

BRUNCH BUFFET

Saturdays & Sundays 9.00-14.00

Incl. free coffee, tea and juice.
Incl. Danish sandwiches and Nordic tapas.

169,00

9-14.00

BREAKFAST

Brunch plate

Scrambled eggs w. bacon,
cheese w. olivetapenade, potatoes,
grilled chorizosausages w. chilimayo
cold cuts, fruit, salmon w. creme,
avocado w.almonds,
pancakes, yogurt w. coulis,
Served with bread and butter.

139,00

Acai bowl

Topped with coconutflakes, banana,
fresh berries and chia seeds. 79,00

FRESH CUT FRUIT 25,00

Yogurt

w. coulis, dried berries, roasted
nuts, seeds and grains. 40,00

Pancakes

Homemade pancakes w.
coulis and dried berries. 55,00

Croque monsieur

Toasted bread, parsley,
pesto, smoked ham,
tomme de savoie
with frites and dip. 119,00

Salmon

Cold smoked salmon w. saffron
mayo and pickled greens. 40,00

Scrambled eggs

w. bacon and chives. 65,00

Olive

tapenade. 35,00

Chickpea creme

w. olives and
herbs. 40,00

Avocado

w. roasted almonds
balsamico and fried egg. 55,00

LUNCH DISHES

You can choose gluten free sandwich bread

Omelet with
chicken, bacon
and cheddar
119,00

Omelet
w. smoked ham
and cheddar.
119,00

Omelet w. mush-
rooms, herbs and
cheddar.
119,00

Carltons
Club-sandwich
w. grilled chicken, curry
mayo, roasted ham, crispy
salad, pickled tomatoes and
pickled cucumber. 129,00

Carltons
salmon-sandwich
Smoked salmon w. smoked
cheese, airbag, avoca-
do, crispy salad, pickled
vegetables and pickles. 149,00

Carlton Steak-sanwich
Crispy salad, baked
tomatoes a compoteof red
onions homemade pesto
and frites w. dip 159,00

Lunch plate

Marinated herring
Smoked salmon
Chicken salad w.
roasted bacon
Paté w. cornichons
Steak tartare
Smoked brie
Bread and butter

189,00

LUNCH STEAK

250 g. grilled ribeye topped
with garlic/herbal butter
served with fries w.
chipotle aioli, crispy
salad



9.30-17

SMØRREBRØD DANISH SANDWICHES

Cheese Sandwich

Ost, frisk æble, sennepsemulsion,
ristet skinke og karse. 59,00

Herring sandwich

Marinated herring, curry mayo
onion and herbs. 89,00

Smoked salmon

Smoked cheese mayo, pickled g
and herbs on rye bread. 89,00

Chicken salad

w. mushrooms, smoked ham, cornichons
and herbs on rye bread 89,00

Steak tartar

w. mustard, capers, cornichons, cress,
crunch and tarragon mayo on rye bread. 99,00

You can choose gluten free burger buns



EXTRA

8,00
BACON / CHEESE

Carlton burger

Grilled beef burger in sesame bun w. BBQ, chili mayo,
crispy salad, pickled cucumbers, a compote of red onions
and pickles - served with potatoes and dip. 149,00

Vegetarian burger

Vegetarian steak in sesame bun w. cheddar,
semi dried tomatoes, pickled cucumbers, a compote of
red onions and pickles - served with potatoes and dip. 149,00

Chicken burger

Grilled chicken in sesame bun w. smoked brie,
crispy salad, pickled cucumber, a compote of red
onions and pickles - served with potatoes and dip. 149,00

Carlton fish burger

Panko breaded fish in sesame bun w. crispy salad,
sauce tartare, pickled cucumber and a compote
of red onions - served with potatoes and dip. 149,00

SALADS

Tiger prawn salad

w. crispy salad avocado and pesto

169,00.

Lightly roasted sashimi tuna

w. crudité, pickled vegetables,
crispy salad, roasted sesame,
avocado and cashew nuts - served
with soy/sesame dressing

169,00

Caesar salad

Grilled chicken, crispy salad,
parmesan/caesar mayo, croutons,
semi dried tomatoes, herbs and
parmesan cheese

149,00

Goat cheese salad

w. crudité, pickled vegetables,
crispy walnuts - topped with goat
cheese gratinated bruschetta and
parsley pesto

149,00

BURGERS



Mussels

Blue mussels w. fries 189,00

Beef stroganoff

House special. 179,00

Fish of the Day

Ask your waiter. 189,00

Traditonal danish course

Ask your waiter. 179,00

Main courses

Spareribs

Comes with pickled vegetables,
crispy salat and fries

½ rack spareribs
About 450 g. 149,00

Full rack sparibs
About 900 g. 199,00

Chili con Carne

Served with avocado,
cremefraiche,
mix salad and bread. 169,00

Parisian Steak

169,00

Veggi Pasta

Crispy salad
vegatbles and creamy
tomato sauce
139,00

Pasta w. chicken

vegetables, mushrooms,
and almonds.
159,00

Pasta w. beef

vegetables, mushrooms and sauce.
169,00

Pasta marinara

tiger prawns mussels salmon
and creamy tomato sauce
179,00



Vegan of the Day

139,00

Vegan bowl

139,00

2
Courses
Menu
239,00

3
Courses
Menu
279,00

THE MEAT

Cote de Boeuf
2 persons, around 600 g
399,00

Lamb chops
About 200g.
Garlic and rosemary
179,00

Ribeye
About 250g.
179,00

T-bone steak
About 350g.
209,00

Guinea fowl
Sage and lemon.
149,00

Beef tenderloin
About 350g.
239,00

Braised lamb shank,
189,00

Vegeterian steak
139,00

CHOOSE SIDES

Vegetables of
the
season,
35,00

Mixed salad,
vinaigrette,
pickled
vegetables and
cashew nuts
35,00

Crushed
potatoes,
parsley and
shallots
40,00

Small potatoes,
salted butter
and parsley
30,00
Fries w.
chili mayo
35,00

SAUCE OG DIP

Chicken gravy
w. rosemary
20 KR.
Red wine sauce
(sauce bordelaise)
20 KR.
Bearnaise
sauce
20 KR.
Febber sauce
20 KR.
Smoked chili mayo
10 KR.
Parsley pesto
10 KR.

DESSERT

Cake of the Day

Ask your waiter
45,00

Licorice panna cotta

w. a variation of berries
raspberry sorbet and oat crumble
75,00

Tiramisu

w. espresso syrup
and cocoa
75,00

3 KINDS
served with chutney,
olives and crackers

75,00

CHEESE