

# Brunch Buffet

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## *Brunch buffet* Excluding drinks

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

Excluding drinks ..... kr. 174,-

Buffet for children below the age of 12 excluding drinks ...kr. 94,-

## *Brunch buffet* Including drinks

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

Including drinks ..... kr. 259,-

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

Buffet for children below the age of 12 including drinks ...kr. 134,-

Children below the age of three eat for free.



All day: pick two of the  
same and pay only

**149,-**

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**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 ... 169 DKK  
199 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 ... 174 DKK  
204 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 ... 189 DKK  
219 DKK with double beef.

## Chicken Chick

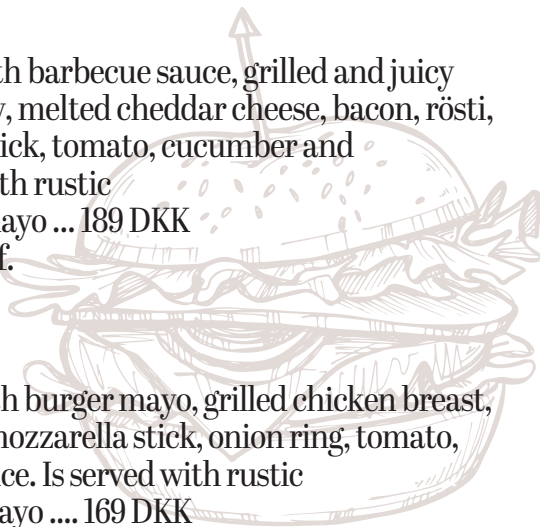
Brioche bun smeared with burger mayo, grilled chicken breast, bacon, cheddar, cheese, mozzarella stick, onion ring, tomato, cucumber and crispy le uce. Is served with rustic French fries and garlic mayo .... 169 DKK  
189 DKK with double chicken.

## 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 ... 164 DKK  
189 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 .... 174 DKK  
204 DKK with double beef.



# Sandwich

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## 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 ..... 174 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 ..... 174 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 ..... 184 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 ..... 199 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 ..... 189 DKK

## Parisian steak

Grilled and juicy dry-aged, minced beef steak. Is served with capers, beet roots, onion, raw egg yolk and horseradish ..... 169 DKK

# Pastas

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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 ..... 174 DKK

## Penne pale verde

Grilled chicken breast seasoned with rosemary, gorgonzola, chili, parsley, bacon, cream-based sauce and topped with grana Padano cheese ..... 174 DKK

## Tagliatelle ala Rossellini

Tagliatelle pasta with a creamy and spiced sauce, beef, mushrooms, onion, bell pepper, spinach and topped with grana Padano cheese ..... 174 DKK

## Tagliatelle with beef tenderloin

Tagliatelle pasta with a cream-based sauce, fried mushrooms, cognac, truffle and topped with grana Padano cheese ..... 184 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 ..... 184 DKK



# Lunch courses

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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 ..... 174,- 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 sauce .....199,- 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 ..... 174,- DKK

Extra chicken breast ..... 35,- DKK

## Spareribs

350 grams of barbeque marinated spareribs.

Is served with rustic French fries, barbecue

sauce and a side of coleslaw.....194,- DKK

# Salads

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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 ..... 174,- 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 ..... 169,- DKK

# Fish

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## Fish and Chips

Served with a tartar sauce dip, pickled red onions and slices of lemon ..... 164,- DKK

# Children's Menu

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## Chicken nuggets

6 pieces of chicken nuggets served with rustic fries, a variation of salad, remoulade and ketchup ..... 109,- DKK

## Fish fillet

2 fish fillets served with rustic fries, a variation of salad, remoulade and ketchup ..... 109,- DKK

## Hamburger

Bun with ketchup and a patty. Served with rustic fries, a variation of salad, remoulade and ketchup ..... 109,- DKK

# Snacks and starters

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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 ..... 114,- 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

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*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 ..... 224,- 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 ..... 254,- DKK

