



MENU

All prices in DKK



SNACKS

45,-

SWEET
mix of nuts w/ dried fruits

NATURAL
mix of nuts

SALTY
soy almonds

CORNY
truffle popcorn

UMAMI
olives

PANINI

EITHER WHEAT OR RYE

AVAILABLE
FROM 11-17

GREEN GOODY
w/ avocado, mozzarella
& pesto 65,-

LAMB & THYME
w/ lamb sausage, gouda,
red pesto & thyme 65,-

THE PIG & GOAT
w/ ham, goat cheese
& red pesto 65,-

TAPAS

TAPAS PLATE
Local cheese, salamis & chutneys 135,-

VEGETARIAN TAPAS
Hummus, veggies, cheese & nuts 135,-



90-100% organic

GULDSMEDEN HOTELS ONLY WORK
WITH SUPPLIERS WHO ARE ORGANIC
AND/OR FAIR TRADE

ALL RESTAURANTS AND BARS AT THE
GULDSMEDEN HOTELS HAVE ACHIEVED
THE OFFICIAL DANISH GOLD Ø-LABEL.
WE AIM TO BUY ONLY ORGANIC FOOD/
DRINK, AND WILL CHOOSE ANOTHER
PRODUCT IF UNAVAILABLE IN ORGANIC
FORM. ON RARE OCCASIONS, IF A MINOR
ITEM IS UNAVAILABLE IN ORGANIC FORM,
WE WILL PURCHASE A LOCALLY PRO-
DUCED AND SUSTAINABLE EQUIVALENT.
THIS IS NEVER MEAT OR DAIRY.



SMALL DISHES & SIDES

FRENCH FRIES
w/ the dip of your
choice (Chili-Mayo or Aioli) 65,-

SOUP OF THE SEASON
w/ toasted bread 65,-

SMALL QUINOA SALAD
w/ Seasonal greens 65,-

MAINS

CHICKEN BREAST
pan-fried w/ seasonal herbs 145,-

LASAGNA BOLOGNESE 135,-

LASAGNA GREEN 125,-

CHEFS SALAD - HEARTY SALAD
will change according to season 95,-

DESSERT

CAKE OF THE DAY 65,-

CHEESE PLATE
4 types of cheeses w/
caramelized nuts & crackers 125,-

COFFEE & TEA

Honduras blend - fairtrade

Espresso 30,-

Americano 30,-

Cortado 30,-

Cappuccino 35,-

Caffe Latte 40,-

extra shot +5,-

Hot Chocolate 35,-

Tea blend from our wide selection 30,-

HOUSE FAVOURITES

cocktails & drinks

MOSCOW MULE
vodka, lime, ginger beer 85,-

BASIL SMASH
lemon, gin, basil & mango 95,-

DARK & STORMY
ginger, rum & lime 85,-

GIN & PINK GRAPE
rosemary, gin & pink grape 85,-

DRINKS

SOFT DRINKS

25CL FIZZY
Sport, Raspberry, Cola, Orange, Lemon &
Elderflower 25,-

33CL
Rhubarb, Ginger Beer,
Pink Grape, Tonic 35,-

SMOOTHIE
Seasonal 35,-

HOUSE WINES

CAVA
Albet Noya Petit 65/295,-
Prosecco DOCG, BiancaVigna 385,-

WHITE
Chardonnay, Paul Mas 65/285,-
Riesling, Gysler 70/345,-
Pinot Grigio, La Cappuccina 70/345,-

RED
Carignan + Grenache "Classique" 65/325,-
Malbec + Syrah, Big Game 65/325,-
Pinot Noir, Burg Ravensburg 90/445,-

ASK YOUR WAITER
FOR OUR FULL WINE +
COCKTAILS LIST

DRAUGHT BEER

BY NØRREBRO BREWERY 30 /50CL

Pilsner 40 /50,-

Bombay pale ale 40 /50,-

BOTTLED BEER

BY NØRREBRO BREWERY

40CL

Böhmer pilsner 55,-

Bombay pale ale 55,-

New York lager 55,-

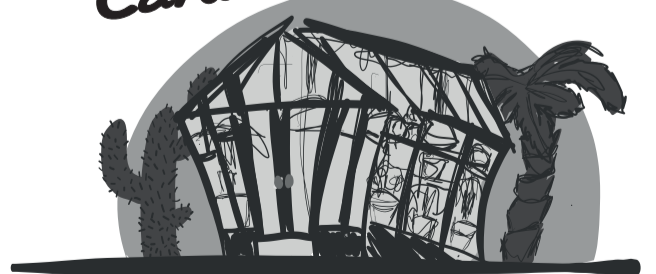
Ravnsborg Rød 55,-

Kings county brown ale 55,-

Stuykman Witbier 55,-

Seasonal 55,-

Carlton Cabana



Looking for the lushest, greenest & happiest meeting
place in town? Look no further - or just take a peek in
our courtyard, where you will find Carlton Cabana, our
beautiful greenhouse conference room.

For more info contact:

66booking@guldsmedenhotels.com