

Brunch Buffet

Brunch buffet Excluding drinks

The brunch buffet is served everyday from 10:00 til 14:00

Excluding drinks kr. 169,-

Buffet for children below the age of 12 excluding drinks ...kr. 89,-

Brunch buffet Including drinks

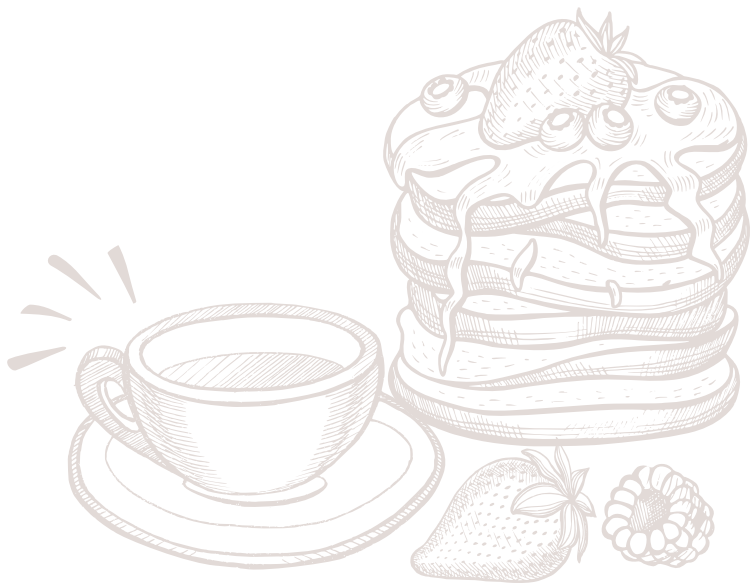
The brunch buffet is served everyday from 10:00 til 14:00

Including drinks kr. 255,-

(sort kaffe, the, vand, ice tea, kakao & alm. juice)

Buffet for children below the age of 12 including drinks ...kr. 129,-

Children below the age of three eat for free.



All day: pick two of the
same and pay only

149,-

All day: pick two of the
same and pay only

149,-

Does not apply to
Long Island Iced Tea

Burgers



EFB Burger

Brioche bun smeared with garlic mayo, grilled and juicy dry-aged hamburger pa y, pesto, melted parmesan cheese, sundried tomatoes, gherkins, onions and crispy le uce. Is served with rustic French fries and garlic mayo ... 165 DKK
195 DKK with double beef.

Captain Popeye Burger

Brioche bun smeared with burger mayo, grilled and juice dry-aged hamburger pa y, cheddar cheese, bacon, tomato, red onion, gherkins and crispy le uce. Is served with rustic French fries and garlic mayo ... 170 DKK
200 DKK with double beef.

Rösti Burger

Brioche bun smeared with barbecue sauce, grilled and juicy dry-aged hamburger pa y, melted cheddar cheese, bacon, rösti, onion ring, mozzarella stick, tomato, cucumber and crispy le uce. Is served with rustic French fries and garlic mayo ... 185 DKK
215 DKK with double beef.

Chicken Chick

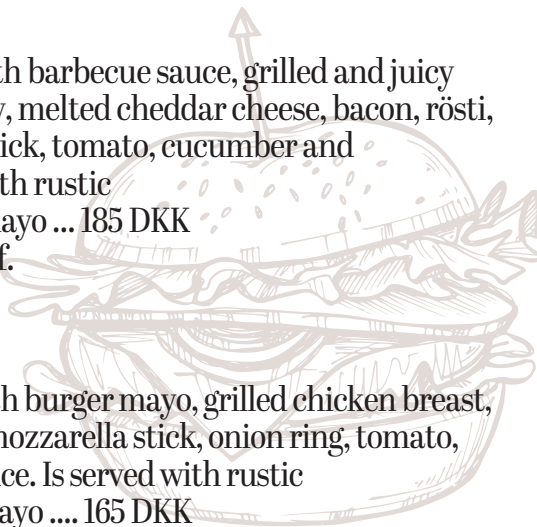
Brioche bun smeared with burger mayo, grilled chicken breast, bacon, cheddar, cheese, mozzarella stick, onion ring, tomato, cucumber and crispy le uce. Is served with rustic French fries and garlic mayo 165 DKK
185 DKK with double chicken.

Vegetarian Burger

Brioche bun smeared with garlic mayo/aioli, veggie pa y, avocado, tomato, cucumber, onion ring basil pesto and crispy le uce. Is served with rustic French fries and garlic mayo ... 160 DKK
185 DKK with double vegetarian beef.

