

BOWL MARKET

COPENHAGEN

ACAI BOWLS

WTF? (What the Fruit?) 90 DKK V

Base: Açai, guava, strawberries, banana
Topping: Banana, blueberries, granola, coconut flakes, agave

The Super 90 DKK V Ve

Base: Açai, guava, strawberries, banana, chia seeds
Topping: Banana, goji berries, coconut flakes

PBA (Peanut Butter & Apple) 90 DKK V

Base: Açai, guava, strawberries, banana
Topping: Apple, peanut butter, granola

That's Nuts 95 DKK V Ve

Base: Açai, almond milk, banana, raw cacao, peanut butter
Topping: Banana, walnuts, dates, peanut butter

The Beast 95 DKK V

Base: Açai, almond milk, banana, protein powder
Topping: Banana, blueberries, granola, coconut flakes, skyr

Add any additional toppings 12 DKK

SMOOTHIE BOWL

The Passionate Mango 95 DKK V

Base: Passionfruit, mango, vanilla soy milk, banana
Topping: Granola, toasted coconut flakes, chia pudding

GRANOLA BOWL

Granola & Skyr 55 DKK V

Housemade granola, skyr, fresh fruit and housemade compote

BAKED GOODS

Chocolate Chip Cookie 1 for 18 DKK V

2 for 30 DKK

Il Buco Croissant 30 DKK V

Ask about our cakes & specials!

SIGNATURE PORRIDGES

All porridge is prepared with water, unless otherwise stated. Price is determined by the choice of porridge base.

The Classic V

Salted almonds, fresh cut apples and caramel sauce

Blueberry & Lemon Explosion V Ve

Housemade blueberry compote, organic lemon juice and zest

Rhubarb & Tarragon V Ve

Housemade rhubarb compote, fresh tarragon and olive oil

Coconut & Raspberry V Ve

Based on coconut milk and topped with housemade raspberry compote and toasted coconut flakes

BUILD-YOUR-OWN

Choose a base and add three toppings of your choice.

BASE

Organic, gluten-free Danish oats, sourced from Aurion.

Regular Oats 70 DKK V Ve

Chia Oat Porridge 75 DKK V Ve

Oats + chia seeds

Three Grain Oat Porridge 80 DKK V Ve

Oats + sunflower + pumpkin seeds

TOPPINGS

Fresh Fruit

Apples / Bananas / Blueberries

Nuts & Seeds

Almonds / Salted Almonds / Walnuts / Chia Seeds / Pumpkin Seeds / Sunflower Seeds

Dried Fruits & Granola

Coconut Flakes / Toasted Coconut Flakes / Dates / Goji Berries / Housemade Granola

Sweet Stuff - Simple

Agave / Brown Sugar / Chocolate Chips / Honey / Maple Syrup

Sweet Stuff - Complex

Caramel Sauce / Peanut Butter / Vanilla Chia Pudding
Housemade Compotes: Blueberry / Rhubarb / Raspberry

Everything Else

Protein Powder / Skyr / Cinnamon / Lemon – Lemon Zest / Milk

Each extra topping is 12 DKK.

BAGEL (Plain / Sesame / Everything)

Our housemade bagels are made from scratch, using the best ingredients and baked fresh, every single day.

Cream Cheese 40 DKK V

Cream cheese, a drizzle of olive oil and fresh herbs

Smoked Salmon & Cream Cheese 90 DKK

Cream cheese, smoked salmon, capers and fresh dill

Breakfast Bagel 95 DKK

Cream cheese, turkey bacon, soft scrambled eggs, matured cheddar and a drizzle of chili oil

