



Café From

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EST. 2019

Cæsar salat / Caesar salad

Hjertesalat vendt i hjemmelavet cæsardressing, sprøde croutoner, oliven, soltørrede tomater, parmesanost, ristet kyllingebryst & bacon drys. Crispy lettuce tossed in homemade ceasar-dressing, croutons, olives, sun dried tomatoes, parmesan cheese, roasted chicken breast & bacon bits. 159,-

Café Nachos

Guacamole, creme fraiche, smeltet cheddar ost, frisk hakket koriander, creme fraiche, spicy salsa & jalapeños. Guacamole, melted cheddar cheese, freshly chopped coriander, sour cream, spicy salsa & jalapeños. 149,-
Extra: Kylling / Chicken +39,- / Salsa +15,-
Creme Frainch / Sour Cream +10,- / Guacamole +15,-

Lakse / Salmon sandwich

Varmrøget laks i focaccia brød med urtedressing, spæde salater, soltørrede tomater, syltede rødløg & sesam. Serveres med pommes frites & mayonnaise. Hot smoked salmon in focaccia bread with herb dressing, salads, sundried tomatoes, pickled red onions & sesamé. Served with pommes frites & mayonnaise. 159,-

Avokado / Avocado sandwich

Ristet landbrød, avokado lameller, granatæble, frisk purløgscreme, syltede rødløg, soltørrede tomater & sesam. Serveres med pommes frites & mayonnaise. Toasted farmers bread, avocado slices, pomegranate, fresh chives cream cheese, pickled red onions, sundried tomatoes & sesamé. Served with pommes frites & mayonnaise. 149,-

Tun / Tuna sandwich

Focaccia smurt med pesto, avokado, syltet rødløg, ærteskud, tun rørt med dild, rødløg & citron. Serveres med pommes frites & mayonnaise. Focaccia with pesto, avocado, pickled red onions, pea shoots, tuna salat with dill, red onions & lemon. Served with pommes frites & mayonnaise. 149,-

Laksesalat / Salmon salad

hjertesalat vendt i hjemmelavet citrusdressing, sprøde bønner, avokado, soltørrede tomater, syltede rødløg, røget laks & granatæble. Crispy lettuce tossed in homemade citrus dressing, hericot vert, avocado, sundried tomatoes, pickled red onions, smoked salmon & pomegranate. 159,-

Barbecue Chicken / Kylling Wings

Friterede kyllingevinger i bbq-sauce m. sesamfrø. Serveres med blåost-dressing & friskhakket forårsløg. Fried chicken wings in bbq sauce w. sesame seeds. Served with blue cheese dressing & chopped scallions. 5 PCS. 89,- / 10 PCS. 159,- / 15 PCS 199,-
Tilføj / Add: Blue Cheese Dip / BBQ Dip 10,-

Bacon Cheese Burger

Sesambolle, oksekød, cheddarost, bacon, tomat, løg, salat, syltede agurker, dressing & pommes frites. Sesamé bun, beef, cheddar cheese, bacon, tomato, onions, salad, pickled cucumber, dressing & fries. 159,-
Extra: Bøf / Beef paddy +49,- / Ost / Cheese +10,-
Tomato +10,- / Salat/Lettuce +5,- / Bacon +10,-

Kylling / Chicken Bacon sandwich

Ristet focaccia brød, stegt kylling, ristet bacon, karry dressing, soltørrede tomater, salat & cheddarost. Serveres med pommes frites & mayonnaise. Toasted focaccia bread, grilled chicken, toasted bacon, curry dressing, sundried tomatoes, salad & cheddar cheese. Served with pommes frites & mayonnaise 159,-

Croque Monsieur

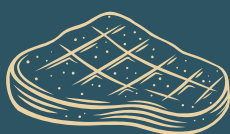
Ristet landbrød, skinke, ost & sennep. Serveres med grøn salat & vinaigrette. Spejlæg på toppen +39,-
Toasted farmers bread, ham, cheese & mustard. Served with green salad & vinaigrette. 139,-
Fried on top +39,-

Bagt laks med stegte kartofler, haricot vert & buerre blanc sovs

Baked salmon with roasted potatoes, haricot vert & buerre blanc sauce 189,-

Steak frites med valgfri sovs: Bearnaise / Pebersovs. Serveres med grøn salat & vinaigrette.

Steak frites with optional sauce: Bearnaise / Peppercorn. Served with green salad & vinaigrette. 249,-



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Svampe / Mushroom pasta

Pappardelle pasta med fløde og ristede svampe, parmesanost, frisk basilikum & oliven olie.

Pappardelle pasta served with roast mushrooms, cream, parmesan cheese, fresh basil & olive oil. 159,-

Spaghetti meatballs

Linguine pasta med oksekødboller i tomatsovs, frisk basilikum, sort peber & parmesanost.

