



SATURDAY BRUNCH

Salad with smoked salmon and salted cucumber and crispy herbs

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Hand-peeled North Sea prawns with lemon mayo and avocado

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Home-made chicken salad with pickled onions with chives

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Warm liver paste with bacon, mushrooms and sour

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Vendia beer salami with grilled onion and thyme

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Smoked ham and dijon cream with pickles

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Danish cheeses with raisins and rum

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Whipped fresh cheese with herbs and onion

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White chocolate cream with red berries and crispy crumble

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Fresh fruit and vanilla cream with polynesian vanilla

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Variations of light and dark bread

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Coffee and tea

DKK 175,- per person

HOT EGG DISH INCLUDED – CHOOSE BETWEEN:

Scrambled eggs with bacon and sausages

“Egg en cocotte” with salmon and cress

Fried egg with bean salad

ADD TO THE BRUNCH

”Crepes” pancakes with orange syrup 30,-

Brownie with berries and vanilla 40,-

”Shake” with berries of the season 45,-

Organic orange juice 40,-

Organic apple juice 40,-

Organic juice 40,-

Hot chocolate 40,-

”Bjesk” from 45,-

Vendia beer 45,-/60,-

Cava per glass 75,-

Champagne per glass 125,-