

BUILD YOUR OWN BRUNCH

PUT TOGETHER YOUR OWN BRUNCH

Monday-Friday 10 am – 12 pm

Does not apply to public holidays

2 dishes 69dkk	5 dishes 149dkk
3 dishes 99dkk	6 dishes 175dkk
4 dishes 125dkk	7 dishes 195dkk

Children below the age of 10 eat at half price

Dairy and eggs

Scrambled eggs w.
ketchup and chives

Scrambled eggs w.
bacon and ketchup

Brie and sliced cheese
with jam and almonds

Yogurt w. granola,
fresh fruits and syrup

Sweets

Pancake w. syrup

Belgian waffle w. Nutella

Two macarons

Two mini donuts

Profiterole w. chocolate

Brownie

Chocolate mousse

Baked goods

To slices of rye bread w. butter

Two slices of white
bread w. butter

1 slice of rye bread, 1 slice of
white bread and butter

Butter croissant

Vegetarian

Fried mushrooms
w. sweet chili sauce

Avocado w. almonds and sesame seeds

Tomato w. mozzarella and pesto

Veggie patty w. garlic mayo

A mix of fresh fruits

Avocado toast w. a fried egg on top

Rustic cut French fries w. garlic may

Sweet potato fries w. garlic mayo

Protein

Warm smoked salmon w. tarragon dip

Tuna mousse w. basil pesto

Chicken nuggets w. spicy mayo

Brunch sausages w. ketchup

Roast beef w. remoulade and fried onions

Fish filet w. tartar sauce

Garlic marinated tiger prawns w. spicy mayo

Ham and cheese toast w. tomato and sweet
mustard

Brunch Buffet

Brunch buffet Excluding drinks

The brunch buffet is served everyday from 09:30 til 13:00

Excluding drinks kr. 155,-

Buffet for children below the age of 12 excluding drinks ...kr. 120,-

Children below the age of three eat for free.

Pastas

Are all served with bread and butter

Penne Marcello's

Our best-sold pasta with big chunks of beef tenderloin, pan fried chicken, fried mushrooms, creamy tomato sauce topped with and grana Padano cheese155,- DKK

Penne Palle Valle Verde

Grilled chicken breast seasoned with rosemary, gorgonzola, chili, parsley,bacon, cream-based sauce and topped with grana Padano cheese.....150,-DKK

Tagliatelle ala Rossellini

Tagliatelle pasta with a creamy and spiced sauce, beef, mushrooms,onion, bell pepper, spinach and topped with grana Padano cheese150,-DKK

Tagliatelle with beef tenderloin

Tagliatelle pasta with a cream-based sauce, fried mushrooms,cognac, truffle and topped with grana Padano cheese165,- 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 cheese165,-DKK

Burgers

Marcello's Burger

Brioche bun smeared with garlic mayo, grilled and juicy dry-aged hamburger patty, pesto, melted parmesan cheese, sundried tomatoes, gherkins, onions and crispy lettuce. Is served with rustic French fries and garlic mayo 145 DKK.
175 DKK with double beef.

Captain Popeye Burger

Brioche bun smeared with burger mayo, grilled and juice dry-aged hamburger patty, cheddar cheese, bacon, tomato, red onion, gherkins and crispy lettuce. Is served with rustic French fries and garlic mayo 150 DKK
180 DKK with double beef.

Rösti Burger

Brioche bun smeared with barbecue sauce, grilled and juicy dry-aged hamburger patty, melted cheddar cheese, bacon, rösti, onion ring, mozzarella stick, tomato, cucumber and crispy lettuce. Is served with rustic French fries and garlic mayo 160 DKK.
190 DKK with double beef.

