

MORGENMAD

HVERDAGE 07:30 - 12:00

WEEKEND 09:30:13:00

Bagværk & Brød

Croissant	29,-
Pain Au Chocolat	49,-
Mandelcroissant	49,-
Kardemomesnurrer	49,-
Bolle med ost & smør	49,-
Brød & Smør	39,-
Grillet croissant med ost & skinke	69,-

Kage

Romkugle med chokolade & tørrede bær	28,-
Brunet smør chokolade cookie	28,-
Banankage, dulce de leche & peanut butter	49,-
Citron sandkage, birkes & vaniljecreme	49,-
Waffel, sød matcha flødeskum & friske hindbær	69,-

Bowls

Smoothie bowl på chia, røde bær, yoghurt og banan. Toppet med kokos, frysetørrede bær, friske bær, banan & Cashew-butter	89,-
Overnight Oats på grovvalsedede havregryn, græskarkerner, æble, kanel, kardemomme, banan & dadelkompot	89,-
Græsk Yoghurt med granola, honning og friske bær	69,-

En god start på dagen

Blødkogt æg hjemmekærnet pisket smør, rugbrød, havsalt, vesterhavsost & frugtkompot	59,-
Avocadotoast på ristet rugbrød, avocado lameller, finthakket purløg, sumac, citronskal, chiliflager & olivenolie Tilføj spejlæg + 15,- kr.	79,-
Røræg & Bacon ristet surdejsbrød, purløg & sprød bacon	79,-
Svampeomelet svampe i sæson, vesterhavsost, purløg & ristet surdejsbrød på siden	79,-
Kimchi Toast smørstegt surdejsbrød m. kimchi, basilikum, mozzarella, sirracha & mayonnaise	89,-
Croque Madame comtéost, grovkornet sennep, cornichoner, kogt skinke provençal & spejlæg	138,-
Kartoffelrösti pocheret æg, serrano skinke, avokado, syltede løg, Grana Padano ost & spicy hollandaise	138,-

Spørg personalet om allergener.

Der pålægges et gebyr ved betaling med firmakort eller kort udstedt uden for EU/EØS

BREAKFAST

WEEKDAYS 07:30 AM - 12:00 PM

WEEKENDS 09:30 - 01:00 PM

Bread & Pastry

Croissant	29,-
Pain au Chocolat	49,-
Almonds croissant	49,-
Cardamom Bun	49,-
Roll with Butter & Cheese	49,-
Bread & Butter	39,-
Grilled Croissant with Ham & Cheese	69,-

Cake

"The Romkugle" Chocolate & berries	28,-
Chewy chokolade cookie	28,-
Banana Cake with Dulce de Leche & Peanut Butter	49,-
Lemon Pound Cake with Poppy Seeds & Vanilla Cream	49,-
Waffle with Sweet Matcha Whipped Cream & Fresh Raspberries	69,-

Bowls

Smoothie Bowl — with chia, red berries, yogurt, and banana. Topped with coconut, freeze-dried berries, fresh berries, banana & cashew butter	89,-
Overnight Oats — made with rolled oats, pumpkin seeds, apple, cinnamon, cardamom, banana & date compote	89,-
Græsk Yoghurt med granola, honning og friske bær	69,-

A good way to start the day

Soft-Boiled Egg — with house-churned whipped butter, rye bread, sea salt, Vesterhavs cheese & fruit compote	59,-
Avocado toast on toasted rye bread, avocado slices, finely chopped chives, sumac, lemon zest, chili flakes & olive oil. Add a fried egg + 15 DKK.	79,-
Scrambled Eggs & Bacon — served with toasted sourdough, chives & crispy bacon - Also available with turkey bacon + 10.	79,-
Mushroom Omelet — seasonal mushrooms, Vesterhavs cheese, chives & toasted sourdough on the side	79,-
Kimchi Toast — butter-fried sourdough with kimchi, basil, mozzarella, sriracha & mayonnaise	89,-
Croque Madame — with Comté cheese, wholegrain mustard, cornichons, Provençal cooked ham & sunny side egg on top	138,-
Potato-rösti — with poached egg, Serrano ham, avocado, pickled onions, Grana Padano & spicy hollandaise	138,-

