

Brunch Buffet

Brunch buffet Excluding drinks

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

Excluding drinks kr. 194,-

Buffet for children below the age of 12 excluding drinks ...kr. 104,-

Brunch buffet Including drinks

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

Including drinks kr. 279,-

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

Buffet for children below the age of 12 including drinks ...kr. 149,-

Children below the age of three eat for free.



All day: pick two of the
same and pay only

149,-

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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 ... 179,- DKK 220,- 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 ... 184,- DKK 224,- 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 ... 194,- DKK 234,- DKK with double beef.

Chicken Chick

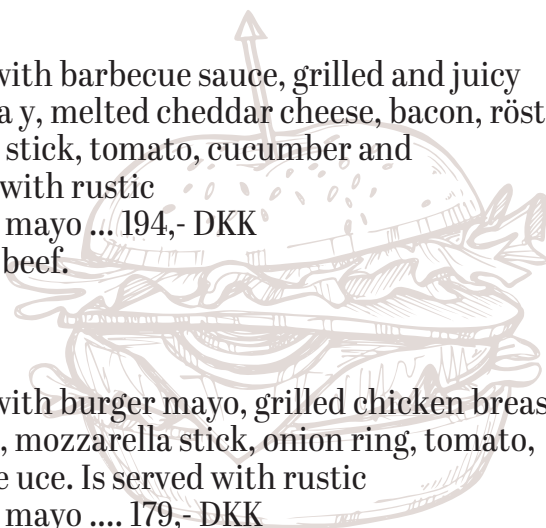
Brioche bun smeared with burger mayo, grilled chicken breast, bacon, cheddar,cheese, mozzarella stick, onion ring, tomato, cucumber and crispy le uce. Is served with rustic French fries and garlic mayo 179,- DKK 219,- DKK with double chicken.

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 ...179,- DKK 219,- 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 184,-DKK 224,- 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 179,- DKK

Extra Chicken +40,- 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 184,- DKK

Extra Beef and Chicken +40,- 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 189,- 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 249,- 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 198,- DKK

Parisian steak

Grilled and juicy dry-aged, minced beef steak. Is served with capers, beet roots, onion, raw egg yolk and horseradish 178,- DKK

Double beef 218,- 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 179DKK,-
Extra beef and chicken meat +49,- DKK

Penne pale verde

Grilled chicken breast seasoned with rosemary, gorgonzola,
chili, parsley, bacon, cream-based sauce and topped
with grana Padano cheese 179,- DKK
Extra chicken +40,- DKK

Tagliatelle ala Rossellini

Tagliatelle pasta with a creamy and spiced sauce, beef,
mushrooms, onion, bell pepper, spinach and topped
with grana Padano cheese 179,- DKK
Extra beef +40,- DKK

Tagliatelle with beef tenderloin

Tagliatelle pasta with a cream-based sauce,
fried mushrooms, cognac, truffle and topped
with grana Padano cheese 189,- DKK
Extra beef tenderloin +59,- 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 189,- DKK
Extra salmon and schrimps 59,- 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 189,- 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 sauce229,- 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 189,- DKK

Extra chicken breast 40,- 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 184,- DKK
Extra schripms and salmon +59,- 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 179,- DKK
Extra chicken +40, DKK

Fish

Fish and Chips

Served with a tartar sauce dip, pickled red onions and slices of lemon 179,- DKK
Extra fish 40,- DKK

Children's Menu

Chicken nuggets

6 pieces of chicken nuggets served with rustic fries, a variation of salad, remoulade and ketchup 114,- DKK

Fish fillet

2 fish fillets served with rustic fries, a variation of salad, remoulade and ketchup 114,- DKK

Hamburger

Bun with ketchup and a patty. Served with rustic fries, a variation of salad, remoulade and ketchup 114,- 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 145,- DKK

Cheddar nachos

Crispy tortilla chips with melted cheddar cheese. Is served with salsa, sour cream, guacamole, black olives and jalapeños 125,- DKK

Large snack box

4 mozzarella sticks, 4 onion rings, 4 chicken nuggets and rustic French fries. Is served with garlic mayo 139,- 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 249,- 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 294,- DKK

