SANDWICH 149,-

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

G. CLUB 149,-

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

CROQUE MONSIEUR 109,-

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

CROQUE MADAME (with fried eggs) 119,-

SPICY LENSES 149,-

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

Kids menu

KID BURGER 99,-

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.

CAFÉ G.

Wine & Bubbles

- BUBBLES -

	Glass	Bottle
Spumante Brut Fortepasso - Italy [fresh & dry]	65,-	289,-
Cremant Rosé Chartron et Trebuchet - Burgundy, France [soft & juicy]		389,-
Blanc de Blanc's Jean Laurent - Champagne, France [fresh & crispy]		589,-
Bollinger Special Cuvée - Champagne, France [full-bodied & creamy]		699,-

- WHITE WINES -

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

- SWEET WINES -

Spumante Dolce Capetta - Italy [bubbling & sweet]	65,-	289,-
Sauternes Louis Eschenauer - Bordeaux, France [fresh & sweet]		375,-

- ROSÉ -

Filari - Italy [mild & semi-dry]	65,-	285,-
Cinsault Louis Eschenauer - d'Oc, France [dry & fresh]	75,-	325,-
Doriat - d'Herault, France [juicy & soft]		375,-
Château Mesclances Romane - Côtes de Provence, France [dry & elegant]		449,-

- RED WINES -

Rosso La Strada - Italy [juicy and mild]	65,-	285,-
Pinotage Cape Springs - Western Cape, South Africa [dry & fruity]	75,-	325,-
Primitivo Luccarelli - Puglia, Italy [soft & fruity]		325,-
Ripasso Superiore Semprebion - Valpolicella Classico, Italy [tasteful & charming]		375,-
Amarone Semprebion - Valpolicella Classico, Italy [strong & soft]		475,-
Shiraz McPherson - Victoria, Australia [fruity & spicy]	85,-	350,-
Zinfandel 770 Miles - California, United States [soft & sweet]	85,-	350,-
Pinot Noir Chartron et Trebuchet - Burgundy, France [dry & elegant]		395,-
Cuvée Prestige Domains d'Angayrac - Costières de Nîmes, France [spicy & strong]		375,-
Chateauneuf-du-Pape Alain Jaume - Rhône, France [dry & strong]		595,-
Merlot Louis Eschenauer - d'Oc, France [soft & fruity]	75,-	325,-

CAKES

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

BROWNIE 59,-
Served with whipped cream or sour cream

CAKE OF THE DAY 59,-
Ask the waiter

PANCAKE 69,-
Served with ice cream

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



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

80,-

* Available as
pitcher for
240,-

COFFEE DRINKS

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

Cold drinks

DRAFT BEER small/big

ROYAL ORGANIC PILSNER	44,-/59,-
ROYAL ORGANIC CLASSIC	44,-/59,-
ORGANIC IPA	49,-/64,-
AFFLIGEM.....Blonde	69,-
ANARCHISTS.....Brown Ale	69,-

BOTTLE BEER

HEINEKEN 0,0	49,-
SOL	49,-

49,-

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

WATER & LEMONADE

WATER with lemon	15,-
SPRING WATER	36,-
LEMONADE lemon/raspberry	44,-

JUICE & ICE TEA

JUICE - ORANGE - APPLE - PINEAPPLE - CRANBERRY	39,-
ELDER FLOWER JUICE	39,-
ICE TEA	39,-

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 Regular - earl gray - green tea	39,-/59,-
HOT COCOA Marshmallows - whipped cream	42,-
HOT COCOA Vanilla ice cream - whipped cream	69,-