

## BREAKFAST

09:00 - 12:00

<b>CHEESE BREAD</b> Sourdough bread with cheese slices & vegan butter. G-N	50,-
<b>ALMOND BUTTER BREAD</b> Sourdough bread with almond butter and banana. G-N	50,-
<b>PLANT-BASED YOGURT</b> Soy yogurt with homemade granola & berries. GF-N-S	50,-
<b>BERRY PORRIDGE</b> Fresh fruits, superfood seeds & dried fruits. S-GF-N	70,-
<b>GRILLED PANINI</b> Toasted sourdough bread with basil pesto, salad, tomato, red onion, vegan cheese & fried tofu. G-S	90,-

## PASTRIES

09:00 - SOLD OUT

<b>SPANDAUER</b> The traditional Danish pastry with vanilla custard and roasted almonds. G-N	35,-
<b>CINNAMON ROLL</b> A plant-based take on the traditional cinnamon roll. G-N	35,-
<b>TEBIRKES</b> A plant-based pastry with poppy seeds. G-N	35,-

## WEEKEND BRUNCH

Saturday & Sunday 09:00 - 13:00

Warm & creamy scrambled tofu, vegan cocktail sausages, Libre™ bacon, fluffy pancakes with fruit & homemade notella, yogurt with homemade granola, avocado, vegan cheese & fresh bread.

G-N-S

190,-

## SWEETS

09:00 - 21:00

<b>FLØDEBOLLER</b> Traditional Danish cream puffs from Glean™. N-S	40,-
<b>HOMEMADE PRALINE</b> Ask the waiter for the flavors of the day. N	40,-
<b>STRAWBERRY CHEESECAKE</b> Raw cheesecake based on cashews on a crunchy oat-base served with strawberries and berry coulis. N-GF	80,-
<b>RAW WALNUT BROWNIE</b> Soft chocolate brownie with a bottom layer made out of dates and walnuts. Served with nougat ice-cream. N-GF	80,-
<b>TIRAMISU</b> Our plant-based version of the creamy, Italian dessert with coffee and amaretto. N-G-S	80,-

## SMALL PLATES

12:00 - 21:00

<b>SOURDOUGH BREAD</b> Served with seasoned olive oil. G	25,-
<b>FRENCH FRIES</b> Served with ketchup. GF	70,-
<b>GUACAMOLE &amp; CHIPS</b> Served with tortilla chips & coriander. GF	70,-
<b>MIXED SALAD</b> Rucola, mizuna, tomato, kalamata olives & mustard vinegar dressing.	70,-
<b>FRIED OYSTER MUSHROOMS</b> Served with aioli. G-S	80,-
<b>STIR-FRIED BROCCOLI</b> Served with toasted cashew nuts, teriyaki sauce, parsley, hemp seeds, chili flakes & lime. S-GF	80,-
<b>SOUP OF THE SEASON</b> Chef's choice of soup. G	80,-
<b>BLINIS</b> Revo™ salmon, smoked cream, caviar & dill. G-S	80,-
<b>GRILLED PANINI</b> Basil pesto, salad, tomato, red onion, vegan cheese & fried tofu. G-S	90,-
<b>CAESAR SALAD</b> Tofu-chunks, romaine salad, roasted walnuts, kalamata olives, cherry tomatoes, croutons & Caesar salad dressing. S-N-G	110,-

## MAIN PLATES

12:00 - 21:00

<b>PROTEIN BUDDHA BOWL</b> Quinoa, spinach, stir-fried broccoli with cashews, black lentils, red cabbage, mint, tofu-chunks & spicy cucumber/jalapeno dressing. GF-N-S	160,-
<b>RAW SUNSHINE BUDDHA BOWL</b> Fried chickpeas, guacamole, carrot, zucchini, chinese cabbage, spicy oyster mushrooms in sambal, vermicelli noodles, jackfruit, peanut dip & topped with sesame seeds. GF-N	160,-
<b>SPAGHETTI CARBONARA</b> Served with mizuna, thyme, Libre™ bacon & vegan parmesan cheese. G-N	160,-
<b>GNOCCHI PUTTANESCA</b> Served with parsley, roasted almonds & cherry tomatoes. G-N-S	160,-
<b>DOUBLE TROUBLE BURGER</b> Beyond Meat, vegan cheddar cheese, Libre™ bacon, greens, pickled onion, tomato, pickles & cocktail sauce, served with fries. G	190,-
<b>JUICY MARBLES™ STEAK</b> Mustard/white wine reduction sauce, Pommes Anna, tarragon pesto, roasted carrots, champignon mushrooms & garlic/thyme butter. G-S	250,-