

BRUNCH

11.00-14.00, Weekend & holidays from 10.00

We recommend 3-5 dishes pr. person

ORGANIC EGGS (V)

Fried egg 55

Two organic eggs, bacon, pea shoots, homemade ketchup (GF)

Scrambled egg 45

Organic eggs, bacon, pea shoots (GF)

BAKERY (V)

Organic bread 35

Sourdough, Italian and ryebread, served with organic butter with sea salt

Gluten free bread 35

Served with butter with sea salt

Waffle 35

White chocolate cream and burnt almonds

Homemade pancake 35

Blueberry syrup, pistachios

Croissant 25

Cinnamon roll 30

MEAT + FISH

Grilled sausage 45

With wild garlic, pickled red onion, homemade ketchup

Prosciutto cotto Rosa 60

Italian ham, semi dried tomatoes, aioli (GF)

Charcutier 55

Fuet sausage, beef sausage, aioli, pickled onions

Grilled panini 50

Jamon serrano ham, pesto, mozzarella

Cold smoked salmon 55

Salad, basil aioli (GF/LF)

BREAKFAST PLATE

Croissant, organic rav Cheese, marmalade, Prosciutto cotto Rosa 95

Rosa

CLASSIC EGGS BENEDICT

Organic poached eggs, spinach, pancetta, hollandaise 115

CLASSIC EGGS FLORENTINE

Organic poached eggs, spinach, hollandaise, cold smoke salmon 135

DAIRY (V)

Organic yoghurt 45

Granola, pickled pear, pomegranate

Unika Havgus 65

Organic Danish cheese, 12 months, biscuit, olives

Rav Cheese 45

Organic cheese, olives marmalade, biscuit

GREEN (V)

Orange Salad 50

Organic orange, rucola pines, pomegranate (GF/LF)

Spinach tortilla 55

Two kinds of hummus

Rösti 55

Pumpkin seeds, salad, Cottage cheese, pesto (GF)

Organic tomato 45

Fresh mozzarella, olive oil (GF)

We cook dishes with nuts and gluten in our kitchen. Therefore, be aware that traces of both can be found in all dishes

GF = GLUTEN FREE | V = VEGETARIAN | LF = LACTOSE FREE