Gallardo burger

Brioche bun smeared with truffle mayo, grilled and juicy dry-aged hamburger pa y, cucumber relish, caramelized onions and cheddar cheese. Is served with rustic French fries and garlic mayo 170 DKK
200 DKK with double beef.



Sandwich

Club Sandwich

Handmade rustic sourdough bread smeared with curry dressing, grilled chicken, bacon, cucumber, tomatoes, onion and crispy le uce.

Is served with rustic French fries and garlic mayo 169 DKK

Spicy Mexicana

Handmade rustic sourdough bread smeared with spicy mayo, flash-fried beef- and chicken strips with mushrooms, bell pepper, onion, tomato, crispy le uce and jalapeños.

Is served with rustic French fries and garlic mayo 169 DKK

Tuna mousse sandwich

Handmade rustic sourdough bread smeared with tarragon mayo, crispy le uce, pickled red onions, tomato, avocado and basil pesto.

Is served with rustic French fries and garlic mayo 179 DKK

Beef bearnaise sandwich

Handmade rustic sourdough bread smeared with heated bearnaise sauce, juicy steak, red onion, fried onion and gherkins.

Is served with rustic French fries and garlic mayo 195 DKK

The Shooting Star

Handmade rustic sourdough bread smeared with a classic tomato dressing, crispy le uce, fillet of plaice, warm smoked salmon, prawns, tomato, cucumber, onion, lemon, caviar and fresh herbs 185 DKK

Parisian steak

Grilled and juicy dry-aged, minced beef steak. Is served with capers, beet roots, onion, raw egg yolk and horseradish 165 DKK

Pastas

Are all served with bread and butter.

Penne gallardo

Our best-sold pasta with big chunks of beef tenderloin, pan fried chicken, fried mushrooms, creamy tomato sauce topped with and grana Padano cheese 170 DKK

Penne pale verde

Grilled chicken breast seasoned with rosemary, gorgonzola, chili, parsley, bacon, cream-based sauce and topped with grana Padano cheese 170 DKK

Tagliatelle ala Rossellini

Tagliatelle pasta with a creamy and spiced sauce, beef, mushrooms, onion, bell pepper, spinach and topped with grana Padano cheese 170 DKK

Tagliatelle with beef tenderloin

Tagliatelle pasta with a cream-based sauce, fried mushrooms, cognac, truffle and topped with grana Padano cheese 180 DKK

Tagliatelle with tiger prawns and salmon

Tiger prawns, salmon, tomato and garlic with a sauce based on cream and white wine, topped with grana Padano cheese 180 DKK

Lunch courses

These dishes are served every day of the week from 10 am – 5 pm.

All steaks will be cooked medium unless otherwise desired.

Juicy dry-aged minced beef steak

Minced beef steak with caramelized onions and rustic French fries. Comes with a side of green salad with Caesar dressing.

Choose between: whisky sauce,

heated bearnaise and pepper sauce 170,- DKK

Juice tender fillet steak

Tender fillet steak from Uruguay (approx. 160 grams) with garlic butter, and rustic French fries. Comes with a side of green salad with Caesar dressing.

Choose between:

whisky sauce, heated bearnaise and pepper sauce195,- DKK

Grilled chicken breast

Grilled chicken breast with rustic French fries. Comes with a side of green salad with Caesar dressing.

Choose between: whisky sauce, heated

bearnaise and pepper sauce 170,- DKK

Extra chicken breast 30,- DKK

Spareribs

350 grams of barbeque marinated spareribs.

Is served with rustic French fries, barbecue

sauce and a side of coleslaw.....189,- DKK

Salads

All salads are served with bread and butter

Salad with salmon and garlic marinated tiger prawns

Lettuce mix, green asparaguses, hard-boiled eggs, pickled red onions, cherry tomatoes, cucumber, apples, sesame seeds, lumpfish roe, croutons and slices of lemon. The salad is tossed in a honey mustard dressing 169,- DKK

Caesar salad

Lettuce mix with grilled chicken strips, bacon, onions, cherry tomatoes, cucumber, black olives, bell peppers, croutons. Topped with grana Padano cheese and tossed in Caesar dressing 165,- DKK

Fish

Fish and Chips

Served with a tartar sauce dip, pickled red onions and slices of lemon 159,- DKK

Children's Menu

Chicken nuggets

6 pieces of chicken nuggets served with rustic fries, a variation of salad, remoulade and ketchup 105,- DKK

Fish fillet

2 fish fillets served with rustic fries, a variation of salad, remoulade and ketchup 105,- DKK