Chicken Chick

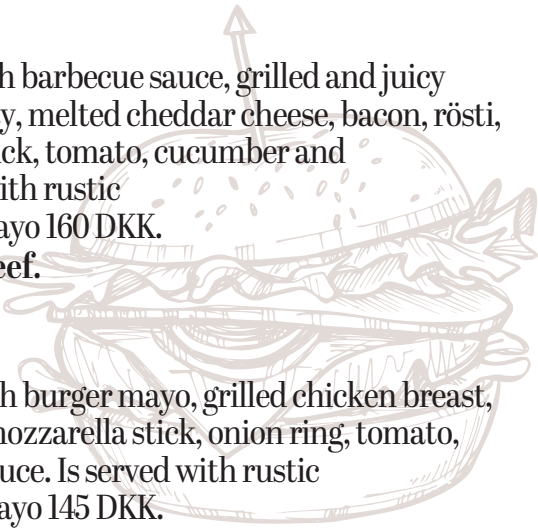
Brioche bun smeared with burger mayo, grilled chicken breast, bacon, cheddar, cheese, mozzarella stick, onion ring, tomato, cucumber and crispy lettuce. Is served with rustic French fries and garlic mayo 145 DKK.
170 DKK with double chicken.

Vegetarian Burger

Brioche bun smeared with garlic mayo/aioli, veggie patty, avocado, tomato, cucumber, onion ring basil pesto and crispy lettuce. Is served with rustic French fries and garlic mayo 145 DKK.
170 DKK with double vegetarian beef.

Truffle burger Burger

Brioche bun smeared with truffle mayo, grilled and juicy dry-aged hamburger patty, cucumber relish, caramelized onions and cheddar cheese. Is served with rustic French fries and garlic mayo 150 DKK.
180 DKK with double beef.



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 160,- 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 sauce180,- 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 150,- 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.....175,- DKK

Fish

Fish and Chips

Served with a tartar sauce dip, pickled red onions and

slices of lemon159,- DKK

Sandwich

Club Sandwich

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

Is served with rustic French fries and garlic mayo145,- DKK

Spicy Mexicana

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

Is served with rustic French fries and garlic mayo155,- DKK

Tuna mousse sandwich

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

Is served with rustic French fries and garlic mayo 160,- 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..... 175,- DKK

The Shooting Star

Handmade rustic sourdough bread smeared with a classic tomato dressing, crispy lettuce, fillet of plaice, warm smoked salmon, prawns, tomato, cucumber, onion, lemon, caviar and fresh herbs 175,- DKK

Parisian steak

Grilled and juicy dry-aged, minced beef steak. Is served with capers, beet roots, onion, raw egg yolk and horseradish. 145,- 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 155,- 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 140,- DKK

Children's Menu

Chicken nuggets

6 pieces of chicken nuggets served with rustic fries, a variation of salad, remoulade and ketchup 95,- DKK

Fish fillet

2 fish fillets served with rustic fries, a variation of salad, remoulade and ketchup 95,- DKK

Hamburger

Bun with ketchup and a patty. Served with rustic fries, a variation of salad, remoulade and ketchup 115,- 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 135,- DKK

Cheddar nachos

Crispy tortilla chips with melted cheddar cheese.
Is served with salsa, sour cream, guacamole, black olives and jalapeños 115,- DKK

Large snack box

4 mozzarella sticks, 4 onion rings, 4 chicken nuggets and rustic French fries. Is served with garlic mayo 119,- DKK

Sweet potato fries

Is served with garlic mayo 65,-

Rustic French fries

Is served with garlic mayo 60,-

8 onion rings

Is served with garlic mayo 60,-

8 chili cheese tops

Is served with chili mayo 60,-

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 205,- DKK

Juicy tender fillet steak

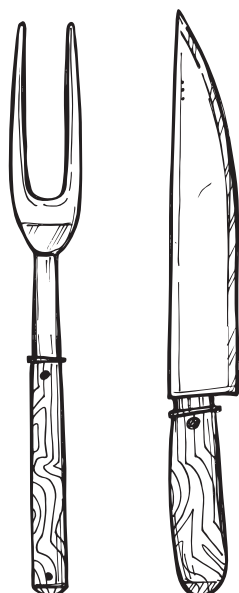
Approximately 200 grams of fillet steak from Uruguay with
garlic butter. Is served with rustic French fries and a side of
green salad tossed in Caesar dressing.
Choose between: whisky sauce,
heated bearnaise and pepper sauce 225,- DKK

