

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



- 2 mini croissants with marmalade 45,-
- Country bread with cheese and butter 39,-
- Scrambled eggs with bacon, bread & butter 59,-
 - Croque Madame 79,-
- Grilled bread with tomato, dried ham & fried egg
- Yoghurt with muesli, passion coulis & fruit salad 49,-
 - American pancakes with marmalade 45,-

OPEN-FACE SANDWICH

Grilled tenderloin 95,-
Beef tenderloin with mayonnaise on portobello mushrooms, pickled red onions & herbs

Fish fillet with prawns 89,-
With lemon, cucumber, caviar & homemade remoulade

Eggs & prawns 89,-
With lemon, cucumber, caviar & homemade mayonnaise



BISTRO

Add homemade BBQ sauce til 15,-



Ribeye (Black Angus) 185,-

Juicy ribeye served with fries and bearnaise sauce

Parisian steak 139,-

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

Beef Burger 139,-

Juicy grilled beef burger topped with bacon, cheddar cheese, fried onions, crisp salad, tomato, pickled cucumber and fries

Chicken Burger 139,-

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

Vegetarian Burger 139,-

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

Omelet Deluxe 99,-

Choose between chicken, serrano ham or blue cheese

Tagliatelle 139,-

With beef tenderloin and truffle cream or with salmon and cherry tomatoes.

KITCHENETTE'S SANDWICH

Served in ciabatta bread



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

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, pickled onions, semidried tomatoes, chopped almonds, pickled onions and mustard dressing

Chevre Chaud 119,-

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

Salat Nicoise 119,-

Roasted tuna, green beans, sun-dried tomato, hard-boiled egg and Dijon dressing.

DESSERTS



Chocolate cake 69,-
With ganache and orange

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

Raspberry Cheesecake 69,-
With velvety cheese cream and crunchy biscuits

Crème Brûlée 69,-

3 different kinds of Cheese 89,-
Kichenette's selection

KIDS

Grilled Chicken 69,-
With fries, salad and ketchup

Fish fillet 69,-
With fries and remoulade

✂ 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 ✂

Galiniere Côtes de Provence, France 350,-
[organic] Classic dry, light salmon-colored rosé.

Doux Fleurs Montpezat, Frankrig 275,-
Sweet and lively south French rosé.

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

✂ BEER & WATER ✂

Organic Royal Pilsner 25 cl. / 50 cl. 35,- / 47,-

Organic Royal Classic 25 cl. / 50 cl. 37,- / 49,-

Schiøtz IPA 40 cl. 52,-

Anarkist Brown Ale 40 cl. 52,-

Edelweiss beer 50 cl. 52,-

Bottled beer Anarkist 50 cl. 55,-
Ginger Pale Ale, Motueka Lager.

Flaskeøl Schiøtz Mørk mumme 50 cl. 55,-

Bottled beer Erdinger Weissbier 50 cl. 55,-

Sommersby 45,-

Soda 32,- / 45,-
Cola, Pepsi Max, Faxe kondi, Lemon, Nikoline,
and more

Egekilde 33 cl. - with or without lemon 32,-

Organic juice 32,-
Elderflower, apple juice, raspberry, blackcurrant,
cranberry

Fresh pressed orange juice 45,-

Kitchenette lemonade 45,-
Choose between:

- Grape with mint and hibiscus
- Thimian with lemon and orange flowers water
- Ginger with lemon and lime

Add 3cl. Rum/Vodka +30,-



✂ Information on allergens ask the staff ✂

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✂ WHITE WINES ✂

— France —

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

Chardonnay Chartron et Trebuchet Bourgogne 325,-
Fresh and fruity with medium fullness half bottle 195,-

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

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

— Italy —

Bianco Luccarelli Puglia 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 **Amarone Classico** 550,-
Californisk Zinfandel gl. 60,- 275,-

Steak **Californisk Pinot Noir** 395,-
Bourgogne Pinot Noir halvfl. 250,- 450,-

Fish **Californisk Chardonnay** 395,-
Australsk Chardonnay gl. 65,- 295,-

White fisk **Sancerre** halvfl. 225,- 395,-
Alsace Riesling 350,-

Risotto/Pasta **Ripasso Superiore** 350,-
Italiensk Pinot Grigio gl. 60,- 275,-

Mouilles **Chablis** halvfl. 250,- 450,-

✂ RED WINES ✂

— Italy —

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

Ripasso Superiore Semprebbon Valpolicella Classico 350,-
Juicy and soft with fine power and charm.

Primitivo di Manduria Campo Marina Manduria 395,-
Soft heavy bomb from winemaker Filippo Baccallaro.

Sangiovese Luccarelli Puglia 250,-
Juicy and soft with a slightly sweet touch. glas 55,-

— France —

Gevrey-Chambertin Chartron et Trebuchet Bourgogne 895,-
Classic Pinot Noir with dry elegance and good soft
balance between acid and fruit.

Pinot Noir Chartron et Trebuchet Bourgogne 450,-
Dry and juicy soft elegance. half bottle 250,-

Chateaneuf du Pape Saint Dominique Rhône 650,-
Classic style with light spicy tones, fine power and
softness.

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

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,-



✂ 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