Ask the staff about allergens / A fee is charged for payments made with corporate cards or cards issued outside the EU/EEA

FROKOSTKORTET

Specials

Cremet græskarsuppe
m. surdejsbrød & smør **98,-**

Fransk løgsuppe
m. gratineret ostebrød **98,-**

Flækestegtsandwich
m. syltet rødkål, rødbeder,
agurker, sennepsmayo & lun
grov bolle **148,-**

Juleplatten

Marineret julesild i kirsebær &
rødbedelage. Gravet laks m.
rævesovs. Hønsesalat & bacon.
Confiteret and & rødkålssalat.
Julemedister m. rødbeder &
sennepBrieost, brød & smør **248,-**

The Moderns egen snaps
æble, peberrod /timian **45,-**

Sødt & Salt

Ris a'la mande
m. Ris a la mande is & lun kirsebærsovs **68,-**

Friskelavede Doughnuts
Vendt i kanelsukker,
dulce de leche & chokolade dip **89,-**

French toast
Kanelis & saltkaramel **89,-**

Tarte tatin
Karamelliseret æbletærte m.
calvados is **69,-**

3 Forskellige oste
Serveres med kiks & frugtkompot **108,-**

Smørrebrød

• 1 stk 98,- / 2 stk 178,- / 3 stk 248,-

Pr. Person

Stegt blomkål Vesterhavsost, gærmayonnaise,
sprøde grøntsager, serveret på smørstegt rugbrød

Julesild marineret i kirsebær og rødbedelage,
blød kogt æg, sennepscreme & karse

Røget lakse rilette på ristet surdejsbrød,
urtemayonnaise, kapers, tomat & sprød fennikel

Sprød fiskefilet pankopaneret lyssej på stegt rugbrød,
hjemmerørt sauce tatar, krydderurtesalat & grillet citron

Tun & Avokado på ristet surdejsbrød, krydret tun-salat,
avokado, koriander, syltede løg, æg og ærteskud

"Hønsesalat" på ristet surdejsbrød, sprød kalkunbacon,
stegte svampe, asparges & selleri cruditéer

Roastbeef på rosastegt kalvemørbrad,
hjemmerørt pickles, sprøde løgringe, karse & peberrod

Større retter

Kimchi Toast smørstegt surdejsbrød m. kimchi,
basilikum, mozzarella, sirracha & mayonnaise **98,-**

Dagens tærte - Spørg tjeneren
serveres med surt og grønt. **98,-**

Vintersalat raddichio, ristede valnødder, bagte
rødbeder/æbler i honning og timian, sprød grønkål,
syltede fennikel & rosiner, tahin vinaigrette & bagt
gedeost på surdejsbrød **148,-**

Croque Madamé comtéost, grovkornet sennep,
cornichoner, kogt skinke provençal & spejlæg **148,-**

The Club kyllingbryst, bacon, basilikumsaioli, blødkogt æg,
cornichoner, tomater, agurk, iceberg & pommes frites **168,-**

The Modern Burger brioche bolle, comtéost, bacon,
løgchutney m. timian, trøffelmayo, basilikum & pommes frites **169,-**

Boeuf Bourguignon braiseret oksekæber i rødvin, svampe,
gulerødder, løg & bacon, serveret med kartoffel puré & brød **179,-**

LUNCH MENU

Specials

Cremet Pumpkin Soup w.
sourdough bread & butter **98,-**

French onion soup
w. gratinated cheese toast **98,-**

Roast Pork Sandwich
w. pickled red cabbage,
beetroots, cucumbers, mustard
mayo & warm rustic bun **148,-**

Christmasplatter

Marinated Christmas herring in
cherries & beetroot. Dill salmon w.
dill/mustard sauce. Chicken salad
w. bacon. Confit duck & red
cabbage salad. Christmas
sausauge, beetroots w. grainy
mustard, brie cheese, **248,-**
brød & smør