## Juicy beef tenderloin

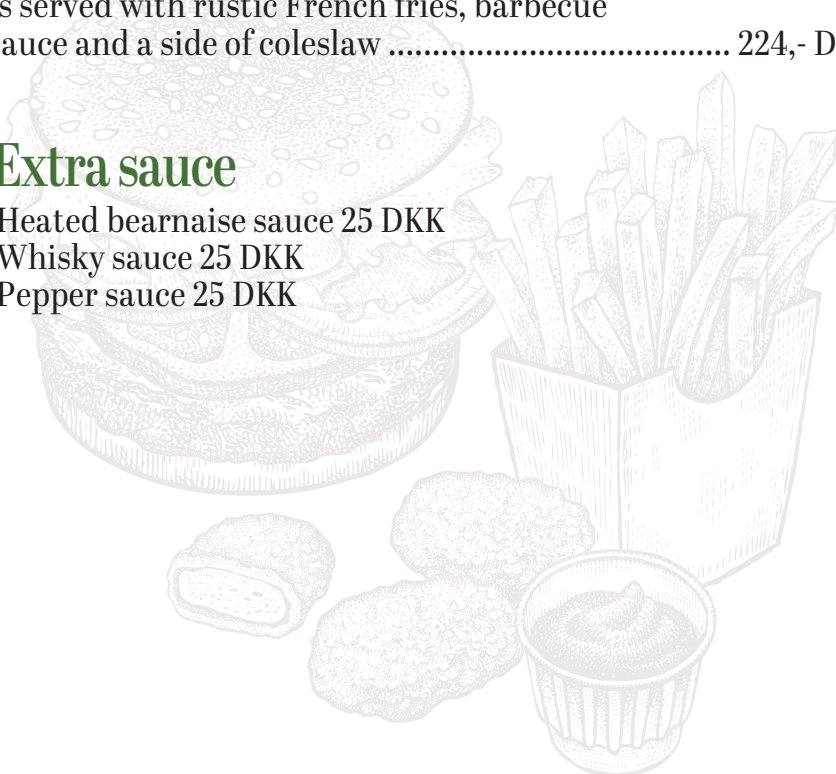
Approximately 200 grams of beef tenderloin from  
Uruguay with garlic butter. Is served with rustic French fries and  
a side of green salad tossed in Caesar dressing.  
Choose between: whisky sauce,  
heated bearnaise and pepper sauce ..... 299,- DKK

## Spareribs

450 grams of barbecue marinated spareribs.  
Is served with rustic French fries, barbecue  
sauce and a side of coleslaw ..... 224,- 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 1 dessert	55,-
Pick 2 dessert	99,-
Pick 3 dessert	135,-
Either 5 dessert	155,-

## Cake

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



# Cocktails

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## 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,-



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ong island iced tea)

**149,-**

# Cold Drinks

## Cold Drinks

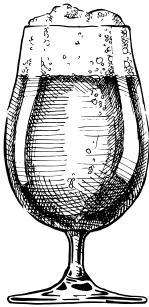
	0,2	0,3	0,5
Ice Water .....			22,-
Apple- or pineapple juice .....	37,-		47,-
Orange juice.....	37,-		47,-
Coca Cola, Coca Cola Zero, Fanta, Sprite Zero, Lemon, Sparkling water	42,-		57,-
Elderflower drink .....	40,-		
Redbull .....	40,-		
Peach iced tea .....			55,-
Lemonade .....			55,-

## Beer from tap

	0,2	0,4	0,5
Carlsberg Pilsner .....	45,-		65,-
Carlsberg 1883 .....	45,-		65,-
Tuborg Classic .....	45,-		65,-
1664 Blanc .....	48,-		65,-
1664 Blanc Rosé .....	48,-		68,-
Grimbergen Blonde .....	48,-		68,-
Brooklyn Stonewall IPA .....			68,-
Grimbergen Double-Ambrée.....			68,-
Yakima IPA .....		68,-	
Jacobsen Juicy IPA.....		68,-	

## Beer in bottle

Corona Extra .....	kr. 65,-
Carlsberg Nordic.....	kr. 65,-
Somersby Applecider.....	kr. 65,-
Fruli Strawberry .....	kr. 65,-
Blanc 1664 Alcohol-Free .....	kr. 65,-



# Smoothies

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## Banana smoothie

Strawberry, banana and apple juice ..... 69,-

## Superman smoothie

strawberry, kiwi, apple juice and elderflower drink ..... 69,-

## Forest mix smoothie

Strawberry, black currant, blueberry and cranberry juice ..... 69,-

# Milkshakes

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## Big daddy

Oreo milkshake ..... 74,-

## Freak daim phenomenon shake

Daim milkshake ..... 74,-

## Pink velvet

Strawberry milkshake ..... 74,-





# Hot drinks:

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## 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,-

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**149,- DKK**

# RED WINE

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## 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. 69,-/ 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

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## 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 69,- / 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

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## Tebaldo, Rosato, Puglia, Italy

Light and refreshing rosé with a fruity bouquet

Per. glass / per. bottle ..... DKK 69,- / 249,-

## Pierre Brevin - Rôse d'Anjou, Loire

Refreshing and subtle aromas of strawberry, cherry and watermelon, rounded off by a

light fruit acidity. Per.bottle ..... DKK 349,-

# Champagne

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## 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

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Cuba Libre - Energizer - Dumle

**Free choice. DKK 65,-**

