

KITCHEN

BRUNCH

Served until 13.00

Mix & match your favorite dishes: Pick 2, 3 or 4 dishes and personalize your brunch.

2 dishes | 129,- 3 dishes | 169,- 4 dishes | 199,-

TRUFFLE TOAST

Serrano, truffle, Vesterhavs-cheese and kewpie mayo.

RÖSTI WITH SALMON

Potato rösti with spicy salmon salad with herbs and spring onions.

BREAKFAST SLIDER

Brioche with sweet potato hummus, avocado, confit of organic pork and sriracha mayo.

SEAFOOD HOTDOG

Seafood salad, watercress and avocado dressing.

SOFT BOILED ORGANIC EGGS

2 eggs with bread sticks and whipped sea salted butter.

EGGS & BACON

Organic eggs with bacon and parmesan.

MUSHROOM TOAST

Toasted whole grain bread with mushrooms in a creamy lemon sauce, spinach and a fried egg.

AVOCADO TOAST

Toasted whole grain bread with sweet potato hummus, pickled mini peppers, roasted chickpeas and avocado.

BURRATA

Tomato salad with burrata, pesto, salted almonds and roasted bread sticks.

GAMMEL KNAS

Aged danish cheese, crisp bread, pickled blackcurrant and whipped sea salted butter.

OVERNIGHT OATS

Chia, passionfruit, homemade granola and berries.

FRENCH TOAST

With greek yogurt, pickled blackcurrant, apples and caramelized almonds.

HOMEMADE CARDAMOM TWIRL

With pistachio and frosting.

CARROT CAKE

With orange cream cheese and walnut crumble.

Add: Focaccia bread with whipped butter | 20,-

MIMOSAS | 65,-

Rhubarb or orange

BRUNCH BUBBLES | glas 65,-

Spumante Secco, Bianco Vigna, Italy
Brut Supreme Rosé, Charles Bailly, France
Cava Semi Secco Organic, Naveran, Spain

EARLY BIRD SPECIALS

Monday - Friday 10.00-12.00

BUN WITH CHEESE + COFFEE / JUICE | 69,-

Homemade sourdough bun with organic butter, Gammel Knas, aged Danish cheese and apricot-ginger jam.
Specialty coffee +10,-

EGGS & BACON + COFFEE / JUICE | 79,-

Organic eggs with bacon and parmesan.
Specialty coffee +10,-

ALL DAY CLASSICS

WUNDERBURGER | 165,-

Brioche bun, beef patty, pickles, salad, red onion, cheddar and homemade dressing.
Served with fries and homemade herb mayo.
Extra beef patty +25,-

HOT HONEY CRISPY CHICKEN BURGER | 165,-

Crispy chicken in homemade bbq sauce, pickles, spring onions, sesame, crisp cabbage and kewpie mayo.
Served with fries and homemade herb mayo
Can be served vegetarian with falafel.

BURRATA & BRESAOLA | 149,-

Air-dried beef, burrata, parmesan, greens, roasted almonds and pesto. Sourdough bread and organic butter.

TACO TRIO | 159,-

Mix & match 3 soft tacos:
Choose between chicken, organic pork or falafel.
All served with cabbage, fajita toppings and dressing

CRISPY CHICKEN CAESAR BOWL | 149,-

Romaine lettuce, crispy chicken, caesar dressing, croutons and parmesan. Can be served vegetarian with falafel.

KOREAN BEEF BOWL | 149,-

Udon noodles, spicy beef, cabbage, chili pickled peppers, greens and goma dressing.

AVOCADO SALMON BOWL | 149,-

Hot smoked salmon, avocado, greens, edamame, cashew nuts, sprouts and avocado dressing.

KITCHEN

DINNER

Served from 17.00

Mix & match 2 dishes | 239,-

TERES MAJOR

Beef shoulder tender with baked carrots and broccolini, roasted hazelnuts and chimichurri.
Served with fries and herb mayo.

SPICY VODKA RAVIOLI

Homemade ravioli with lobster and ricotta in spicy vodka sauce, topped with parmesan, herb oil and roasted almonds.

CHICKEN CAESAR TACOS

2 soft tacos with crispy chicken, caesar dressing, pickled red onions, romaine salad and grated parmesan.
Can be served vegetarian with falafel.

TUNA TATAKI SEAFOOD

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

GYOZA & UDON

Homemade gyozas with organic pork and shitake mushrooms. With fried udon noodles, sesame, fermented chili og spring onions.

RÖSTI BURRATA

Crispy potato rösti with burrata, greens, pickled mini peppers, pesto and potato chips.

WUNDERBAR FEAST | 329,-

To be ordered by the entire table

OLIVES & ALMONDS

RISOTTO BALLS WITH TRUFFLE MAYO

SEAFOOD COCKTAIL

With crayfish, shrimps and avocado dressing.

SOFT TACO

With confit of organic pork, fajita topping, sriracha mayo and pork rinds.

TERES MAJOR

Beef shoulder tender with baked carrots and broccolini, roasted hazelnuts and chimichurri.
Served with fries and herb mayo.

LEMON TIRAMISU

With pink meringue.

SNACKS & SIDES

BOMBAS BARCELONETAS | 70,-

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

RISOTTO BALLS WITH TRUFFLE MAYO | 70,- 4 pcs.

NACHOS | 109,

Cheese, organic creme fraiche, homemade guacamole and salsa.

NACHOS GRANDE | 125,-

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

SNACK PLATTER | 85,-

Organic olives, salted almonds, cashew nuts, pickled mini peppers, sweet potato hummus, focaccia and organic butter.

FRENCH FRIES | 60,-

Served with homemade herb mayo.

FRENCH FRIES PLATTER | 130,-

3 portions served on one platter.
Served with homemade herb mayo and truffle mayo.

AFTER WORK SPECIALS

Monday - Friday 15.00-17.00

25% off

ALL SPRITZ
ALL DRAFT BEERS
SNACKS & SIDES

SOMETHING SWEET

LEMON TIRAMISU | 65,-

With pink meringue.

BISCOFF-DAIM CHEESECAKE | 65,-

Vanilla cheesecake with biscoff crumble, daim and pickled blackcurrant.

CARROT CAKE | 65,-

With orange cream cheese and walnut crumble.