

Menu á la Kitchenette



BRUNCH

Saturday & Sunday 10.00-14.00
Weekend brunch buffet 149,-
Incl. coffee, tea, juice & water

Monday - Friday until 13:30
Brunch plate 129,-

scrambled eggs with bacon, serrano ham, spanish sausage, brie, slice of cheese, American pancake, chocolate cake, fruit salad, marmalade, fries & yogurt with passion coulis. Bread & butter.

LIGHT DISHES

Monday - Friday until 14.00



- Scrambled eggs with bacon, bread & butter 59,-
- Croque Madame. Grilled bread with tomato, dried ham & fried egg 79,-
- Yoghurt with muesli, passion coulis & fruit salad 49,-
- American pancakes with marmelade 45,-

OPEN-FACE SANDWICH

Grilled tenderloin 95,-

Beef tenderloin with mayonnaise on portobello mushrooms, pickled red onions & herbs

3 different kinds 89,-

3 pieces with salmon salad, chicken salad and serrano ham

Fish fillet with prawns 89,-

With lemon, cucumber, caviar & homemade remoulade

Eggs & prawns 89,-

With lemon, cucumber, caviar & homemade mayonnaise

LUNCH



Ribeye (Black Angus) 175,-

Circa 250g. Juicy ribeye served with bearnaise sauce, thick fries & garnishes

Parisian steak 139,-

Minced beef on toast with capers, onions, horseradish, beets, raw egg yolk & fries

Beef Burger 139,-

Circa 250 g. Juicy grilled beef burgers topped with bacon, cheddar cheese, fried onion rings, crispy salad, tomato & pickles

Chicken Burger 139,-

Marinated chicken fillet topped with bacon, cheese, fried onion rings, crispy salad, tomato & pickles

Vegetarian Burger 139,-

Vegetarian steak based on root vegetables with cheese, fried onion rings, crispy salad, tomato & pickles

Omelet Deluxe 99,-

With cheese. Choose between chicken or serrano ham

KITCHENETTE'S SANDWICH

Served in ciabatta bread

Goat sandwich 95,-

Goat cheese, root vegetables, salad & romesco

Salmon sandwich 109,-

Salmon, salad, dried tomatoes, pickled onions, lemon & mustard dressing

Steak sandwich 109,-

Strips of juicy meat with crispy salad, dried tomatoes, pickled onions & aioli

Canard Sandwich 109,-

Confit duck with pickled cucumber & mustard

Club Sandwich 109,-

Marinated chicken, bacon, cheese, salad, dried tomatoes, pickled onion and curry dressing

SALADS

All salads are served with bread and butter



Chicken Salad 119,-

Marinated chicken with bacon, parmesan cheese, Dried tomatoes, pickled onions, croutons and mustard dressing

Salmon Salad 119,-

Salmon salad with dried tomatoes, Chopped almonds, pickled onions and mustard dressing

Chevre Chaud 119,-

Gratinated goat cheese, blueberries, Chopped nuts and french vinaigrette.

Hen salad 99,-

Homemade hen salad with estragon, asparagus & mushrooms topped with crispy bacon & salad

DESSERTS



Cake of the day 59,-

*Old fashioned apple pie 59,-
With whipped cream and pickled berries*

Chokolade Torte 69,-

With vanilla ice cream and caramel

Crème Brûlée 69,-

With passion coulis & fresh berries

KIDS

Grilled Chicken 69,-

With fries, salad and ketchup

Fish fillet 69,-

With fries and remoulade

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BUBBLES

Blanc de Noirs Jean Laurent Champagne 550,-
Full bodied Champagne with nice complexity.
Soft and tastful.

Spumante Brut Fortepasso Italy 250,-
Refreshingly dry and mild.

ROSÉ

Madam Côtes de Provence, France 350,-
Classic dry, light salmon-colored rosé.

Cerasuolo Caldora Abruzzo, Italy 275,-
Fresh, semi-dry rosé with notes of strawberry.

Cinsault Eschenauer d'Oc, France 250,-
Mild and light rosé. glass 55,-

BEER & WATER

Carlsberg Pilsner 25 cl. / 50 cl...... 35,- / 47,-

Tuborg Classic 25 cl. / 50 cl...... 37,- / 49,-

Jacobsen IPA 40 cl...... 52,-

Jakobsen Brown Ale 40 cl. 52,-

Grimbergen Blonde 50 cl. 52,-

Bottled beer 55,-

Lefte Brüne, Hoegaarden, Stella Artois, Corona,
Brooklyn IPA, Kronenbourg 1664, Budweiser

Bottled beer Erdinger Weissbier 50 cl...... 55,-

Sommersby 45,-

Soda 32,- / 45,-

Coca Cola, Cola Zero, Squash, Sprite, lemon,
tonic, and more

Ramlösa 33 cl. - sparkeling 32,-

Organic juice 32,-

Elderflower, apple juice, raspberry, blackcurrant,
cranberry

Newly pressed orange juice 45,-

Kitchenette lemonade 45,-

Choose between:

- Ginger & Hibiscus
- Basil & Green pepper
- Raspberry & Rose

Add 3cl. Rum/Vodka +30,-



Information on allergens ask the staff

WHITE WINES

France

Chablis Chartron et Trebuchet Bourgogne 450,-
Classic dry and mineral. half bottle 250,-

Sancerre Domaine Franck Millet Loire 395,-
Dry but with good body. half bottle 225,-

Pinot Gris Paul Schneider Alsace 375,-
Rich and creamy with light sweet tones.