Juicy beef tenderloin

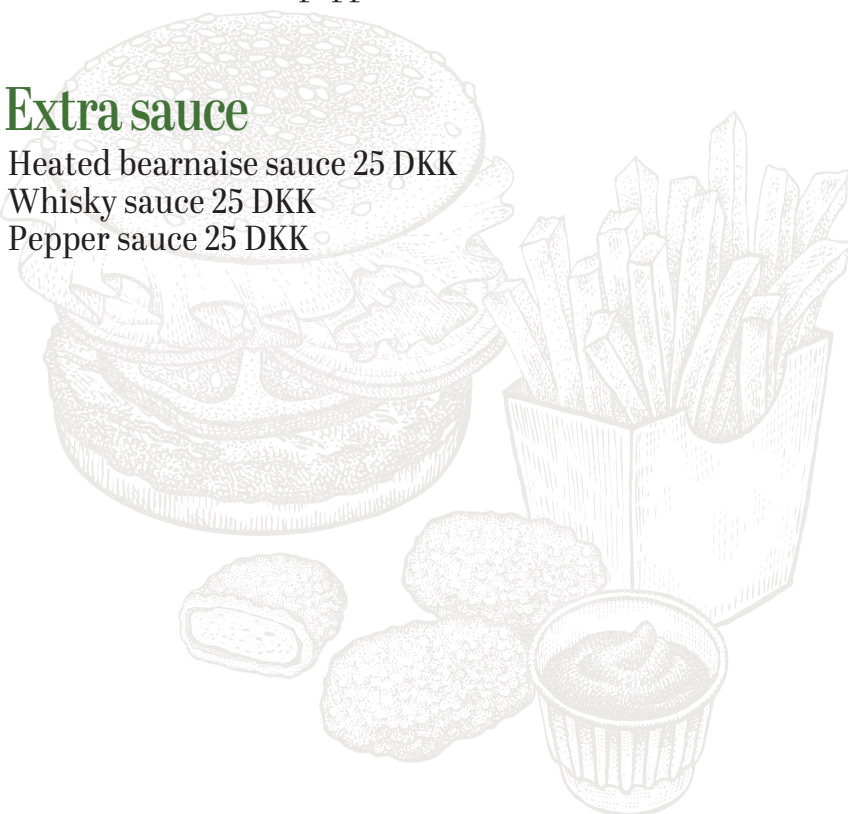
Approximately 200 grams of beef tenderloin from
Uruguay with garlic butter. Is served with rustic French fries and
a side of green salad tossed in Caesar dressing.
Choose between: whisky sauce,
heated bearnaise and pepper sauce 349,- DKK

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	69,-
Pick 2 dessert	114,-
Pick 3 dessert	149,-
Either 5 dessert	169,-

Cake

(Ask the waiter/waitress for the cake of the day)69,-



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,-



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same and pay only 149 DKK
(does not apply to l
ong island iced tea)

149,-
◆

Cold Drinks

Cold Drinks

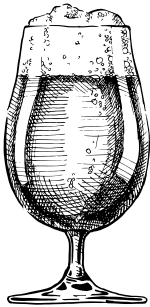
	0,2	0,5	0,6
Ice Waterkr.		22,-	
Apple- or pineapple juice kr.	39,-	50,-	60,-
Orange juice..... kr.	39,-	50,-	60,-
Coca Cola, Coca Cola Zero, Fanta, Sprite Zero, Lemon, Sparkling water kr.	50,-	60,-	69,-
Elderflower drinkkr.	49,-		
Redbull kr.	50,-		
Peach iced tea kr.			55,-
Lemonade kr.			55,-

Beer from tap

	0,2	0,4	0,5	0,6
Carlsberg Pilsner kr.	65,-		72,-	80,-
Carlsberg 1883 kr.	65,-		72,-	80,-
Tuborg Classic kr.	67,-		75,-	83,-
1664 Blanc kr.	69,-		90,-	
1664 Blanc Rosé kr.	69,-		90,-	
Grimbergen Blonde kr.	69,-		90,-	
Brooklyn Stonewall IPA kr.			90,-	
Grimbergen Double-Ambrée..... kr.	69,-		90,-	
Yakima IPA kr.		88,-		
Jacobsen Juicy IPA..... kr.		88,-		

