

# 8TALLET

cafe & restaurant

## Brunch

11.00-15.30

Weekend from 10.00 Breakfast plate – Emmentaler, marmalade, cured pork & croissant 75

Create your own brunch

**1 dish – 30 5 dishes 135 7 dishes 165**

**ORGANIC EGGS** Scrambled & bacon • Fried & bacon

**MEAT & FISH** Grilled chorizo sausage • Smoked salmon • Fennel salami • Cured pork

**DAIRY** Yoghurt & granola • Brie & plums • Emmentaler & nuts • Cream cheese & bell peppers

**GREENS** Crushed avocado • Pineapple & coconut • Orange & mint • Almond & passions chia pudding

**BAKERY** Cinnamon scroll • Croissant • Pancake • Waffle & caramel

**SMØRREBRØD** *We recommend 2 for a light lunch and 3 for a full meal*

Christiansøpigens herring, browned butter, horseradish & cress 70

Smoked salmon, dill mayonnaise, kohlrabi, egg & malt crumble 70

Crumbed fish, pickled onions, green remoulade & lemon 70

Chicken salad, baked celeriac, parsley, curry, mustard & crispy chicken 70

Tartar of beef, tarragon, beetroot & porcini 70

Potato, chive mayonnaise, fried, raw and pickled onions & bacon 70

Roast beef, bearnaise mayonnaise, pickled cucumber & fried potato crisps 70

Avocado, pickled tomatoes, shrimps & lemon mayonnaise 70

**DESSERT** Apple compote, coffee creme, chocolate ice & caramelised oats 65

Lemon curd, white chocolate creme, hazelnut ice & coconut 65

3 cheeses, sour, sweet & toasted rye bread 100

**CLASSICS** César salad, gem lettuce, grilled chicken, bacon, crouton & parmesan 145

Burger of beef, cheddar, tomato, salad, onions, pickles & fritter (bacon + 15) 145

ALLERGIES – PLEASE ASK YOUR SERVER

WHEN PAYING WITH FOREIGN CREDIT CARDS – FEES MAY APPLY