

MENU

ACAI BOWLS

WTF? (What the Fruit?)

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

105 DKK V

The Super

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

105 DKK V Ve

PBA (Peanut Butter & Apple)

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

105 DKK V

That's Nuts

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

115 DKK V Ve

The Beast

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

120 DKK V

Add any additional toppings

12 DKK

SMOOTHIE BOWL

The Passionate Mango

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

115 DKK V

GRANOLA & SKYR BOWL

Granola & Skyr

Housemade granola, skyr, fresh fruit and housemade compote

70 DKK V



SIGNATURE PORRIDGES

All porridge is prepared with water, unless otherwise stated.

The Classic

Salted almonds, fresh cut apples and caramel sauce

V

Blueberry & Lemon Explosion

Housemade blueberry compote, organic lemon juice and zest

V Ve

Rhubarb & Tarragon

Housemade rhubarb compote, fresh tarragon and olive oil

V Ve

Coconut & Raspberry

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

V Ve

BUILD-YOUR-OWN

Choose a base and add three toppings of your choice.

BASE

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

Regular Oats

75 DKK V Ve

Chia Oat Porridge

Oats + chia seeds

85 DKK V Ve

Three Grain Porridge

Oats + Sunflower + pumpkin seeds

85 DKK V Ve

Add a scoop of protein powder

12 DKK

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.

V - Vegetarian
Ve - Vegan

MENU

BAGELS

Cream Cheese 45 DKK V

Cream cheese, a drizzle of olive oil and fresh herbs

Smoked Salmon & Cream Cheese 95 DKK

Cream cheese, smoked salmon, capers and fresh dill

Breakfast Bagel 110 DKK

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

Halloumi Bagel 95 DKK V

Cream cheese, fried halloumi, seasonal chutney and fresh rocket

SOURDOUGH TOAST

Almost like Croque Monsieur 80 DKK

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

Smoky Carrot 85 DKK V

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

Tuna Melt 90 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

Add Nutella +20 DKK Add peanut butter & jam +20 DKK

BAKED GOODS

Chocolate Chip Cookie 20 DKK V

SAVORY BOWLS

Risotto With Pickled Mushroom 130 DKK V

Classic Italian risotto made with parmeggiano regiano, white wine, butter and topped with housemade pickled mushrooms

Bart's Lemony Mint & Pea Risotto 130 DKK V

Classic Italian risotto made with parmeggiano regiano, white wine, butter and topped with pea, mint and lemon zest

WARM BEVERAGES

We proudly serve beans from Coffee Collective. We make our coffees with a double shot.

Espresso 30 DKK

Americano 38 DKK

Cortado 38 DKK

Cappuccino 44 DKK

Latte 44 DKK

Chai Latte 45 DKK

Hot Chocolate 44 DKK

Tea Earl Grey / Green 34 DKK

COLD BEVERAGES

Iced Latte 44 DKK

Iced Americano 40 DKK

Organic Juices from Depanneur 35 DKK

Orange / Apple / Orange - Carrot
Beetroot - Apple - Ginger

Kombucha 42 DKK

Ginger / Elderflower

Coconut Water 34 DKK

San Pellegrino 24 DKK



V - Vegetarian
Ve - Vegan