



BRUNCH

Choose between 5 pcs. 129,- or 7 pcs. 159,-

Choose among our 22 delicacies to create
a brunch plate with your favourites.

- Feel free to pick more than one of each dish.

Please fill out one flyer per person.

Brunch is served daily from 9-15.

VEGETARIAN = **V** GLUTEN FREE = **G** LACTOSE FREE = **L**

Please note that gluten free items may still contain traces of gluten,
because our kitchen functions as a bakery at night.

BAKERY

- Bread basket + organic butter **V**
- Plain croissant **V**
- Almond croissant **V**
- Danish style poppy seed croissant **V**
- Chocolate spread w/ toasted rye bread **V**

EGGS

- Organic fried eggs, 2 pcs. **V** **G**
- Organic scrambled egg w/ fresh herbs **V** **G**

FRUIT AND GREENS

- Avocado w/ hemp seeds + extra virgin olive oil **V** **G** **L**
- Raw grated roots w/ parsley + sesame seeds +
cranberry + dijon dressing **V** **G** **L**
- Cashew-pumpkin spread **V** **G** **L**
- Blood orange w/ rosemary honey **V** **G** **L**

DAIRY

- Pink blueberry skyr **V**
(Icelandic organic dairy product) w/ granola
- Grilled panini w/ricotta + lingonberries **V**
- Emmental cheese w/ chestnut marmalade +
rocket **V** **G**
- Organic white brie w/ rosemary pickled walnuts **V** **G**

MEAT AND FISH

- Chicken terrine w/ cauliflower + hazelnuts +
pickled onions **G** **L**
- Fried bacon w/ thyme **G** **L**
- Salmon rilette w/ fresh green herbs + rye bread **L**
- Fried beef sausages from Svaneke "Mini Åge"

THE SWEET CHOICE

- Chia porridge w/ mango-apple compote +
roasted almonds **V** **G** **L**
- "Øllebrød" with Callebaut chocolate + blueberries
+ whipped cream **V**
- Poppy seed waffle w/ dulce de leche + roasted
hazelnut + raspberry cream **V**

MY NAME + TABLE NO _____

Kindly order and pay at the counter.

TABLE AND TIME :

(To be filled out by our kind employees)