Hamburger

Bun with ketchup and a patty. Served with rustic fries, a variation of salad, remoulade and ketchup 105,- DKK

Snacks and starters

These dishes are served throughout the whole day

Chicken nachos

Crispy tortilla chips with chunks of grilled chicken and melted cheddar cheese. Is served with salsa, sour cream, guacamole, black olives and jalapeños 129,- DKK

Cheddar nachos

Crispy tortilla chips with melted cheddar cheese.
Is served with salsa, sour cream,
guacamole, black olives and jalapeños 109,- DKK

Large snack box

4 mozzarella sticks, 4 onion rings, 4 chicken nuggets and rustic French fries. Is served with garlic mayo 129,- DKK

Sweet potato fries

Is served with garlic mayo 69,-

Rustic French fries

Is served with garlic mayo 65,-

8 onion rings

Is served with garlic mayo 65,-

8 chili cheese tops

Is served with chili mayo 65,-

Main courses

All steaks will be cooked medium unless otherwise desired.

Grilled chicken breast

2 pieces of grilled chicken breast with rustic French fries.
Comes with a side of green salad tossed in Caesar dressing.
Choose between: whisky sauce,
heated bearnaise and pepper sauce 220,- DKK

Juicy tender fillet steak

Approximately 200 grams of fillet steak from Uruguay with
garlic butter. Is served with rustic French fries and a side of
green salad tossed in Caesar dressing.
Choose between: whisky sauce,
heated bearnaise and pepper sauce 249,- DKK

Juicy beef tenderloin

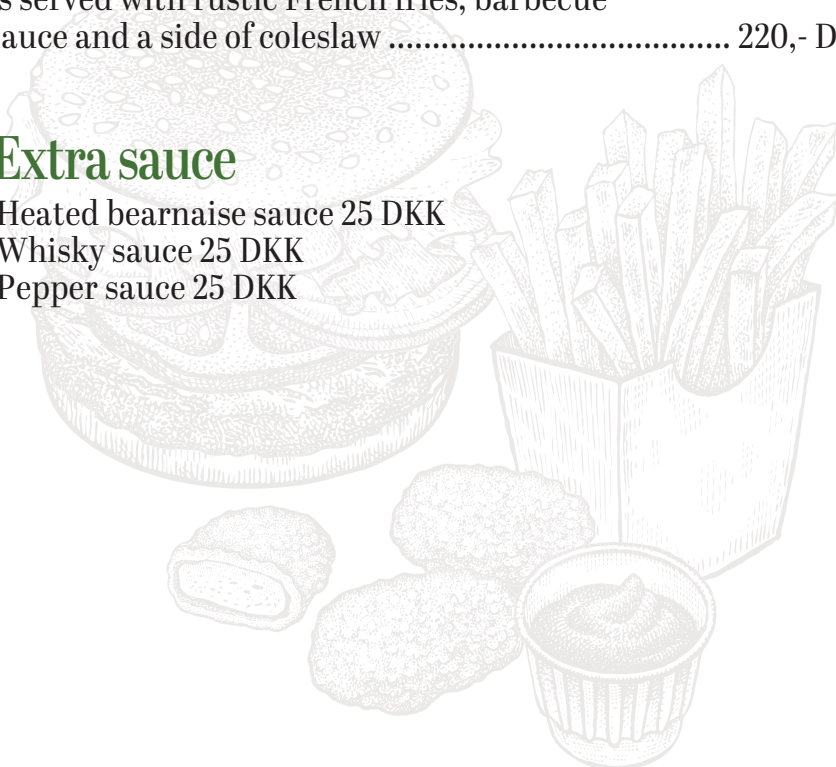
Approximately 200 grams of beef tenderloin from
Uruguay with garlic butter. Is served with rustic French fries and
a side of green salad tossed in Caesar dressing.
Choose between: whisky sauce,
heated bearnaise and pepper sauce 299,- DKK

Spareribs

450 grams of barbecue marinated spareribs.
Is served with rustic French fries, barbecue
sauce and a side of coleslaw 220,- DKK

Extra sauce

Heated bearnaise sauce 25 DKK
Whisky sauce 25 DKK
Pepper sauce 25 DKK



Dessert

Dessert tapas

- 2 Mini donuts
- 2 Pancakes with syrup
- 2 Macarons
- 2 Profiteroles with chocolate
- 2 Scoops of vanilla ice cream
- 1 Waffle smeared with nutella
- 1 Mini crème brûlée
- 1 Chocolate mousse
- 1 Scoop of vanilla ice cream sprinkled with oreo pieces
- 1 Daim pie

