

8 TALLET

cafe & restaurant

Brunch

11.00-16.00

Weekends from 10.00 Breakfast platter – “Vesterhavs” cheese, jam, honey ham, croissant, bread & butter 75

Build your own brunch

1 dish – 30 5 dishes 135 7 dishes 165

ORGANIC EGG	Scrambled & bacon • fried & bacon
MEAT & FISH	Grilled Sausage • Smoked salmon • Honey ham • Chorizo
DAIRY	Yogurt & granola • Goat cheese & crouton • “Vesterhavs” cheese & compote • strawberry & cream
VEGGIES	Smashed avocado • Melon & melon • Orange & mint salad • Coconut, mango & chia porridge
PASTRIES	Cinnamon roll • Croissant • Pancake • Waffle & caramel

OPEN FACED SANDWICHES

We recommend 2 for a light lunch and 3 for a full lunch

“Christiansøpigens” herring, new potatoes, creme fraiche & horseradish	70
Smoked salmon, dill mayonnaise, kohlrabi, egg & malt crumble	70
Crumbed fish, pickled red onions, green remoulade & lemon	70
Chicken salad, baked celeriac, parsley, curry, mustard & crispy chicken	70
Tartar of beef, hazelnut, lemon mayonnaise, red currant & cress	70
Fishcake, chunky remoulade & herbs	70
Roast beef, béarnaise mayonnaise, pickled cucumber & crispy potatoes	70
Avocado, pickled tomato, shrimps & mayonnaise	70

DESSERT	”Københavnerstang” – Pineapple, vanilla & puff v	65
	Strawberry, Mazarin, white & dark chocolate v	65
	Cheese plate, seasonal compote & toasted rye bread v	100

CLASSICS	Caesar salad, gem lettuce, grilled chicken, bacon, crouton & Parmesan	145
	Burger of Danish beef, cheddar, tomato, salad, onions & fries - bacon +15	145

For dietary requirements or allergies please alert staff when ordering.
Due to the nature of meal preparation and possible cross-contamination we are unable to guarantee the absence of any ingredients from the menu

ALLERGIES – PLEASE ASK YOUR SERVER

WHEN PAYING WITH FOREIGN CREDIT CARDS – FEES MAY APPLY