



COFFEE

Lajmi Coffee Roasters

Filter coffee w. refill	38
Espresso	35
Americano	40
Cortado	40
Cappuccino	45
Flat white	45
Caffè Latte/Iced latte	50

Hot Chocolate in a jug	65
Chai Latte	50
Matcha Latte/Iced m. latte	70

Tea - Sing Tehus

Earl Grey	
Herbal tea w. mint	
Green tea w. lemon & mallow	
Cup/jug	40/65

COLD

Østerberg Organic soda

Rhubarb	45
Citrus	45
Elderflower w/out gas	45
Sparkling water w. citrus	40

Water w./out gas (0,5L/1L)	25/40
Boxed water	25

BEER

Svaneke Bryghus draft beer 0,5L

Classic	65
Juicy Island IPA	70

Svaneke Bryghus Bottled Beer

Don't Worry Pale Ale 0,5%	55
Don't Worry Brown Ale 0,5%	55

SPARKLING

2024 Rosé Secco	90 / 400
Weingut Gebert, Rheinhessen, Germany	

WHITE

2024 Riesling Trocken	95 / 425
Mosel, Germany	

2024 Arneis	95 / 400
Tenuta Langasco, Alba, Italy	

2022 Harmonie	110 / 445
Pouilly-Fumé	
Domaine Chartelain, Loire, France	

RED

2022 Cabernet Franc	95 / 425
Loire, France	

2020 Chianti Classico	110 / 445
La Sala Del Torriano, Tuscany, Italy (BIO)	

LUNCH 11 AM – 4 PM

Potato on rye

Potatoes from Kiselgården on rye bread with rapseed germ oil mayo, pickled onions, comté, & Jerusalem artichoke chips
145 DKK

Cold-smoked salmon

Served on sourdough bread with fried cabbage, lemon sauce & herbs
165 DKK

Chicken salad on rye

Chicken salad with mayo served with apple, pancetta & herbs
150 DKK

Roastbeef

On rye bread with homemade pickles, mayo & horseradish
160 DKK

Panko-crusted plaice

Served on rye bread with homemade remoulade, lemon & herbsalad
165 DKK

CHILDREN'S MENU (AGE 0-12)

Breaded plaice fillet with remoulade served with bread and butter & smoothie
100 DKK

SWEETS

Mazarin cake

With chocolate, roasted hazelnuts and butter caramel served with whipped cream
65 DKK

Lemon meringue pie

55 DKK

Trifle

65 DKK

Croissant

25 DKK

Pain au Chocolat

25 DKK

Ice cream from Østerberg

Choose between vanilla, strawberry or chocolate
38 DKK

Additional desserts may occur – please ask the waiter