

Coffee & Tea



Our supplier, Peter Larsen Kaffe, are frontrunners in Denmark, what concerns sustainable coffee and has since 1998 been producing organic fairtrade coffee from the roastery in Viborg.

ESPRESSO

A small concentrated refreshing cup, both in taste and texture.

25 KR.

AMERICANO

The black drink we all love, at it's purest form. Brewed on 1/3 espresso and 2/3 boiling water.

30 KR.

CAPPUCCINO

A fine balance of espresso, warm milk and milk foam. Brewed on 1/3 espresso and 2/3 boiling water.

40 KR.

CORTADO

The Spanish temperamental coffee variant. Equal parts hot milk, espresso and water.

30 KR.

CAFE LATTE

1/3 espresso and 2/3 hot milk. Served in a tall glass.

40 KR.

CAFE AU LAIT

The French version of coffee with hot milk, in which the hot milk is poured over an americano instead of espresso.

35 KR.

TEA

Ask your waiter about our selection.
We get our organic tea delivered from Tante T. A small Danish company with base in Torvehallerne in Copenhagen.

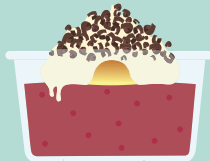
25 KR.

ICED COFFEE

Coffee, ice cubes, milk and a touch of vanilla.

35 KR.

Desserts



STRAWBERRY CAKE - 35 KR.

Close your eyes and taste the summer! Strawberry-rhubarb compote with mazarin muffin, fluffy vanilla cream and dark chocolate.



APPLE TRIFLI - 35 KR.

Old-fashioned apple cake like grandma's recipe, with apple puree made from Danish apples, crunch of macaroons, lots of whipped cream and a sprinkle of raspberries on top.

Drinks

TIPSY OR SOBER?

**Gin &
Tonic 70 kr.**

- DOUBLE +15.- KR.



**Aperol
Spritz 75 kr.**

- PITCHER 195.- KR.*



**Strawberry
Daiquiri 70 kr.**

- VIRGIN 40.- KR.



**Ginger
Fizz 70 kr.**

- DOUBLE +15.- KR.
- VIRGIN 40.- KR
- PITCHER 195.- KR.*



* *Pssst...* A PITCHER CORRESPONDS TO APPROX. 3 DRINKS.