

BRUNCH

Weekend Brunchbuffet 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, cocoa, milk and water) 225,-

Brunch under 10 år, inklusiv drikke

Brunch for under 10 including drink.....115,-

BRUNCH

Mandag til fredag 09.30-12.00 / Monday til Friday 09.30-12.00

MORGENTALLERKEN

Røræg med sprød bacon og polser, sprøde friter 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, a little sweet tooth & fresh fruit 120,-

LUKSUS BRUNCH

Øko-skyr fra Naturmælk serveret som lille skyrbowl, røræg med sprød bacon og polser, 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 mousse & avocado, sliced sausages and cheese, jam, fresh fruit, some sweetbread, bread & butter 135,-

TOMAT SUPPE

Friskbagt tomat suppe, mozzarella ost, basilikum & olivenolie

Baked tomatoes soup, mozzarella cheese, basil & olive oil 90,-

AVOCADO & NORSK LAKS

Avocado & rørt varmroget laksecreme, serveret på surdejsbrød, med urter

Avocado & smoked salmon cream, served on sourdough bread, with herbs 90,-

FRENCH TOAST

Ahornsirup, smør, flødeskum & årstidens frugter

Maple syrup, butter, whipped cream & seasonal fruits 90,-

PASTA & RISOTTO

Serveres hele dagen –Served all day

RIGATONI SHORTRIBS

Rigatoni pasta, braisering shortribs, purløg, tørrede tomater og friskrevet parmesan

Rigatoni pasta, braised shortribs, chives, dried tomato & Parmesan cheese 175,-

PENNE MARCELLO

Vores mest solgte pastaret med store, møre stykker af oksefilet, kylling, ristede svampe, i tomatflødesovs og friskrevet parmesan

Our best-selling pasta dish with large, tender pieces of beef fillet, chicken, roasted mushrooms, in tomato cream sauce and freshly grated parmesan165,-

PALLE VALLE VERDE

Kyllingebryst krydret med rosmarin, gorgonzola, chili, bacon, cremet flødesovs og friskrevet parmesan

Chicken breast seasoned with rosemary, gorgonzola, chilli, bacon, creamy cream sauce and freshly grated parmesan.....165,-

RAVIOLI SPINAT & RICOTTA

Hjemmelavet Ravioli med spinat & ricotta, frisk tomat sovs, basilikum, hvidløg & olivenolie.

Homemade ravioli with spinach & ricotta, fresh tomato sauce, basil, garlic & olive oil 160,-

LINGUINE SEA FOOD

Tigerrejer, laks, muslinger, springløg, mild chili, hvidløg, bisque, basilikum & olivenolie

Tiger prawns, salmon, mussels, spring onion, mild chilli, garlic, bisque, basil and olive oil215,-

RISOTTO SEAFOOD

Risotto med laks, rejer, muslinger, parmesan & olivenoile

Risotto seafood, salmone, shrimp, mussels parmagiano, & olive oil215,-

TIL BØRNENE

FOR THE KIDS

(Op til 12 år –up to 12 y.o.)

Serveres hele dagen –Served all day

KYLLINGE NUGGETS

Hertil serveres pommes, remoulade og ketchup

This is served with fries, remoulade and ketchup..... 89,-

CHEESEBURGER

Brioche, hakkebøf, ketchup. Hertil serveres pommes, remoulade og ketchup

Brioche, ground beef, ketchup. This is served with fries, remoulade and ketchup 89,-

BØRNEPASTA

Pasta med kylling i tomatfløde sauce

Pasta with chicken in tomato cream sauce 89,-

BURGERS

Serveres hele dagen –Served all day

BLACK ANGUS

Brioche bolle med hjemmelavet burgermayo, saftig dry aged hakkebøf, smeltet cheddar ost, tomat, syltet agurk, løg, bacon og sprød salat.