Halloumi Bagel 80 DKK V

Cream cheese, fried halloumi, seasonal chutney and fresh rocket

SOURDOUGH TOAST

The Naughty One 40 DKK V

Nutella, coconut oil, banana, toasted coconut

The Popular One 55 DKK V

Whipped ricotta, housemade blueberry compote
fresh blueberry, fresh mint

Almost like Croque Monsieur 70 DKK

White sauce, thinly sliced chicken, cheddar and mozzarella cheese, fresh thyme

Smoky Carrot 75 DKK V

Housemade smoky carrot spread, soft-boiled egg, pine nuts, seeds and fresh thyme

Tuna Melt 80 DKK

White sauce, tuna, red onion, mozzarella, capers, fresh dill, chili oil

Slice of toast 12 DKK V

Slice of toast with butter or a dash of olive oil

V - Vegetarian
Ve - Vegan

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SAVORY BOWLS

Risotto With Pickled Mushroom	125 DKK	V
Classic Italian risotto made with parmeggiano regiano, white wine, butter and topped with housemade pickled mushrooms		
Bart's Lemony Mint & Pea Risotto	125 DKK	V
Classic Italian risotto made with parmeggiano regiano, white wine, butter and topped with pea, mint and lemon zest		
Polenta With Balsamic Pickled Mushroom	95 DKK	V
Creamy polenta served with balsamic pickled mushroom, pine nuts and parmeggiano regiano		
Zucchini Porridge	95 DKK	V Ve
Made with roasted and cooked zucchini and topped with fresh zucchini, olive oil and crunchy seeds		
Seasonal Soup	95 DKK	
Based on the time of the year		

FLAMMKUCHEN Choose any two for 130 DKK

Traditional	65 DKK	
White base, red onion, turkey bacon, fresh parsley		
Potato & Rosemary	70 DKK	V
White base, red onion, potato, mozzarella, rosemary, olive oil		
Chorizo & Cheddar	75 DKK	
White base, red onion, turkey chorizo, cheddar, parsley, chili oil		
Cacio e Pepe	70 DKK	V
White base, mozzarella, parmeggiano regiano, black pepper		

SNACKS

Smokey Carrot Dip	45 DKK	V Ve
Served with fresh parsley and smoked almonds		
Labneh	45 DKK	V
Served with fresh pomegranate, mint and roasted hazelnuts		
Burrata	80 DKK	V
Served with cherry tomatoes and olive oil		
Pan con Tomate	55 DKK	V Ve
Tomato, garlic, olive oil		
Sourdough Bread	45 DKK	V Ve
With whipped butter		
Flatbread Crackers	45 DKK	V Ve
With fresh rosemary and thyme		
Olives and Salted Almonds	55 DKK	V Ve

WARM BEVERAGES

We proudly serve beans from Coffee Collective.

Espresso	28 DKK
Americano	38 DKK
Cortado	36 DKK
Cappuccino	42 DKK
Latte	42 DKK
Hot Chocolate	42 DKK
Earl Grey Tea	32 DKK
Green Tea	32 DKK

COLD BEVERAGES

Iced Latte	42 DKK
Iced Americano	40 DKK
Organic Juice	28 DKK
Orange / Apple / Elderflower	
Kombucha	40 DKK
Elderflower / Ginger	
Coffee Kombucha	44 DKK
Coconut Water	30 DKK
San Pellegrino	22 DKK

BEER

Ask for our current selection and specialities from Mikkeller.



WINE

We proudly serve wines from 'The Wine Circle'

	<i>Per glass</i>	<i>Per bottle</i>
<u>White Wine</u>		
Schloss Gobelsburg Grüner Veltliner Steinsetz 2019	90 DKK	425 DKK
Leitz Riesling Dragonstone 2020	65 DKK	315 DKK
William Fevre Chablis 2017	110 DKK	495 DKK
Domaine Fagot Rully Blanc 2017	115 DKK	565 DKK
Ca' Di Mat Valautin Albillo 2017	95 DKK	475 DKK
Attis 2018	90 DKK	445 DKK
<u>Red Wine</u>		
Chasselay Bourgogne Pinot Noir 2018	100 DKK	495 DKK
LePlan GT-G 2018	80 DKK	375 DKK
Monteabellon 14 Meses 2017	95 DKK	465 DKK
Perelada Finca Malaveina 2016	105 DKK	515 DKK
<u>Rosé</u>		
Leitz 1-2-Dry Rosé 2018	70 DKK	345 DKK
<u>Champagne</u>		
Champagne Le Mesnil Blanc de Blancs Grand Cru NV		550 DKK

KITCHEN CLOSSES AT 21:00



LAST CALL FOR DRINKS AT 21:00

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