

# BUILD YOUR OWN BRUNCH

## PUT TOGETHER YOUR OWN BRUNCH

Monday-Friday 10 am – 12 pm

*Does not apply to public holidays*

2 dishes 74dkk	5 dishes 154dkk
3 dishes 104dkk	6 dishes 179dkk
4 dishes 129dkk	7 dishes 199dkk

*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. 165,-

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

Children below the age of three eat for free.

# Pastas

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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 cheese .....159,- DKK

## Penne Palle Valle Verde

Grilled chicken breast seasoned with rosemary, gorgonzola, chili, parsley,bacon, cream-based sauce and topped with grana Padano cheese.....154,-DKK

## Tagliatelle ala Rossellini

Tagliatelle pasta with a creamy and spiced sauce, beef, mushrooms,onion, bell pepper, spinach and topped with grana Padano cheese .....154,-DKK

## Tagliatelle with beef tenderloin

Tagliatelle pasta with a cream-based sauce, fried mushrooms,cognac, truffle and topped with grana Padano cheese .....169,- 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 .....169,-DKK

# Burgers

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## 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 149 DKK.  
**179 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 154 DKK  
**184 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 164 DKK.  
**194 DKK with double beef.**

## Chicken Chick

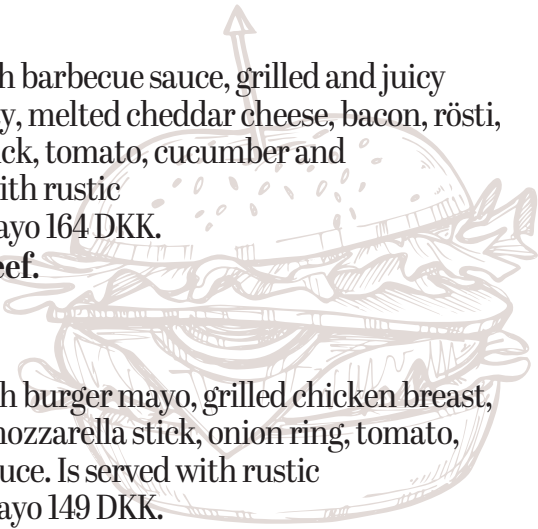
Brioche bun smeared with burger mayo, grilled chicken breast, bacon, cheddar, cheese, mozzarella stick, onion ring, tomato, cucumber and crispy lettuce. Is served with rustic French fries and garlic mayo 149 DKK.  
**174 DKK with double chicken.**

## 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 149 DKK.  
**174 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 154 DKK.  
**184 DKK with double beef.**



# 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 ..... 164,- 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 .....184,- 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 ..... 154,- DKK

Extra chicken breast ..... 40,- DKK

## Spareribs

350 grams of barbeque marinated spareribs.

Is served with rustic French fries, barbecue

sauce and a side of coleslaw.....179,- DKK

# Fish

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## Fish and Chips

Served with a tartar sauce dip, pickled red onions and

slices of lemon .....164,- DKK



# Sandwich

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## 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 mayo .....149,- 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 mayo .....159,- 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 ..... 164,- 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..... 179,- 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 ..... 179,- DKK

## Parisian steak

Grilled and juicy dry-aged, minced beef steak. Is served with capers, beet roots, onion, raw egg yolk and horseradish. .... 149,- 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 ..... 159,- 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 ..... 144,- 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 ..... 99,- DKK

## Fish fillet

2 fish fillets served with rustic fries, a variation of salad, remoulade and ketchup ..... 99,- DKK

## Hamburger

Bun with ketchup and a patty. Served with rustic fries, a variation of salad, remoulade and ketchup ..... 119,- 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 ..... 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

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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 ..... 209,- DKK