The Moderns egen snaps
æble, peberrod /timian **45,-**

Sweet & Savory

Ris a la mande
w. ris a la mande ice cream &
warm cherry sauce **68,-**

Freshlymade Dougnuts
In Cinnammon sugar,
dulce de leche & chocolate dip **89,-**

French toast
Cinnamon & salted caramel **89,-**

Tarte tatin
Caramelized apple tart, w. homemade
calvados ice cream **69,-**

3 different cheeses
Served with crackers & compoté **108,-**

Smørrebrød

• 1 pcs. 98,- / 2 pcs. 178,- / 3 pcs. 248,-

Pr. Person

Pan-Fried Cauliflower with West Sea Cheese
Pan-fried cauliflower, fermented mayonnaise, and crudités.
Served on butter-fried rye bread.

Christmas Herring marinated in cherries and beetroot,
softboiled egg, mustard creme & cress

Smoked Salmon Rilette On toasted sourdough bread with
herb mayonnaise, capers, tomato & crispy fennel.

Crispy Fried Fish Fillet Panko-breaded pollock on fried rye bread
with homemade tartar sauce, herb salad & grilled lemon.

Tuna & Avocado Spicy tuna salad with avocado, coriander, pickled
onions, egg & pea shoots on toasted sourdough bread.

"Chicken Salad" Served on toasted sourdough bread with crispy
turkey bacon, sautéed mushrooms, asparagus & celery crudités.

Roast Beef Made from veal tenderloin with homemade pickles,
crispy onion rings, garden cress & freshly grated horseradish.

Bigger plates

Kimchi Toast — butter-fried sourdough with
kimchi, basil, mozzarella, sriracha & mayonnaise **98,-**

Quiche of the day - Ask the waitering staff
served with pickles & small salad **98,-**

Winthersalad raddichio, toasted wallnuts, baked
beetroots/apples in honey & thyme, crispy cabbage,
pickled fennel & raisins, tahin vinaigrette & baked
goatcheese on sourdough bread **148,-**

Croque Madamé — with Comté cheese, wholegrain mustard,
cornichons, Provençal cooked ham & sunny side egg on top **148,-**

The Club chickenbreast, bacon, basil mayo, soft boiled egg,
cornichion, tomato, cucumber, iceberg & pommes frites **168,-**

The Modern Burger brioche bolle, comté cheese, bacon,
onionchutney w. thyme, trufflemayo, basil & pommes frites **169,-**

Boeuf Bourguignon braiseret beef cheeks in red wine,
mushrooms, carrots, pearl onions & bacon,
served w. pommes puré, parsley & bread **179,-**

AFTENKORT

Snacks & mindre retter

Røgede mandler	38,-
Marinerede Oliven	48,-
Surdejsbrød m. pisket smør	38,-
Serrano Skinke & Manchego ost	79,-
Sprøde Pastinakker & pastinak creme	69,-
Parmesanfritter & trøffelmayonnaise	69,-
Hot Honey Kylling	79,-

Sødt & Salt

Ris a'la mande m. Ris a la mande is & lun kirsebærsovs	68,-
Friskelavede Doughnuts Vendt i kanel sukker, dulce de leche & chokolade dip	89,-
French toast Kanelis & saltkaramel	89,-
Tarte tatin Karamelliseret æbletærte m. calvados is	69,-
3 Forskellige oste Serveres med kiks & frugtcompot	108,-

FORRETTER

• 1 stk 98,- / 3 stk. 248,- / 5 stk. 358,-

Burrata med bagte rødbeder i honning og timian, ristede valnødder & figne vinaigrette	
Cremet græskarsuppe m. surdejsbrød & smør	
Fransk løgsuppe m. gratineret ostebrød	
Fisketaco grillet majstaco, sprød hvid fisk, grøn chilimayo, koriander, syltet kål & lime	
Den Salte æbleskive med røget laks, dild & urtemayonnaise	
Vitello Tonnato rosastegt kalvemørbrad i senneps/honing- marinade, tunmousse & pickles	
Flækestegsslidens med m. syltet rødkål, rødbeder, agurker & sennepsmayo	

