

CAFÉ VAABENGAARD

Gilleleje

COFFEE MENU



Café Latte.....	49,-	Chai Latte.....	49,-
Small Café Latte (single shot)	39,-	Ice Coffee.....	49,-
Cappuccino.....	45,-	Tea.....	35,-
Cortado.....	39,-	Hot Chocolate, whipped cream.....	45,-
Espresso	35,-	Irish coffee 2 cl /4 cl	65,-/85,-
Filter Coffee.....	35,-	Optional: Oat- and lactose free milk	

THE SWEET MENU

Cake of the day.....	38,-	Cookie.....	25,-
JOTA Gilleleje cream puff.....	25,-	Coconut macaroon.....	25,-

SODA / JUICE / WATER

Organic ginger shot, 3 cl.....	25,-	Galvanina lux organic soda, 35 cl.....	45,-
Local juice from "Rokkedyssegård", 25 cl....	38,-	(Red grape, orange, lemon, sports, ginger beer, blueberry/blood orange/black carrot)	
(Raspberries or blackberries)		Galvanina sparkling water, 35 cl.....	35,-
"Mosters" organic juice, 25 cl.....	38,-	Galvanina sparkling water, 75 cl.....	55,-
(Apple, orange, elderflower, rhubarb)		Jug of ice water.....	25,-
Coca Cola / Cola Zero, 33 cl.....	38,-	Glass of ice water.....	10,-

BEER / SCHNAPPS

Draft beer, Hornbeer, Brown ale 5,6 %		Tee Dawn light and non-alcoholic 33 cl.....	45,-
Draft beer, Hornbeer, Classic 4,8 %		Champagne beer, Amarcord Riserva Speciale	
Draft Beer, Hornbeer, Weissbier 4,8 %		10%, brewed on champagne yeast, 75 cl.	275,-
25cl.....	48,-	Teedawn Gentle Lager 0,0 %, 33 cl	45,-
40cl.....	68,-	Teedawn All the Way IPA 0,2 %, 33 cl.....	45,-
Hornbeer bottled beer, 33 cl.....	55,-	Rød Aalborg or Linie Aquavit, schnapps 3 cl.	40,-
(see selection in the bar)			



WINE

Spumante: Rocca dei Forti, Italy
White, organic, semi-dry..... gl. 75,-/ btl. 325,-
Rosé, semi-dry..... gl. 85,-/ btl. 350,-

White: RG Hensel, Riesling, Germany
Gl. 85,- / 1/2 L. carafe 225,- / 1 L. btl. 425,-

Rosé: Louison, Provence..... gl. 85,-/ btl. 395,-

Red: SP Hensel, Pinot Noir..... gl. 85,-/ btl. 395,-

The House wine:

White: Chardonnay, Pinède
Rosé: Le Marlou
Red: Cabernet Sauvignon, Pinède

Your choice:

Glass 75,- / 1/2 L. carafe 195,- / Bottle 295,-



BREAKFAST / BRUNCH 10 am - 1 pm

BRUNCH PLATE

Scrambled eggs and bacon, cocktail sausages, 4 kinds of cheese, charcuterie from Kødsnedkeren, fruit, jam, croissant, butter and home-baked bread..... 155,-

BASIC BRUNCH / CHILDREN BRUNCH

3 kinds of cheese, bell pepper, fresh fruit, jam, butter and home-baked bread..... 95,-

SIDE ORDERS

Croissant..... 25,-
Skyr with muesli and syrup..... 25,-
Scrambled eggs and bacon..... 35,-
Charcuterie from "Kødsnedkeren" 35,-
Locally hot smoked salmon..... 35,-
Pancake with maple syrup..... 25,-

BREAD WITH CHEESE

Served on rye bread or white bread..... 55,-

LUNCH 10 am - 4 pm

SALADE CHÈVRE CHAUD

Salad tossed in vinaigrette with honey-glazed goat cheese on toasted bread, balsamic glaze, olives, home-pickled nuts and fresh blueberries..... 175,-

SALAD WITH HOT SMOKED SALMON

Salad with locally hot-smoked salmon, seasonal greens, home-pickled red onions, red pesto, butter and home-baked bread..... 175,-

SALAD WITH PRAWNS

Salad with hand-peeled prawns, seasonal greens, herb mayo, butter and home-baked bread..... 175,-

HERB PANCAKE

with locally hot smoked salmon, pickled red onions, red pesto and fresh herbs..... 175,-

AVOCADO TOAST

Toasted bread with avocado, burrata, semi-dried tomatoes and salted cashew nuts.. 155,-

CLUB SANDWICH

with chicken breast, bacon, lettuce, tomato and curry dressing..... 165,-

3 PCS. "SMØRREBRØD"

Shellfish salad - green asparagus - herbs
Avocado - cottage cheese - pomegranate
Potato - herb mayo - fried onions..... 225,-

GILLELEJE HERRINGS

4 kinds of herring with home-baked rye bread, pickled red onion and capers..... 155,-

FISH FILLET WITH SHRIMPS

Plaice fillet fried in breadcrumbs with hand-peeled prawns and rye bread..... 195,-

FISH CAKES

Pan-fried fish cakes with sauce "remoulade", small salad and homebaked rye bread.... 165,-

FISH LUNCH PLATE

Shellfish salad - green asparagus - herbs
Plaice fillet fried in breadcrumbs - remoulade
Locally hot smoked salmon - pickled onions
Butter and home-baked bread..... 295,-
Optional: 3 kinds of cheese..... 55,-

CHARCUTERIE / CHEESE TAPAS

Selection of cheeses, charcuterie from Kødsnedkeren, Parma ham, olives, cornichons, pesto, home-pickled nuts and home-baked bread..... 175,-

KIDS MENU (up to 12 years old)

Fish fillet with ryebread..... 85,-
Fish cake with ryebread..... 75,-

Information on allergens? -Please contact the staff