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 260,- DKK

Spareribs

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

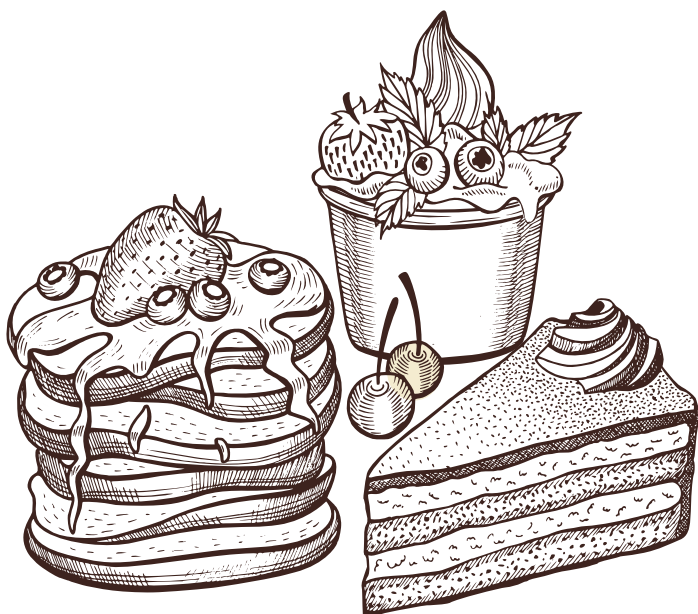
The desserts will be arranged on a board with fresh fruits,
whipped cream and chocolate sauce

Pick 3 dessert130,-

Either 5 dessert165,-

Cake

(Ask the waiter/waitress for the cake of the day)45,-



Cocktails

Mojito

4 cl kr. 99,-

Blueberry Mojito

4 cl kr. 99,-

Piña Colada

4 cl kr. 99,-

Frozen Strawberry Daiquiri

4 cl kr. 99,-

Long Island Iced Tea

10 cl kr. 149,-

4 cl kr. 99,-

Pornstar Martini

4 cl kr. 99,-

Sparkling Mojito

4 cl kr. 99,-

Gin Hass

4 cl kr. 99,-

Whiskey Sour

4 cl kr. 99,-

Tequila Sunrise

4 cl kr. 99,-

Aperol Spritz



All day: pick two of the
same and pay only 149 DKK
(does not apply to Long
Island Iced Tea)

149,-

Longdrinks

Cuba Libre - Energizer - Dumle

Free choice. DKK 65,-

Alcoholic coffee drinks

4 cl of alcohol in each drink

Irish Coffee 60,-

Coffee and baileys 60,-

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,-

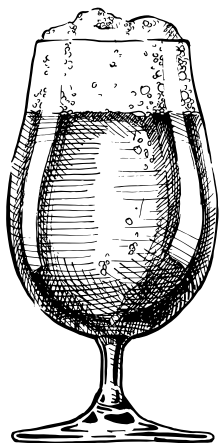
All day: pick two of the same and pay only

149,- DKK

Cold Drinks

Cold Drinks

	0,25	0,33	0,40	0,75
Ice water kr.			22,-	
Apple juice..... kr.	37,-		47,-	62,-
Pineapple juice..... kr.	37,-		47,-	62,-
Orange juice kr.	37,-		47,-	62,-
Coca Cola, Coca Cola Zero, Fanta, Sprite Zero, Schweppes Lemon, Sparkling Water kr.	42,-		50,-	67,-
Elderflower bottle..... kr.	42,-			
Ginger Beer kr.		57,-		
Redbull kr.	42,-			
Corona Extra kr.		50,-		
Ice tea, peach - 0,5 ltr. kr.			50,-	
Mokaï - 0,27 ltr. kr.	50,-			
Somersby Apple Cider - 0,27 ltr. kr.	50,-			
Carlsberg Nordic kr.		50,-		



Beer from tap

	0,25	0,40	0,50	0,75
Tuborg Classic kr.	47,-	55,-		77,-
Carlsberg..... kr.	47,-	55,-		77,-
Grimbergen Double..... kr.			70,-	
Kronenbourg 1664 Blanc kr.			70,-	
Jacobsen Brown Ale kr.		70,-		

Hot drinks:

French press coffee	
Small	36,-
Large	72,-
Black coffee	
Per cup.....	24,-
Refill.....	17,-
Tea	27,-
Caffe Latte	
Small	42,-
Large	47,-
Vanilla ice latte	51,-
Ice coffee	50,-
Espresso.....	27,-
Double Espresso	30,-
Espresso Macchiato.....	36,-
Americano	36,-
Café mocha	48,-
Cappuccino	42,-
Cappuccino Viennese	47,-
Hot cocoa.....	42,-
Hot cocoa with whipped cream	47,-
Chai latte	42,-

