

MENU

ACAI BOWLS

All our acai bowls are served cold.

WTF? (What the Fruit?)

130 DKK V

Base: Açai, guava, strawberries, banana

Topping: Banana, blueberries, granola, coconut flakes, agave

The Super

130 DKK V Ve

Base: Açai, guava, strawberries, banana, chia seeds

Topping: Banana, goji berries, coconut flakes

PBA (Peanut Butter & Apple)

130 DKK V

Base: Açai, guava, strawberries, banana

Topping: Apple, peanut butter, granola

That's Nuts

140 DKK V Ve

Base: Açai, almond milk, banana, raw cacao, peanut butter

Topping: Banana, walnuts, dates, peanut butter

The Beast

145 DKK V

Base: Açai, almond milk, banana, protein powder

Topping: Banana, blueberries, granola, coconut flakes, skyr

GRANOLA & SKYR BOWL

Granola & Skyr

85 DKK V

Housemade granola, skyr, blueberries, and housemade compote



V - Vegetarian
Ve - Vegan

SIGNATURE PORRIDGES

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

The Classic

Salted almonds, fresh cut apples and caramel sauce

V

Blueberry & Lemon Explosion

Housemade blueberry compote, organic lemon juice and zest

V Ve

Coconut & Raspberry

Prepared with coconut milk and topped with housemade raspberry compote and toasted coconut flakes

V Ve

-OR-

BUILD-YOUR-OWN

1

Choose your base

2

Select three toppings, which are included in the price
(After 3 toppings, each additional one is 15 DKK)

BASE

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

Regular Oats

80 DKK V Ve

Chia Oat Porridge

Oats + chia seeds

90 DKK V Ve

Add a scoop of protein powder

15 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 / Housemade Compotes: Blueberry / Raspberry / Rhubarb

Everything Else

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

Each extra topping is 15 DKK

MENU

BAGELS

Cream Cheese 50 DKK V

Cream cheese, a drizzle of olive oil and fresh herbs

Smoked Salmon & Cream Cheese 115 DKK

Cream cheese, smoked salmon, capers and fresh dill

Breakfast Bagel 135 DKK

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

SOURDOUGH TOAST

Almost like Croque Monsieur 95 DKK

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

Smoky Carrot 95 DKK V

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

Tuna Melt 95 DKK

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

Slice of toast 15 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 30 DKK V

SAVORY BOWLS

Risotto With Pickled Mushroom 145 DKK V

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

Bart's Lemony Mint & Pea Risotto 145 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 48 DKK

Hot Chocolate 48 DKK

Tea 34 DKK

Earl Grey / English Breakfast / Green / Mint (no caffeine)

COLD BEVERAGES

Iced Latte 46 DKK

Iced Americano 42 DKK

Organic Juices from Depanneur 38 DKK

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

Kombucha 44 DKK

Ginger / Elderflower

Coconut Water 38 DKK

San Pellegrino 26 DKK

