

Saturday brunch

Seafood salad with herbs in heart lettuce

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Smoked salmon tartare with capers and dill

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Duck pâté with port wine, walnuts and prunes

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Cured sausages from Rosenbeck with grilled onions and herb pesto

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Air-dried fillet of "beer pig" with chickpea puree and toasted rye bread

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Selected Danish and French cheeses from the cart – Two types can be chosen

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Drained Yogurt with oat crumble, almonds and Vendia honey

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Lemon moon with lemon curd and blackberries

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Variations of light and dark bread with old-fashioned butter & sea salt

Hot egg dish included - choose from

Scrambled eggs with bacon and sausages

Eggs en cocotte with salmon and cress

Fried eggs with bean salad and chives

185,-

Cold drinks

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

Champagne Taittinger France per glass 120,- per bottle 550,-

Cava Castell D`or Spain per glass 95,-

"Shake" with seasonal berries 55,-

Organic juice 45,-

Vendia Bjersk 55,-

Warm drinks

Homemade hot chocolate with cream 45,-

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

Cappuccino, Café latte or Cortado 50,-

Espresso 40,-

Make the experience bigger

Vendia chicken salad 40,-

Oysters, lemon and vinaigrette per piece 45,-

Crepez" Warm pancakes with orange syrup 45,-

Brownie with berries and vanilla 65,-