

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 abricot-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 yoghurt 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,-

AVO TOAST
Avocado toast with sweet potato hummus, organic eggs, pickled mini peppers and roasted chickpeas.

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

CROQUE MADAME
Grilled bread with mornay sauce, serrano ham, dijon mustard, danish "Vesterhavstost" cheese and organic fried egg

ALL DAY CLASSICS

10.00-21.00

WUNDERBURGER 165,-
Brioche bun, beef patty, pickles, salad, red onion, cheddar and homemade dressing
Fries and herb mayo
(extra beef patty +25,-)

CRISPY CHICKEN CAESAR 149,-
Romaine lettuce, crispy chicken, caesar dressing, croutons and plenty of parmesan
(Can be made vegetarian with falafel)

SEAFOOD-BRIOCHE 149,-
Seafood salad on toasted brioche with watercress and avocado dressing

BURRATA & BRESAOLA 149,-
Air-dried beef, burrata, parmesan, greens, toasted seeds, sourdough bread and organic butter

TACO TRIO 159,-
Mix & match 3 soft shell tacos
Choose between chicken, organic pork or falafel
All served with cabbage, fajita toppings and dressing

KITCHEN

DINNER

17.00-21.00

MIX & MATCH 2 retter 239,-

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

TUNA TATAKI SEAFOOD

Slices of seared tuna topped with king prawns, lobster croquettes, greens and goma dressing

TERES MAJOR

Beef shoulder tender, grilled broccolini, grilled red pepper, almond pesto. Served with fries and herb mayo

WunderBar Feast

SHARING MENU To be ordered by the entire table 329,-

Olives and almonds

Risotto balls with truffle mayo

Seafood cocktail with crayfish, shrimps and avocado dressing

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

Teres Major with grilled broccolini, fried asparagus, pepper cream and roasted almonds. Served with fries and dip

Lemon tiramisu with pink meringue.

SNACKS & SIDES

10.00-21.00

BOMBAS BARCELONETAS 70,-
4 potato croquettes with serrano ham and cheese. Served with tomato salsa and dip

RISOTTO BALLS WITH TRUFFLE MAYO 70,-
4 pcs.

NACHOS 109,-
Cheese, organic creme fraiche, homemade guacamole and salsa

NACHO GRANDE 125,-
Cheese, chorizo, spring onions, homemade guacamole, organic creme fraiche and salsa

SNACK PLATTER 80,-
Organic olives, salted almonds, sweet potato hummus, grilled artichokes, sourdough bread, organic butter

FRENCH FRIES 60,-
With herb mayo

FRENCH FRIES PLATTER 130,-
3 portions served on one platter with herb mayo og truffle mayo

SOMETHING SWEET

10.00-21.00

LEMON TIRAMISU 65,-
With pink meringue

COOKIES & ICE CREAM 65,-
Vanilla ice cream with homemade macadamia chocolate cookies

CHEESECAKE 65,-
With summer berries, mango purée and white chocolate

ROCKY ROAD 40,-
Dark chocolate bark with marshmallows, pistachios and raspberry crunch