Linguine pasta with beef meat balls, tomato sauce, fresh basil, black pepper & parmesan cheese. 169,-

Frisk burrata på toppen / Fresh burrata on the top +49,-

Rødspættefilet / Fillet of plaice

Rødspættefilet, remoulade, citron & dill.

Hertil anbefaler vi en Aalborg Grill akvavit.

Fillet of plaice, remoulade, lemon & dill. 129,-

We recommend an Aalborg Grill akvavit. 3 cl. 49,-

Roastbeef

Remoulade, ristede løg, agurksalat, peberrod & karse.

Hertil anbefaler vi en Aalborg Krone akvavit.

Remoulade, onions, cucumber, horseradish & cress. 129,-

We recommend an Aalborg Krone akvavit. 3 cl. 49,-

Vodka pasta

Penne pasta i tomatiseret flødesovs med

parmesanost, frisk basilikum, sort peber & oliven olie.

Penne pasta in tomato and cream based sauce, with parmesan cheese, fresh basil, black pepper & olive oil. 149,-

Kyllingewrap / Chicken Wrap

Stegt kylling pakket ind i varm hvedetortilla med

salsa, guacamole, creme fraiche, cheddarost, forårsløg, nachoschips & salsa på siden.

Grilled chicken wrapped in a hot wheat tortilla with salsa, guacamole, creme fraiche, cheddar cheese, spring onions, nachos crisp & salsa on the side. 159,-

"Hønsesalat" / Chicken salad

Cremet kyllingesalat, bacon, asparges & karse.

Hertil anbefaler vi en Aalborg Export akvavit.

Creamy chicken salad, bacon, asparagus & cress. 129,-

We recommend an Aalborg Export akvavit. 3 cl. 49,-

Kartoffelmad / Potato sandwich

Nye danske kartofler, mayonnaise, rødløg & karse.

Hertil anbefaler vi en Rød Aalborg akvavit.

Danish potatoes, mayonnaise, red onions & cress. 129,-

We recommend a Red Aalborg akvavit. 3 cl. 49,-

Dessert / Deserts



Citron / Lemon Cheesecake

Hjemmelavet citroncheesecake.

Homemade lemon cheesecake . 49,-

Æblekage / Apple cake

Hjemmelavet æblekage med vanilje creme.

Homemade apple cake with vanilla cream. 49,-

Chokoladekage / Chocolate cake

Hjemmelavet chokolademoussekage med mandler & appelsin.

Homemade chocolate mousse cake with almonds & orange. 59,-

Crème Brûlée

Brændt vanilje creme med vanilje is.

Burned vanilla custard with vanilla ice cream. 89,-

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Morgenkomplet / Complete Breakfast

Brød, smør, marmelade, kogt æg & ost.
Bread, butter, marmalade, boiled egg & cheese. 99,-

Brunch

Græsk yoghurt med müsli, sirup & jordbærkompot, røræg, sprød bacon, stegte brunchpølser, laksetatar, vesterhavsost, pandekage, wienerbrød og frisk frugt. Serveres med brød & smør.

Greek yoghurt with muesli, syrup & strawberry compoté, scrambled eggs, crispy bacon, sausage, salmon tartare, vesterhavs cheese, pancakes, danish pastry & fresh fruit. Served with bread & butter. 169,-

Blødkogt æg / Soft boiled egg

Kogt æg med ristet rugbrød, salt, vesterhavs & smør. Boiled egg with toasted ryebread, salt, vesterhavs cheese & butter 79,-

French toast

Smørstegt toastbrød vendt i kanelsukker med sirup. Pan fried toast toshed in cinnamon sugar with syrup. 59,-

Cheesecake

Hjemmelavet citroncheesecake med flødeskum. Homemade lemon cheesecake with whipped cream. 79,-

Bagværk / Pastry

Croissant 29,- / Pain au chocolate 39,-
Wienerbrød / Danish pastry 39,-

Grøn Brunch / Green brunch

Græsk yoghurt med müsli, sirup, og jordbærkompot, røræg, avokado, ost, hummus, pandekage og frugt. Serveres med wienerbrød, brød & smør
Greek yoghurt with muesli, syrup and strawberry compoté, scrambled eggs, avocado, cheese, tomato, hummus, pancakes & fresh fruit. Served with danish pastry, bread & butter. 159,-

Croque Monsieur

Ristet landbrød, skinke, ost & sennep. Serveres med grøn salat & vinaigrette.
Spejlæg på toppen + 39,-
Toasted farmers bread, ham, cheese & mustard. Served with green salad & vinaigrette. 149,-
Fried egg on top + 39,-

Pandekager / Pancakes

Lune pandekager med sirup, flødeskum & blåbær. Pancakes with syrup, whipped cream & blueberries. 69,-

