

# Saturday Brunch

Salad of smoked salmon with salted cucumber & crispy herbs

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Hand-peeled North Sea prawns with citrus mayo & avocado

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Homemade chicken salad with preserved onions & chives

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Warm pâté with bacon, mushrooms & cornichons

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Vendias danish beer-salami with charred onions & thyme

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Smoked ham with Dijon cream & pickled cucumbers

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Danish farmhouse cheeses with raisins & rum

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Whipped fresh cheese with herbs & onions

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White chocolate cream with red berries & crispy crumble

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Fresh fruit with custard & Polynesian vanilla

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Variation of white & dark bread

With old-fashioned churned butter & seasalt

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## Hot egg dish included - choose between

Scrambled eggs with bacon and sausages

Eggs en cocotte with salmon and watercress

Over easy eggs with bean salad

**185,-**

## Cold Beverages

"Shake" with seasonal berries 55,-

Organic orange juice 45,-

Organic apple juice 45,-

Organic juice 45,-

Vendia Bjesk 55,-

Vendia draft beer, choose between small 55,- or large 70,-

Cava El Miracle Spanien per glass 90,-

Champagne Saint Maurice France per glas 150,-

## Hot Beverages

Coffee or Tea 45,- (refills 20 kr. per person)

Cappuccino, Café latte or Cortado 50,-

Espresso 40,-

Hot chocolate 45,-

## Additional

"Crepez" pancakes with orange syrup 45,-

Brownie with berries and vanilla 65,-