## Juicy tender fillet steak

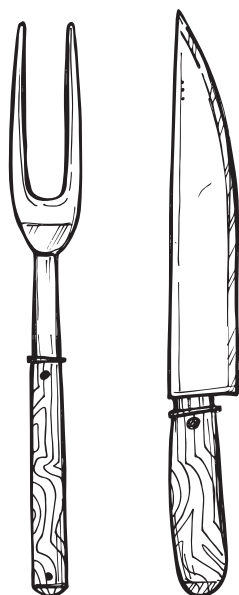
Approximately 200 grams of fillet steak from Uruguay with  
garlic butter. Is served with rustic French fries and a side of  
green salad tossed in Caesar dressing.  
Choose between: whisky sauce,  
heated bearnaise and pepper sauce ..... 229,- DKK

## 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 ..... 269,- DKK

## Spareribs

450 grams of barbecue marinated spareribs.  
Is served with rustic French fries, barbecue  
sauce and a side of coleslaw ..... 229,- DKK



# Dessert

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## 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

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 ..... 134,-

Either 5 dessert ..... 169,-

## Cake

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



# Cocktails

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## 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

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Cuba Libre - Energizer - Dumle

Free choice. DKK 65,-

# Alcoholic coffee drinks

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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

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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,-

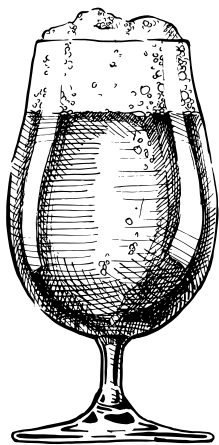
All day: pick two of the same and pay only

**149,- DKK**

# Cold Drinks

## Cold Drinks

	0,25	0,3	0,4
Ice water .....			22,-
Apple juice.....	37,-		47,-
Pineapple juice.....	37,-		47,-
Orange juice .....	37,-		47,-
Coca Cola, Coca Cola Zero, Fanta, Sprite Zero, Schweppes Lemon, Sparkling Water .....	42,-		50,-
Elderflower bottle.....	42,-		
Ginger Beer .....		57,-	
Redbull .....	42,-		
Corona Extra .....		50,-	
Ice tea, peach - 0,5 ltr. ....			50,-
Mokai - 0,27 ltr. ....	50,-		
Somersby Apple Cider - 0,27 ltr. ....	50,-		
Carlsberg Nordic .....		50,-	



## Beer from tap

	0,25	0,4	0,5
Tuborg Classic .....	47,-	55,-	
Carlsberg.....	47,-	55,-	
Grimbergen Double.....			70,-
Kronenbourg 1664 Blanc .....			70,-
Jacobsen Brown Ale .....		70,-	



# Hot drinks:

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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

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## 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

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## Big daddy

Oreo milkshake .....75,-

## Freak daim phenomenon shake

Daim milkshake .....75,-

## Pink velvet

Strawberry milkshake .....75,-



# 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. 68,-/ 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

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## Tebaldo, Rosato, Puglia, Italy

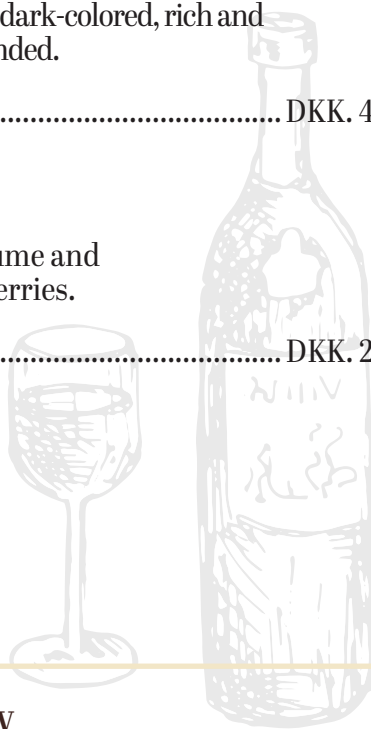
Light and refreshing rosé with a fruity bouquet

Per. glass / per. bottle ..... DKK 68,- / 235,-

## 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 349,-



# 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 68,- / 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,-