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

Smoothies

Banana smoothie

Strawberry, banana and apple juice 70,-

Superman smoothie

strawberry, kiwi, apple juice and elderflower drink 70,-

Forest mix smoothie

Strawberry, black currant, blueberry and cranberry juice 70,-

Milkshakes

Big daddy

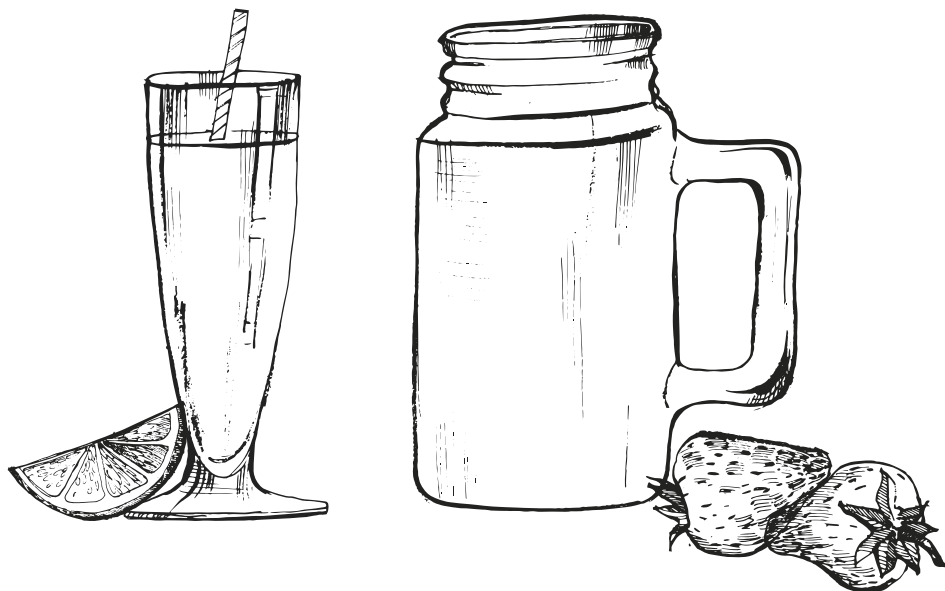
Oreo milkshake 70,-

Freak daim phenomenon shake

Daim milkshake 70,-

Pink velvet

Strawberry milkshake 70,-



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. 235,-

La Playa, Cabernet Sauvignon, Colchagua Valley

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

Per. bottle DKK. 310,-

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. 499,-

Fontella, Chianti, Tuscany

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

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

Rosé

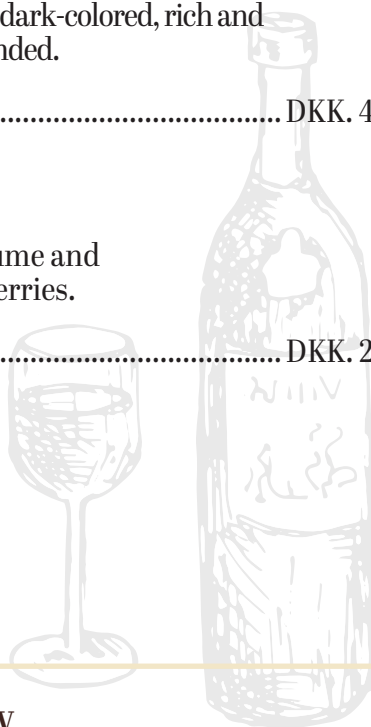
Tebaldo, Rosato, Puglia, Italy

Light and refreshing rosé with a fruity bouquet

Per. glass / per. bottle DKK 65,- / 235,-

Stone Barn, Zinfandel – Rosé, California, USA

Refreshing and discrete flavour of strawberries, cherries and watermelon. Is rounded of by a light fruity acid. Per.bottle DKK 235,-



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,- / 235,-

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 405,-

Bestheim, Riesling – Classic, Alsace

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

Per.bottle DKK 285,-