The desserts will be arranged on a board with fresh fruits, whipped cream and chocolate sauce

- Pick 3 dessert135,-
- Either 5 dessert155,-

Cake

(Ask the waiter/waitress for the cake of the day)55,-



Cocktails

Mojito

4 cl kr. 89,-

Aperol Spritz

4 cl kr. 89,-

Espresso Martini

4 cl kr. 89,-

Pornstar Martini

4 cl kr. 89,-

Blueberry Mojito

4 cl kr. 89,-

Tequila Sunrise

4 cl kr. 89,-

Piña Colada

4 cl kr. 89,-

Gin Hass

4 cl kr. 89,-

Frozen Strawberry Daiquiri

4 cl kr. 89,-

Whiskey Sour

4 cl kr. 89,-

Bramble

4 cl kr. 89,-

Long Island Iced Tea

10 cl kr. 165,-



All day: pick two of the
same and pay only 149 DKK
(does not apply to l
ong island iced tea)

149,-

Cold Drinks

Cold Drinks

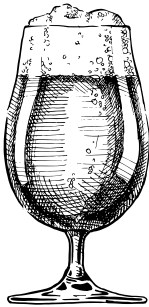
	0,2	0,3	0,5	0,7
Ice Waterkr.			22,-	
Apple- or pineapple juice kr.	37,-		47,-	62,-
Orange juice..... kr.	37,-		47,-	62,-
Coca Cola, Coca Cola Zero, Fanta, Sprite Zero, Lemon, Sparkling water kr.	42,-		57,-	72,-
Elderflower drinkkr.	40,-			
Redbull kr.	40,-			
Peach iced tea kr.			55,-	
Lemonade kr.			55,-	

Beer from tap

	0,2	0,4	0,5	0,7
Carlsberg Pilsner kr.	45,-		65,-	75,-
Tuborg Raw Organic kr.	45,-		65,-	80,-
Carlsberg 1883 kr.	45,-		65,-	80,-
Tuborg Classic kr.	45,-		65,-	80,-
1664 Blanc kr.			68,-	
1664 Blanc Rosé kr.			68,-	
Grimbergen Blonde kr.			68,-	
Brooklyn Stonewall IPA kr.			68,-	
Grimbergen Double-Ambrée..... kr.			68,-	
Yakima IPA kr.		68,-		
Jacobsen Brown Ale kr.		68,-		

Beer in bottle

Corona Extrakr.	65,-
Mokaikr.	65,-
Carlsberg Nordic.....kr.	65,-
Somersby Applecider.....kr.	65,-
Fruli Strawberry kr.	65,-



Smoothies

Banana smoothie

Strawberry, banana and apple juice 67,-

Superman smoothie

strawberry, kiwi, apple juice and elderflower drink 67,-

Forest mix smoothie

Strawberry, black currant, blueberry and cranberry juice 67,-

Milkshakes

Big daddy

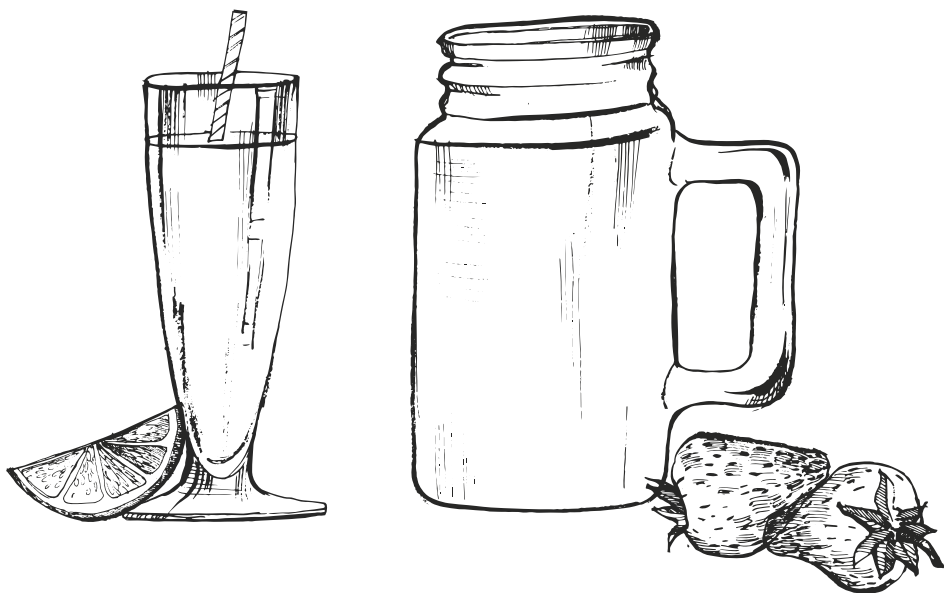
Oreo milkshake 72,-

Freak daim phenomenon shake

Daim milkshake 72,-

Pink velvet

Strawberry milkshake 72,-



Hot drinks:

