

# BREAKFAST

09:00 - 12:00		
CHEESE BREAD	50,-	
Sourdough bread with cheese slices & vegan butter. G-N		
ALMOND BUTTER BREAD	50,-	
Sourdough bread with almond butter and banana. G-N		
PLANT-BASED YOGURT	50,-	
Soy yogurt with homemade granola & berries. GF-N-S		
BERRY PORRIDGE	70,-	
Fresh fruits, superfood seeds & dried fruits. S-GF-N		
GRILLED PANINI	90,-	
Toasted sourdough bread with basil pesto, salad, tomato, red onion, vegan cheese & fried tofu. G-S		

# PASTRIES

09:00 - SOLD OUT		
SPANDAUER	35,-	
The traditional Danish pastry with vanilla custard and roasted almonds. G-N		
CINNAMON ROLL	35,-	
A plant-based take on the traditional cinnamon roll. G-N		
TEBIRKES	35,-	
A plant-based pastry with poppy seeds. G-N		

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

# SMALL PLATES

12:00 - 21:00		
SOURDOUGH BREAD	25,-	
Served with seasoned olive oil. G		
FRENCH FRIES	70,-	
Served with ketchup. GF		
GUACAMOLE & CHIPS	70,-	
Served with tortilla chips & coriander. GF		
MIXED SALAD	70,-	
Rucola, mizuna, tomato, kalamata olives & mustard vinegar dressing.		
FRIED OYSTER MUSHROOMS	80,-	
Served with aioli. G-S		
STIR-FRIED BROCCOLI	80,-	
Served with toasted cashew nuts, teriyaki sauce, parsley, hemp seeds, chili flakes & lime. S-GF		
SOUP OF THE SEASON	80,-	
Chef’s choice of soup. G		
BLINIS	80,-	
Revo™ salmon, smoked cream, caviar & dill. G-S		
GRILLED PANINI	90,-	
Basil pesto, salad, tomato, red onion, vegan cheese & fried tofu. G-S		
CAESAR SALAD	110,-	
Tofu-chunks, romaine salad, roasted walnuts, kalamata olives, cherry tomatoes, croutons & Caesar salad dressing. S-N-G		

# MAIN PLATES

12:00 - 21:00		
PROTEIN BUDDHA BOWL	160,-	
Quinoa, spinach, stir-fried broccoli with cashews, black lentils, red cabbage, mint, tofu-chunks & spicy cucumber/jalapeno dressing. GF-N-S		
RAW SUNSHINE BUDDHA BOWL	160,-	
Fried chickpeas, guacamole, carrot, zucchini, chinese cabbage, spicy oyster mushrooms in sambal, vermicelli noodles, jackfruit, peanut dip & topped with sesame seeds. GF-N		
SPAGHETTI CARBONARA	160,-	
Served with mizuna, thyme, Libre™ bacon & vegan parmesan cheese. G-N		
GNOCCHI PUTTANESCA	160,-	
Served with parsley, roasted almonds & cherry tomatoes. G-N-S		
DOUBLE TROUBLE BURGER	190,-	
Beyond Meat, vegan cheddar cheese, Libre™ bacon, greens, pickled onion, tomato, pickles & cocktail sauce, served with fries. G		
JUICY MARBLES™ STEAK	250,-	
Mustard/white wine reduction sauce, Pommes Anna, tarragon pesto, roasted carrots, champignon mushrooms & garlic/thyme butter. G-S		