Hertil serveres sprøde friter og hjemmelavet hvidløgs mayo
Brioche bun with homemade burger mayo, grilled dry aged ground beef, melted cheddar cheese, tomato, pickled cucumber, onion, bacon and crisp salad. This is served with crispy fries and homemade garlic mayo..... 165,- Dbl. 210,-

KYLLING DE LUX

Brioche bolle med hjemmelavet burgermayo, grillet kyllingebryst, bacon, tomat, løg, syltet agurk og sprød salat. Hertil serveres sprøde friter og hjemmelavet hvidløgs mayo

Brioche bun with homemade burger mayo, grilled chicken breast, bacon, tomato, onion, pickled cucumber and crisp salad. This is served with crispy fries and homemade garlic mayo 165,- Dbl. 210,-

CHIPOTLE

Brioche bolle med hjemmelavet chilimayo, saftig dry aged hakkebøf, bacon, smeltet cheddar ost, tomat, syltede løg, syltet agurk, jalapeños og sprød salat.

Hertil serveres sprøde friter & hjemmelavet chilimayo
Brioche bun with homemade chili mayo, dry agded ground beef, bacon, melted cheddar cheese, tomato, pickled onions, pickled cucumber, jalapeños and crisp lettuce. Served with fries & homemade chili mayo 165,- Dbl. 210,-

BEEF RIBS BURGER

Braisering shortribs, coleslaw salat, syltede løg, syltet agurk, cheddar ost, Hertil serveres sprøde friter & hvidløgs mayo.

Braised shortribs, coleslaw salad, pickled onions, pickled cucumber, cheddar cheese, served with crispy fries & garlic mayo175,-

VEGETAR

Brioche bolle med hjemmelavet burgermayo, vegetarbøf, rösti, løgringe, tomat, syltet agurk og rødlog. Hertil serveres sprøde friter og hjemmelavet hvidløgs mayo

Brioche bun with homemade burger mayo, vegetarian steak, rösti, onion rings, tomato, pickled cucumber and red onion. This is served with crispy fries and homemade garlic mayo155, -

BØFSANDWICH

Brioche bolle med saftig dry aged hakkebøf, syltede/ristede/rå/løg, rødbeder, remoulade, ketchup, sennep, syltede agurk, badet i Marcello's sovs.

Brioche bun with dry aged ground beef, pickled/roasted/raw/onion, beetroot, remoulade, ketchup, mustard, pickled cucumber, bathed in Marcello's sauce 165,- Dbl. 210,-

HOVEDRETTER

MAIN COURSES

Serveres hele dagen –Served all day

STEAK & FRIES

Oksefilet, Hertil serveres sprøde friter, Årtidens grønt og lun béarnaise

Beef fillet, Crispy fritters, seasonal greens and warm béarnaise are also served 255,-

SHORT RIBS I RØDVIN MED KARTOFFELSKUM

Braisering shortribs, kartoffelskum med trøffel smag og sauteret spinat

Braised short ribs, truffle flavored, potato and sauteed spinach 255,-

LAMMEKRONE

Lammekrone med kartoffelterriner, sprød porre og demi-glace sauce

Lamb chops, potato terrine, cripy leek and demi-glace sauce 298,-

NORSK LAKS

Frisk norsk laks, sauteret broccoli og spinat, baby kartofler, hvidløg, chilipeber, mandler & balsamic glaze.....

225,-

RISOTTO SEAFOOD

Risotto med laks, rejer, muslinger, parmesan & olivenoile

Risotto seafood, salmone, shrimp, mussels parmagiano, & olive oil215,-

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,-

SAN SEBASTIAN CHEESECAKE

Cheesecake med røde skovbær & vanilje is

Cheesecake with red forest berries & vanilla ice cream 95,-

PANDEKAGER MED IS,

SÆSONENS FRUGT & FLØDESKUM

Pancakes with ice cream, whip cream and seasonals fruits 89,-

DAGENS KAGE

Se venligst kageskabet

Cake of the day (please see the cake in cabinet) 45,-

LIDT AF HVERT

A LITTLE OF EVERYTHING

Serveres hele dagen –Served all day

PARISERBØF

Grillet saftig dry aged hakkebøf, serveret med kapers, rødbeder, løg,

pasteuriseret æggeblomme, peberrod og friske urter

Grilled dry aged ground beef, served with capers, beetroot, onion, pasteurized egg yolk, horseradish and fresh herbs 160,-

