

Marcello's

Sommermenu

BRUNCH

Weekend Brunch Buffet Lørdag & Søndag 09.00- 13.00
Weekend Brunch Buffet Saturday & Sunday 09.00-13.00

Her får du den helt store brunchoplevelse med alle de traditionelle brunchretter og meget mere!
Here you get the ultimate brunch experience with all the traditional brunch dishes and much more!

BRUNCH INKLUSIV DRIKKE

(kaffe, the, juice, kakao, mælk og isvand – Coffee, juices, cacao, milk and water)..... **225,-**
Brunch under 10 år, inklusiv drikke **115,-**
Brunch for under 10 years, including drink

BRUNCH

Mandag til fredag 09.00-11.45 / Monday til Friday 09.00-11.45

MORGENTALLERKEN

Røræg med sprød bacon og pølser, sprøde fritter med Marcello's hjemmelavede hvidløgs mayo, toast med skinke & ost, tunmousse, pandekager med nutella, lidt sødt til tanden & frisk frugt
Scrambled eggs with crispy bacon and sausages, crispy fries with Marcello's homemade garlic mayo, toast with ham & cheese, tuna mousse, pancakes with Nutella & fresh fruit..... **120,-**

LUKSUS BRUNCH

Øko-skyr fra Naturmælk serveret som lille skyrbowl, røræg med sprød bacon og pølser, pandekager med nutella, toast med skinke & ost, tunmousse, udvalgte pålæg og oste, marmelade, frisk frugt, lidt sødt til tanden, brød & øko-smør
Bowl of organic skyr, scrambled eggs with crispy bacon and sausages, pancakes with nutella, tuna mousee & avocado, sliced sausages and cheese, jam, fresh fruit, bread & butter **135,-**

AVOCADO & NORSK LAKS

Avocado & rørt varmrøget laksecreme, serveret på surdejsbrød, med urter
Avocado & smoked salmon cream, served on sourdough bread, with herbs **90,-**

PANDEKAGER

Ahornsirup, flormelis & årstidens frugter
Maple syrup, icing sugar & seasonal fruits..... **85,-**

LIDT AF HVERT A LITTLE OF EVERYTHING

Serveres hele dagen – Served all day

STJERNESKUD

Ristet brød, toppet med en klassisk dressing, paneret rødspættefilet, røget laks & håndpillede rejer, tomat, agurk, asparges, citron, kaviar og friske urter
Toasted bread, topped with a classic dressing, breaded plaice fillet, smoked salmon & hand-peeled prawns, tomato, cucumber, asparagus, lemon, caviar and fresh herbs..... **189,-**

FISH'N'CHIPS

Alaska sej med tatar-sauce, citron & syltede løg & sprøde fritter
Alaska tough with tartar sauce, lemon & pickled onions & crispy fries **150,-**

CÆSAR SALAT

Sauteret kyllingebryst, hjertesalat vendt i cæsardressing, sprød bacon, løg, tomat, agurk, syltede løg, flager af parmesan, ristede nødder, croutoner & friske urter
Sautéed chicken breast, heart salad tossed in caesar dressing, crispy bacon, onion, tomato, cucumber, pickled onions, parmesan flakes, toasted nuts, croutons & fresh herbs..... **155,-**

VESTERHAVET SALAT

Røget laks med håndpillede rejer, serveret på en sprød bund af grøn salat, agurk, tomat, løg, croutoner af rugbrød, ristede nødder, dijon-vinaigrette dressing og friske urter
Smoked salmon with hand-peeled prawns, served on a crispy base of green salad, cucumber, tomato, onion, croutons of rye bread, toasted nuts, dijon vinaigrette dressing and fresh herbs **175,-**

MOULES FRITES

Muslinger dampet med hvidvins, hvidløg, chili og persille, pommes frites & aioli
Mussels steamed with white wine, garlic, chilli and parsley, fries & aioli..... **180,-**

HOVEDRETTER MAIN COURSES

Serveres hele dagen – Served all day

STEAK & FRIES

Oksefilet ca. 250 gram, Hertil serveres sprøde fritter, Årtidens grønt og lun béarnaise
Beef fillet approx 250 gram, Crispy fritters, seasonal greens and warm béarnaise are also served **255,-**

NORSK LAKS

Frisk norsk laks ca. 200 gram, sauteret broccoli og spinat, baby kartofler, hvidløg, chilipeber, mandler & balsamic glaze
Fresh salmon approx. 200 gram with sauteret broccoli & spinat, baby potato, garlic, chili pepper, almonds & balsamic glaze..... **225,-**

BURGERS

Serveres hele dagen – Served all day

BLACK ANGUS

Brioche bolle med hjemmelavet burgermayo, grillet Black Angus hakkebøf, smeltet cheddar ost, tomat, syltet agurk, løg, bacon og sprød salat. Hertil serveres sprøde fritter & hjemmelavet hvidløgs mayo
Brioche bun with homemade burger mayo, grilled Black Angus ground beef, melted cheddar cheese, tomato, pickled cucumber, onion, bacon and crisp salad. This is served with crispy fries & homemade garlic mayo **165,-**
Double - 210,-

KYLLING DE LUX

Brioche bolle med hjemmelavet burgermayo, grillet kyllingebryst, bacon, tomat, løg, syltet agurk & sprød salat. Hertil serveres sprøde fritter og hjemmelavet hvidløgs mayo
Brioche bun with homemade burger mayo, grilled chicken breast, bacon, tomato, onion, pickled cucumber & crisp salad. This is served with crispy fries and homemade garlic mayo **165,-**
Double - 210,-