Beer in bottle

Corona Extrakr.	68,-
Carlsberg Nordic.....kr.	68,-
Somersby Applecider.....kr.	68,-
Fruli Strawberry kr.	70,-
Blanc 1664 Alcohol-Free kr.	68,-



Smoothies

Banana smoothie

Strawberry, banana and apple juice 79,-

Superman smoothie

strawberry, kiwi, apple juice and elderflower drink 79,-

Milkshakes

Big daddy

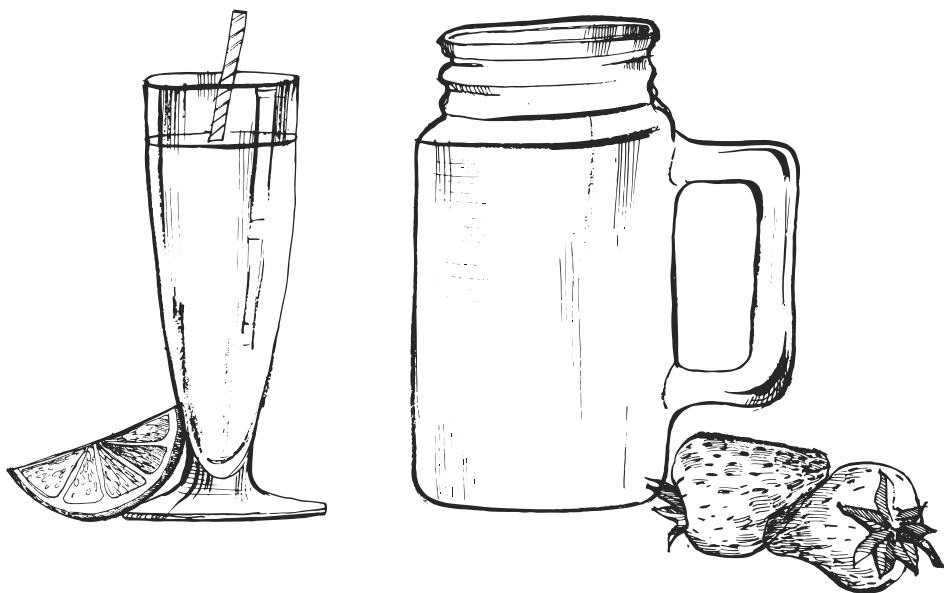
Oreo milkshake 84,-

Freak daim phenomenon shake

Daim milkshake 84,-

Pink velvet

Strawberry milkshake 84,-



Hot drinks:

French press coffee	
Small	45,-
Large	85,-
Black coffee	
Per cup.....	32,-
Refill.....	22,-
Tea	35,-
Caffee Latte.....	58,-
Vanilla ice latte	70,-
Ice coffee	65,-
Espresso.....	29,-
Double Espresso	35,-
Espresso Macchiato.....	39,-
Americano	39,-
Café mocha	55,-
Cappuccino	57,-
Cappuccino Viennese	60,-
Hot cocoa.....	50,-
Hot cocoa with whipped cream	55,-
Chai latte	50,-

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

Alcoholic coffee drinks



4 cl of alcohol in each drink

Irish Coffee 84,-

Coffee and baileys 84,-

Galliano Hotshot
(coffee and whipped cream) 47,-

Mexican Coffee
T(Tequila, Kahlua, black coffee, vanilla ice cream) 64,-

Brandy Blazer
(cognac, Kahlua and black coffee) 64,-

Zultry Zoe
(hot cocoa, tequila and galliano) 64,-

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

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. 89,-/ DKK. 299,-

La Playa, Cabernet Sauvignon, Colchagua Valley

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

Per. bottle DKK. 330,-

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. 369,-

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. 299,-



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 89,- / 299,-

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 319,-

Rosé

Tebaldo, Rosato, Puglia, Italy

Light and refreshing rosé with a fruity bouquet

Per. glass / per. bottle DKK 89,- / 299,-

Pierre Brevin - Ròse d'Anjou, Loire

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

light fruit acidity. Per.bottle DKK 379,-

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,-

Longdrinks

Cuba Libre - Energizer - Dumle

Free choice. DKK 68,-