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 herbs189,-

FISH'N'CHIPS

Alaska sej med tatar-sauce, citron & syltede løg & sprøde friter

Alaska tough with tartar sauce, lemon & pickled onions & crispy fries 150,-

CÆSAR SALAT

Sauteret kyllingebryst, hertesalat vendt i cæsardressing, sprød bacon, løg,

tomat, agurk, syltede løg, flager af parmesan, ristede nødder, croutoner og friske urter

Sautéed chicken breast, heart salad tossed in caesar dressing, crispy bacon, onion, tomato, cucumber, pickled onions, parmesan flakes, toasted nuts, croutons and 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,-

FORRETER & SNACKS

STARTERS AND SNACKS

Serveres hele dagen –Served all day

SNACKKURV

Blandede, dybstegte og indbagte specialiteter

Mixed, deep-fried and baked specialties..... 99,-

TOMAT BRUSCHETTA

Marinerede friske tomater, sprødt brød, hvidløg,

olivenolie, basilikum & pesto

Marinated fresh tomatoes, crispy bread, garlic, olive oil, basil and pesto 89,-

NACHOS

Sprøde majschips med smeltet cheddar ost og jalapeños.

Hertil serveres guacamole, salsa og creme fraiche.

Crispy corn chips with melted cheddar cheese and jalapeños. This is served with guacamole, salsa and creme fraiche.115,-

NACHOS MED KYLLING

Sprøde majschips med smeltet cheddar ost, grillet kylling og jalapeños.

Hertil serveres guacamole, salsa og creme fraiche.

Crispy corn chips with melted cheddar cheese, grilled chicken and jalapeños. This is served with guacamole, salsa and creme fraiche. 135,-

SPRØDE FRITTER

Hertil serveres Marcello's hjemmelavede chili- og hvidløgs mayo

This is served with Marcello's homemade chilli and garlic mayo 68,-

SWEET POTATO FRIES

Hertil serveres Marcello's hjemmelavede chili- og hvidløgs mayo

This is served with Marcello's homemade chilli and garlic mayo 68,-

TRØFFEL PARMESAN FRIES

Hertil serveres Marcellos's hjemmelavede lun béarnaise

This is served with Marcellos's homemade béarnaise 95,-

SANDWICH

Serveres hele dagen –Served all day

CLUB SANDWICH

Håndlavet, rustikt surdejsbrød med hjemmelavet karrymayo,

grillet kylling, bacon, tomat, agurk, løg og sprød salat.

Hertil serveres sprøde friter & hvidløgs mayo

Handmade, rustic sourdough bread with homemade curry mayo,

grilled chicken, bacon, tomato, cucumber, onion and crisp salad.

Served with crispy fries & garlic mayo165,-

GLYNGØRE TUNA

Håndlavet, rustikt surdejsbrød med hjemmelavet tunmousse,

skalotteløg, friske urter, agurk, tomat, pesto og sprød salat.

Hertil serveres sprøde friter & hvidløgs mayo

Handmade, rustic sourdough bread with homemade tuna mousse,

shallots, fresh herbs, cucumber, tomato, pesto and crisp salad.

Served with crispy fritters & garlic mayo165,-

SPICY MEXICANA

Rustikt surdejsbrød med chilimayo, lynstegt oksefilet, kylling og

svampe, løg, tomat, sprød, salat og jalapeños, pommes og chilimayo.

Rustic sourdough bread with chili mayo, flash-fried beef fillet,

chicken and mushrooms, onion, tomato, crisp, lettuce and jalapeños,

fries and chili mayo.165,-