

BRUNCH

11.00-14.00, Weekend & holidays from 10.00

We recommend 3-5 dishes per person

ORGANIC EGGS

Fried eggs 45

Organic eggs, bacon (GF)

Scrambled eggs 45

Organic eggs, bacon (GF)

TOAST 95

Iberico, emmentaler, avocado, tomato

BREAKFAST PLATE 95

Croissant, Thises moon cheese, jam, serrano ham

BAKERY

Organic bread 30

Two types of homemade cold rise bread, served with organic butter and sea salt

Gluten free bread 30

Served with organic butter and sea salt

Homemade fluffy pancake 35

Blueberry syrup, pistachio

Croissant 25

MEAT + FISH

Dry salted smoked salmon (GL) 65

Wasabi, wakamesalad

Grilled sausage with Gammel 45

Knas cheese

Pickled onion

Selection of charcuteri 60

Fuet sausage, organic salami, serrano ham, aioli, onion

Potato tortilla 60

Grilled chorizo, onion, tomato chutney

DAIRY

Organic yoghurt 40

Granola, sweet pickled pear

Thises Moon cheese 10 months (GL) 45

Homemade blackberry jam

Emmentaler (GL) 45

Slices of Emmentaler cheese, quince jam

GREEN

Avocado (LF, V) 55

Sesame, chili, goma dressing, radish

Organic tomatoes (GF) 40

Mozzarella, olive oil

Smoothie Bowl (LF) 65

Mango smoothie, banana, coconut, berries, granola

We prepare dishes with nuts & gluten in our kitchen. Please, be aware that traces of both can be found in our dishes. Ask your waiter for further questions about allergies.

GF = GLUTEN FREE V = VEGAN LF = LACTOSE FREE