



# MENU

All prices in DKK



## PANINI

available from 11-17

EITHER WHEAT OR RYE

### GREEN GOODY

w/ avocado, mozzarella & pesto

### LAMB & THYME

w/ lamb sausage, gouda, red pesto & thyme

### THE PIG & GOAT

w/ ham, goat cheese & red pesto

### MORTADELLA

w/ northern Sea gouda cheese, mortadella & red pesto

### CHEF'S CHOICE

What's good today - ask us!

85,-

## APPETIZERS

### CALAMARI

fried squid w/ aioli & fresh lemon

85,-

### MILLENNIUM SARDINES

bread w/ fresh lemon zest

85,-

### LOCAL BURRATA

w/ cherry tomatoes & fresh basil

115,-

### BETROOT CARPACCIO\*

w/ fenugreek seeds & goat cheese

85,-

### GRILLED BONE MARROW

w/ truffle salt & crispy bread

95,-

### TAPAS PLATES

local cheeses, salamis, chutneys & bread

155,-

### SEASONAL SOUP

w/ toasted bread

85,-



## 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 PRODUCED AND SUSTAINABLE EQUIVALENT. THIS IS NEVER MEAT OR DAIRY.

## MAINS

### PAN-FRIED COD

crispy on skin side

145,-

### CHICKEN BREAST

pan-fried w/ seasonal herbs

145,-

### PRIME CUT SUPREME

min: 350G

195,-

### LASAGNA BOLOGNESE

145,-

## SIDES

### HAND CUT FRIES

w/ dip of your choice  
chili mayo or aioli

75,-

### RUSTIC MASH

w/ butter, roots & parsley

75,-

### BAKED ROOTS

could be carrots, potatoes, beetroots  
celery or jerusalem artichokes

75,-

### SEASONAL SALAD

whatever the day yields  
we'll make it & it's goood

75,-

### KALE & APPLE SALAD

w/ roasted sesame seeds, mustard  
& agave dressing

75,-

### TODAYS' BEETROOTS

served with sesame seeds &  
fresh herbs

85,-

## DESSERT

### SASSY SORBET

sprinkled w/ fresh mint

75,-

### MERMAID KISS

w/ seasonal fruit, crumble & cream

75,-

### BROWNIE

served w/ ice cream

75,-

### CAKE OF THE DAY

75,-

### CHEESE PLATE

4 types of cheeses w/ caramelized nuts &  
crackers

125,-

ASK YOUR WAITER FOR DETAILS

## COFFEE & TEA

Honduras blend - fairtrade

Espresso

30,-

Americano

30,-

Cortado

30,-

Cappuccino

35,-

Caffe Latte

40,-

extra shot

+5,-

Chai

35,-

Hot Chocolate

35,-

Tea blend from our wide selection

30,-

## DRINKS

### SOFT DRINKS

#### BY NATURFRISK

### 20CL

Gingerbeer, Tonic or Lemon

30,-

### 25CL

Orange - Cola - Elderflower or Raspberry

25,-

### 33CL

Rhubarb - Pink grape

35,-

### ICE TEA

Maté Maté or Seasonal

40,-

## HOUSE WINES

### SPARKLING

Crémant d'Alsace Brut, Hunawihl  
Prosecco DOCG, BiancaVigna

70 /325,-

75/385,-

### ROSE

Tradition, St. Estève  
Tavel le Classique

70/345,-

80/425,-

### WHITE

Chardonnay, ST. Esteve  
Riesling d'Alsace, Hunawihl

70/385,-

75/385,-

### RED

Syrah + Grenache, La Roubine  
Barbera DOCG, Camparo  
Pinot Noir, Petit Clos Henri

75/385,-

80/385,-

90/425,-

## DRAUGHT BEER

BY NØRREBRO BREWERY

ASK YOUR WAITER FOR OUR FULL WINE + COCKTAILS LIST

30 /40CL

Pilsner

40 /50,-

Seasonal

40 /50,-

## BOTTLED BEER

BY NØRREBRO BREWERY

55,-

40CL

Böhmer pilsner, Bombay pale ale,  
New York lager, Ravensborg Rød,  
Kings county brown ale, Stuykman Witbier  
or Seasonal

