

KITCHEN

BREAKFAST / BRUNCH

10.00-13.00 / SAT-SUN 09.00-13.00

BMO 55,-

Homemade sourdough bun with organic butter, aged "Gammel Knas" cheese, and apricot-ginger jam

WUNDERBAR LIGHT 149,-

Soft-boiled egg with rustic herb croutons
Burrata with green salads and salted almonds
Organic yoghurt with pickled blackcurrants and toasted nuts
Toasted rye bread with avocado and red pepper cream

WUNDERBAR SIGNATUR 199,-

Scrambled organic eggs with bacon, chorizo and fried tomato
Croissant with homemade seafood salad
Stracciatella with cold-smoked salmon, parsley oil and herb croutons
Organic yogurt with pickled blackcurrants and toasted nuts
Comté cheese and two kinds of charcuterie with olives and pickles
Cardamom twist with pistachio glaze
Two kinds of bread and organic butter

Includes coffee or tea ad libitum
Upgrade to specialty coffee +15,-

APPLE JUICE, ORANGE JUICE 45,-

ORGANIC GINGER SHOT 20,-

MIMOSAS 65,-

Rhubarb or orange

BRUNCH-BUBBLES glass 65,-

Spumante Secco, Bianco Vigna, Italy

Brut Supreme, Charles Bailley Rosé, France

Cava Semi Secco Organic, Naveran, France

BRUNCH/LUNCH

10.00-16.00 / SAT-SUN 09.00-16.00

MIX & MATCH 2 dishes 189,-

EGGS Á LA BENEDICT

Poached organic egg on toasted brioche, spinach crispy pancetta, lemon sauce, chives

SALMON SAMURAI

Cold-smoked salmon, toasted sesame, wasabi mayo and asian slaw

SOMETHING GREEN

Burrata, green salads, baby spinach, grilled broccolini, pistachios, parsley oil

TRUFFLE BIKINI

Toast with truffle, brie, wild mushrooms, and organic fried egg. Salad with grilled artichoke on the side

SEAFOOD-BRIOCHE

Seafood salad on toasted brioche with watercress and avocado dressing

CROQUE MADAME

Grilled country bread with mornay sauce, serrano ham, dijon mustard, danish "Vesterhavsost" cheese, and organic fried egg

ALL DAY CLASSICS

10.00-21.00

WUNDERBURGER 159,-

Brioche bun, beef patty, pickles, red onion, cheddar and homemade dressing
Fries and homemade mayo
(ekstra bøf +25,-)

CRISPY CHICKEN CÆSAR 149,-

Romaine lettuce, crispy chicken, caesar dressing, croutons and plenty of parmesan
(Can be made vegetarian with falafel)

BURRATA & BRESAOLA 149,-

Air-dried beef, burrata, parmesan, greens, toasted seeds, sourdough bread and organic butter

TACO TRIO 149,-

Mix & match 3 soft shell tacos
Choose between chicken, organic pork or falafel
All serves with cabbage, fajita toppings and dressi

KITCHEN

DINNER

17.00-21.00

MIX & MATCH 2 dishes 229,-

KATSU

Breaded and fried organic pork cutlet, pak choi, asian slaw, lemongrass aioli

SOMETHING GREEN

Burrata, green salads, baby spinach, grilled broccolini, pistachios, parsley oil

RAVIOLI WITH MUSHROOM AND TRUFFLE

In lobster bisque with smoked chipotle, organic creme fraiche, herb oil, chives and rye croutons

PORKY BURGER

Confit organic pork belly, sriracha mayo, kimchi and fried egg

TERES MAJOR

Beef shoulder tender, grilled broccolini, grilled red pepper, almond pesto.

Served with fries and homemade mayo

CRISPY CHICKEN CÆSAR

Romaine lettuce, crispy chicken, caesar dressing, croutons and plenty of parmesan (Can be made vegetarian with falafel)

BURRATA & BRESAOLA

Air-dried beef, burrata, parmesan, greens, toasted seeds, sourdough bread and organic butter

WunderBar Feast

SHARING MENU To be ordered by the entire table **299,-**

Bombas Barceloneta potato croquettes
Risotto balls with truffle mayo
Olives and almonds

Seafood cocktail with crayfish,
shrimp and avocado dressing

Soft taco with confit organic pork, fajita
toppings, sriracha mayo and pork crackling

Teres Major with grilled broccolini,
grilled red pepper and almond pesto
Served with fries and dip

Lemon tiramisu with pink merinque

SNACKS & SIDES

10.00-21.00

BOMBAS BARCELONETAS

4 potato croquettes with serrano ham and cheese. Served with tomato salsa and dip

70,-

RISOTTOBALLS WITH TRUFFLE MAYO

4 pcs.

70,-

NACHOS

Cheese, creme fraiche, homemade guacamole and salsa

105,-

NACHO GRANDE

Cheese, chorizo, spring onions, homemade guacamole, organic creme fraiche and salsa

120,-

SNACK PLATTER

Organic olives, salted almonds, pickled red organic pepper, grilled artichokes, sourdough bread and organic butter

80,-

FRENCH FRIES

With homemade mayo

60,-

FRENCH FRIES PLATTER

3 portions served on one platter with two kinds of homemade mayo

135,-

SOMETHING SWEET

10.00-21.00

LEMON TIRAMISU

With pink merinque

65,-

COOKIES & ICE CREAM

Vanilla ice cream with homemade macadamia chocolate cookies

65,-

FRENCH TOAST

With cinnamon sugar, salted caramel, blueberries and mascarpone

65,-

ROCKY ROAD

Dark chocolate bark with marshmallows, pistachios and raspberry crunch

40,-