Æblekage / Apple cake

Hjemmelavet æblekage med vanilje creme. Homemade apple cake with vanilla cream. 69,-



Tilbud

Valgfri kaffe / te + Croissant 59,-
Optional coffee / tea + Croissant 59,-

SPØRG FOR ALLERGENER / ASK FOR ALLERGENS



FADØL / DRAUGHT BEER

Carlsberg Pilsner 59,-

Tuborg Classic Pilsner 59,-

Kronenbourg 1664 blanc 64,-

Jacobsen Brown Ale 74,-

Brooklyn Stonewall IPA 74,-

Carlsberg Nordic Alkoholfri 49,- Pr. Flaske / Bottle

Somersby Cider 49,- Pr. Flaske / Bottle

WATER, JUICE & SODA

VAND / WATER

FILTERED WATER AD LIBITUM

29,-

SODAVAND / SODAS 39,-
COCA COLA, COCA COLA ZERO,
FANTA & SPRITE

JUICE 39,-
APPELSIN / ORANGE, ÆBLE / APPLE,
HYLDEBLOMST / ELDERFLOWER
RABARBER / RHUBARB

VINE PÅ GLAS / WINES BY THE GLAS

MOUSSERENDE VIN / SPARKLY WINES

SPUMANTE

MONCARO, ORGANIC, MARCHE

89,- / 379,-

CHAMPAGNE BRUT

PHILIPPE PRIÉ BRUT, CÔTE DES BAR - FRANCE

160,- / 659,-

SNACKS

GRØNNE OLIVEN 29,-
RØGEDE MANDLER 29,-
CHIPS 29,-
MANCHEGO OST 49,-
PARMASKINKE 49,-
ALT INKL. BRØD 149,-



GREEN OLIVES 29,-
SMOKED ALMONDS 29,-
CRISPS 29,-
MANCHEGO CHEESE 49,-
PARMA HAM 49,-
ALL ABOVE & BREAD 149,-

HVIDVIN / WHITE WINE

DONNA VERANO, SAUVIGNON
BLANC, CENTRAL VALLEY, CHILE 2021

89,- / 379,-

RIDERS HILL, CHARDONNAY, SOUTH
EASTERN AUSTRALIA 2022

92,- / 399,-

REBEL, RIESLING - COLUMBIA VALLEY,
WASHINGTON STATE 2021

99,- / 389,-

PRETTY GORGEOUS, FRANKRIG,
ROSÉ, HÉRAULT 2021

99,- / 389,-

RØDVIN / RED WINE

RIMBALDI, MONTEPULCIANO
D'ABRUZZO, ITALIEN 2020

89,- / 379,-

HILLGROVE CREEK, SHIRAZ,
SOUTH AUSTRALIA 2021

92,- / 399,-

MARTEREY, PINOT NOIR, FRANKRIG
VIN DE PAYS D'OC 2021

99,- / 399,-

MASSERIA SURANI - PRIMITIVO-CABERNET
SAUVIGNON, ITALIEN, PUGLIEN 2018

110,- / 440,-



DRINKS / COCKTAILS

ESPRESSO MARTINI 99,- / NEGRONI 89,- / WHAT EVER SOUR 99,-
SPRITZ 89,- / IRISH COFFEE 89,- / GIN TONIC 89,-
MOJITO 99,- / PASSION SANGRIA 99,- / DARK N STORMY 99,-

KAFFE / COFFEE

VORES HELT EGEN BØNNE / CAFE FROM'S OWN COFFEE ROAST

ESPRESSO 25,- / AMERICANO 35,- / CORTADO 35,-
FLAT WHITE 45,- / CAFE LATTE 45,- / CAPPUCCINO 45,-
CHAI LATTE 55,- / VARM CHOKOLADE / HOT CHOCOLATE 55,-
ISLATTE / ICED LATTE 55,-

TE / TEA

LIMA TEA 45,-

GRØN / HVID TE M. MYNTE, ÆBLE & BLOMSTER
GREEN / WHITE TEA W. MINT, APPLE, FLOWERS

CASABLANCA 45,-

GRØN / HVID TE M. CITRONGRÆS, ÆBLE & BLOMSTER
GREEN / WHITE TEA W. LEMONGRASS, APPLE, FLOWERS

FULDMÅNE 45,-

GRØN TE M. CITRONGRÆS, LAKRIDSROD
GREEN TEA W. LEMONGRASS & LIQUORICE ROOT

MINT 45,-

SORT / GRØN TE M. MYNTE & BLOMSTER
BLACK / GREEN TEA W. MINT & FLOWERS

EARLY GREY 45,-

SORT TE M. BERGAMOT
BLACK TEA W. BERGAMOT

PEACH & MANGO 45,-

GRØN / HVID TE M. FERSKEN & MANGO
GREEN & WHITE TEA W. PEACH, MANGO