CHIPOTLE

Brioche bolle med hjemmelavet chilimayo, grillet Black Angus hakkebøf, bacon, smeltet cheddar ost, tomat, syltede løg, syltet agurk, jalapeños & sprød salat. Hertil serveres sprøde fritter & hjemmelavet chilimayo
Brioche bun with homemade chili mayo, grilled Angus ground beef, bacon, melted cheddar cheese, tomato, pickled onions, pickled cucumber, jalapeños & crisp lettuce. Served with fries & homemade chili mayo **165,-**
Double - 210,-

VEGETAR

Brioche bolle med hjemmelavet burgermayo, vegetarbøf, rösti, løgringe, tomat, syltet agurk & rødløg. Hertil serveres sprøde fritter & hjemmelavet hvidløgs mayo
Brioche bun with homemade burger mayo, vegetarian steak, rösti, onion rings, tomato, pickled cucumber & red onion. This is served with crispy fries & homemade garlic..... **155,-**

FORRETER & SNACKS

Serveres hele dagen

SNACKKURV

Blandede, dybstegte & indbagte specialiteter
Mixed, deep-fried specialties **99,-**

TOMAT BRUSCHETTA

Marinerede friske tomater, sprødt brød, hvidløg, olivenolie, basilikum & pesto
Marinated fresh tomatoes, crispy bread, garlic, olive oil, basil & pesto **89,-**

NACHOS

Sprøde majschips med smeltet cheddar ost & jalapeños.
Hertil serveres guacamole, salsa & creme fraiche.
Crispy corn chips with melted cheddar cheese & jalapeños.
This is served with guacamole, salsa & creme fraiche **115,-**

NACHOS MED KYLLING

Sprøde majschips med smeltet cheddar ost, grillet kylling & jalapeños.
Hertil serveres guacamole, salsa & creme fraiche.
Crispy corn chips with melted cheddar cheese, grilled chicken & jalapeños.
This is served with guacamole, salsa & creme fraiche **135,-**

SPRØDE FRITTER

Hertil serveres Marcello's hjemmelavede chili- & hvidløgs mayo
This is served with Marcello's homemade chilli & garlic mayo **68,-**

SWEET POTATO FRIES

Hertil serveres Marcello's hjemmelavede chili- & hvidløgs mayo
This is served with Marcello's homemade chilli & garlic mayo **68,-**

TRØFFEL PARMESAN FRIES

Hertil serveres Marcello's hjemmelavede lun béarnaise
This is served with Marcello's homemade béarnaise **95,-**

SANDWICH

Serveres indtil kl. 15.00

CLUB SANDWICH

Håndlavet, rustikt surdejsbrød med hjemmelavet karrymayo, grillet kylling, bacon, tomat, agurk, løg & sprød salat. Hertil serveres sprøde fritter & hvidløgs mayo
Handmade, rustic sourdough bread with homemade curry mayo, grilled chicken, bacon, tomato, cucumber, onion & crisp salad. Served with crispy fries & garlic mayo **165,-**

GLYNGØRE TUNA

Håndlavet, rustikt surdejsbrød med hjemmelavet tunmousse, skalotteløg, friske urter, agurk, tomat, pesto & sprød salat. Hertil serveres sprøde fritter & hvidløgs mayo
Handmade, rustic sourdough bread with homemade tuna mousse, shallots, fresh herbs, cucumber, tomato, pesto & crisp salad. Served with crispy fritters & garlic mayo **165,-**

PASTA

Serveres hele dagen

PENNE MARCELLO

Vores mest solgte pastaret med store, møre stykker af oksefilet, kylling, ristede svampe, i tomatflødesovs & friskrevet parmesan
Our best-selling pasta dish with large, tender pieces of beef fillet, chicken, roasted mushrooms, in tomato cream sauce & freshly grated parmesan **165,-**

PALLE VALLE VERDE

Kyllingebryst krydret med rosmarin, gorgonzola, chili, bacon, cremet flødesovs & friskrevet parmesan
Chicken breast seasoned with rosemary, gorgonzola, chilli, bacon, creamy cream sauce & freshly grated parmesan. **165,-**

LINGUINE SEA FOOD

Tigerrejer, laks, muslinger, springløg, mild chili, hvidløg, bisque, basilikum & olivenolie
Tiger prawns, salmon, mussels, spring onion, mild chilli, garlic, bisque, basil & olive oil **215,-**

TIL BØRNENE (op til 12 år) FOR KIDS (up to 12 y.o)

Serveres hele dagen – Served all day

KYLLINGE NUGGETS

Hertil serveres pommes, remoulade & ketchup
This is served with fries, remoulade & ketchup **89,-**

CHEESEBURGER

Brioche, hakkebøf, ketchup. Hertil serveres pommes, remoulade & ketchup
Brioche, ground beef, ketchup. This is served with fries, remoulade & ketchup **89,-**

DESSERTER DESSERTS

Serveres hele dagen – Served all day

HJEMMLAVET TIRAMISU MAMA STYLE

Espresso, kahlua, rom, mascarpone & kakao pulver
Espresso, kahlua, rum, mascarpone & cocoa powder **99,-**

CHOKOLADE SOUFFLE

Lun chokolade soufflé, crumble kiks, vanilje is & skovbær coulis
Warm chocolate soufflé, crumble biscuits, vanilla ice cream & forest berry coulis **115,-**

PANNA COTTA MED JORDBÆRSAUCE

Panna cotta, lime, årstidens frugt & jordbærsauc
Panna cotta, lime, seasonal fruit & strawberry sauce **95,-**

PANDEKAGER MED IS, SÆSONENS FRUGT & FLØDESKUM

Pancakes with ice cream, whip cream & seasonals fruits **89,-**

DAGENS KAGE

Se venligst kageskabet
Cake of the day (please see the cake in cabinet) **45,-**