Riesling Paul Schneider Alsace 350,-
Semi dry with good fullness and freshness.

Italy

Pinot Grigio Bertoldi Garda 275,-
Fresh and mild with light creamy tones. glass 60,-

Bianco Rossetti Toscana 250,-
Charming fresh and fruity. glass 55,-

Overseas

Chardonnay Bogle California 395,-
Consequitively USA's best value Chardonnay by Wine
Spectator. Barrel aged and full-bodied.

Sauvignon Blanc Double Cove Marlborough 350,-
Fresh and mineral white wine with tones of elderflower

Chardonnay McPherson South East Australia 295,-
Fresh and medium rich. glass 65,-

WINE SUGGESTION

Ribeye Primitivo di Manduria 450,-
Zinfandel gl. 60,- / 275,-

Tenderloin Pinot Noir 445,-
Governo 395,-

Fish Chardonnay USA 395,-
Chardonnay Aus. gl. 65,- / 295,-

White fish Sancerre half 250,- / 395,-
Riesling 350,-

Confit Governo 395,-

Hen Pinot Noir 445,-

Mouilles Chablis half 250,- / 450,-

RED WINES

Italy

Amarone Bertoldi Valpolicella Classico 650,-
Powerful Amarone from top-wine maker with 15,5%. Full-
bodied, soft and complex.

Governo Rossetti Toscana 395,-
Tuscan Amarone Variant. Soft and sweet.

Rosso Rossetti Toscana 250,-
Charming juicy with fresh fruity tones. glass 55,-

Primitivo di Manduria Il Bacca Manduria 550,-
Soft heavy bomb. Probably the world's best primitivo!

Sangiovese Luccarelli Puglia 275,-
Juicy southern Italian with soft power & slightly sweet
fruity flavours.

France

Savigny les Beaune Sauvestre Bourgogne 1er Cru 625,-
Classical Pinot Noir with dry elegance with a good soft
balance between acid and fruit.

Cuvée Prestige d'Angayrac Costières de Nîmes 375,-
Dry and full of lightly spiced tones.

Spain

Caray Toro 350,-
Classic spicy and tasteful Tempranillo. Only 12,000
bottles produced each year.

Flor de Pingus Ribera del Duero 1400,-
From Danish Peter Sisseck. Dry and tannins with a lot of
complexity.

Overseas

Pinot Noir Bogle Californien 445,-
Velvety soft and juicy Pinot Noir

Cabernet Sauvignon Bogle Californien 395,-
Juicy and charming. Medium strong.

Zinfandel 770 Miles Californien 275,-
Easy drinking. Blød og frugtig. glas 60,-

Shiraz McPherson South East Australia 295,-
Classic juicy and powerful from down under. glas 65,-

DESSERT WINE

Sauternes Eschenauer France 50 cl. 350,-
Classic fresh light dessert wine. glass 65,-

Kopke fine tawny Port Portugal 275,-
Mild easily sweet port wine. glass 55,-

Cava Semi-Sec Ana Ferret Spain 295,-
Light sweet bubbles.

HOT BEVERAGES

Filter coffee 25,-

Espresso 20,- / 28,-

Cappuccino 35,-

Chai Latte 40,-

Caffe au Lait 35,-

Latte 35,- / 40,-
Small/ Large

Moccachino 45,-
Espresso, hot cocoa with whipped cream

Machiato 30,-
Espresso with milk foam

Cortado 30,-
Espresso with a little hot milk

Ice coffee w/ syrup 45,-

Hot chocolate 40,-
With whipped cream

Irish Coffee 48,-

French Coffee 52,-

Add either hazelnuts, caramel or
vanilla syrup 5,-

TEA

ORGANIC FROM TANTE T.

COOL MINT 35,-
Conatins apple, licorice root, lemon grass,
mint and citrus oils.

CARAMEL MINT 35,-
Green caramel and organic peppermint. Sweet,
fresh, delicious - hand mixed at Tante T.

ROOIBOS ELDEFLOWER 35,-
South african rooibos with elderflower is the
perfect summer tea - and great with ice tea.
Totally without caffeine.

EARL GREY 35,-
Black Chinese tea with natural Bergamot