French press coffee

Small	36,-
Large	72,-

Black coffee

Per cup	25,-
Refill	17,-

Tea 27,-

Caffee Latte..... 50,-

Vanilla ice latte 62,-

Ice coffee 57,-

Espresso..... 27,-

Double Espresso 32,-

Espresso Macchiato..... 36,-

Americano 36,-

Café mocha 48,-

Cappuccino 47,-

Cappuccino Viennese 50,-

Hot cocoa..... 42,-

Hot cocoa with whipped cream 47,-

Chai latte 42,-

EXTRA

Sirup	7,-
Whipped Cream	7,-
Marshmallows	7,-
Extra Espresso shot	7,-

Alcoholic coffee drinks



4 cl of alcohol in each drink

Irish Coffee 80,-

Coffee and baileys 80,-

Galliano Hotshot
(coffee and whipped cream) 47,-

Mexican Coffee
T(Tequila, Kahlua, black coffee, vanilla ice cream) 60,-

Brandy Blazer
(cognac, Kahlua and black coffee) 60,-

Zultry Zoe
(hot cocoa, tequila and galliano) 60,-

Gin

Monkey 47
4 cl, served with tonic water 100,-

Geranium
4 cl, served with tonic water 100,-

Hendricks
4 cl, served with tonic water 100,-

Gin Mare
4 cl, served with tonic water 100,-

All day: pick two of the same and pay only

149,- DKK

RED WINE

Tebaldo, Rosso, Puglien

Italy – nice, well-rounded wine. Both full-bodied and soft with nuances of blackberries, cherries and chocolate.

Per glass / per. bottle DKK. 65,-/ DKK. 249,-

La Playa, Cabernet Sauvignon, Colchagua Valley

Chile – Full-bodied wine with blackberries, plum, chocolate and a hint of vanilla

Per. bottle DKK. 310,-

Zingled Out, Zinfandel, California, Lodi

USA – Appetizing, full-bodied and fruity with notes like vanilla and chocolate. Lots of power, fruit and volume.

Per. bottle DKK. 350,-

Tajapiera, Amarone della Valpolicella, Veneto

Italy – soft and with a lot of depth, dark-colored, rich and full-bodied and very nicely off rounded.

Per. bottle DKK. 655,-

Fontella, Chianti, Tuscany

Italy – typical chianti with volume and characteristics and tastes of cherries.

Per. bottle..... DKK. 265,-



White wine

Poco Sueño, Chardonnay, Reservado

Central Valley, Chile – dry and aromatic wine with average volume, not barrel aged, but round and soft.

Per. glass / per. bottle..... DKK 65,- / 249,-

Stone Barn, Chardonnay, California

USA – Charming and crispy chardonnay with a fresh bouquet and flavours of pineapple, green apples and citrus. Per bottle DKK 295,-

Maison Louis Jadot, Chablis, Bourgogne

France – Chablis in a beautiful, light and golden disguise. Mineral, clean, a little sharp and a very fresh white wine. Suits both things like oysters and salty cheeses. Leaves you with a cleansing feeling .Per bottle..... DKK 670,-

Bestheim, Riesling – Classic, Alsace

France – Fresh and fruity with a well-constructed dry taste.

Per.bottle DKK 285,-

Rosé

Tebaldo, Rosato, Puglia, Italy

Light and refreshing rosé with a fruity bouquet

Per. glass / per. bottle DKK 65,- / 249,-

Stone Barn, Zinfandel – Rosé, California, USA

Refreshing and discrete flavour of strawberries, cherries and watermelon.

Is rounded off by a light fruity acid. Per.bottle DKK 225,-

Champagne

Dom Perignon

This vintage champagne is without a doubt the most famous of all Cuvée de Prestige champagnes. Dom Perignon Vintage is the house Moët and Chandon's flagship and is manufactured today –

depending on the year – of 60%

chardonnay grapes and 40% Pinot Noir grapes..... DKK 5.385,-

Saint Maurice, Brut, Champagne, France

Appears fruity and full-bodied with a nice balance of acid as well as

delicious bubbles that hides beautifully in the glass. Per bottle DKK 930,-

Longdrinks

Cuba Libre - Energizer - Dumle

Free choice. DKK 65,-