Større retter

Svameprisotto med grønne asparges, Grana Padano & svampe i sæson	169,-
Vodka rigatoni pasta vodka sauce, granna pardanno, basilikum & oliven olie	169,-
Svampepasta med sæsonens svampe i en cremet trøffelsauce, Grana Padano-ost, syltede artiskokker og friske urter	169,-
Rigatoni Carbonara lavet med friske æg, pecorino, sort peber, Grana Padano, pancetta og ekstra jomfruolivenolie	169,-
The Modern Burger brioche bolle, comtéost, bacon, løgchutney m. timian, trøffelmayo, basilikum & pommes frites	169,-
Boeuf Bourguignon braiseret oksekæber i rødvin, svampe, gulerødder, løg & bacon, serveret med kartoffel puré & brød	179,-
Torsk pandestegt torsk, grillet spidskål i miso, muslingesauce skilt med grøn dildolie & friske krydderurter	198,-
Steak Au Poivre rosastegt kalvemørbrad, pebersauce på grønne peberkorn, fritter & grøn salat m. vinaigrette	298,-

DINNER MENU

Snacks & smaller dishes

Smoked Almonds	
Marinated Olives	48,-
Sourdough Bread w. whipped butter	38,-
Serrano ham & Manchego cheese	79,-
Crispy parsnips & parsnip dip	69,-
Parmesan fries & truffle mayo	69,-
Hot Honey chicken	79,-

Sweet & Savory

Ris a la mande w. ris a la mande ice cream & warm cherry sauce	68,-
Freshlymade Dougnuts In Cinnammon sugar, dulce de leche & chocolate dip	89,-
French toast Cinnamon & salted caramel	89,-
Tarte tatin Caramelized apple tart, w. homemade calvados ice cream	69,-
3 different cheeses Served with crackers & compoté	108,-

STARTERS

• 1 pcs. 98,- / 3 pcs. 248,- / 5 pcs. 358,-

- Burrata** with roasted beets in honey and thyme, toasted walnuts & fig vinaigrette
- Creamy Pumpkin Soup** with sourdough bread & butter
- French Onion Soup** with gratinated cheese bread
- Fish Taco** **grilled corn taco** crispy white fish, green chili mayo, coriander, pickled cabbage & lime
- The Savory Æbleskive** with smoked salmon, dill & herb mayonnaise
- Vitello Tonnato** pink-roasted veal tenderloin in a mustard/honey marinade, tuna mousse & pickles
- Pork Roast Sliders** with pickled red cabbage, beets, cucumbers & mustard mayo

MAIN COURSES

- Mushroom risotto** with green asparagus, Grana Padano & mushrooms in sæson **169,-**
- Vodka rigatoni pasta** vodka sauce, granna pardanno, basilikum & oliven olie **169,-**
- Mushroom Pasta** seasonal mushrooms in creamy truffle sauce, Grana Padano cheese, pickled artichokes & fresh herbs **169,-**
- Rigatoni Carbonara** made with fresh eggs, pecorino, black pepper, Grana Padano, pancetta & extra virgin olive oil **169,-**
- The Modern Burger** brioche bun, Comté cheese, bacon, thyme onion chutney, truffle mayo, basil & French fries **169,-**
- Boeuf Bourguignon** braised beef cheeks in red wine, mushrooms, carrots, onions & bacon, served with mashed potatoes & bread **179,-**
- Pan-seared cod** grilled wither cabbage in miso butter, mussel sauce finished with green dill oil & fresh herbs **198,-**
- Steak Au Poivre** pink-roasted veal tenderloin, green peppercorn pepper sauce, fries & green salad with vinaigrette **298,-**

JUICE

GULEROD, INGEFÆR, ÆBLE	78,-
AGURK, BLADSELLERI, KIWI	78,-
RØDBEDEJUICE, CITRON, HINDBÆR, CHILI	78,-

KAFFE

DOUBLE ESPRESSO - CORTADO - MACCHIATO	32,-
AMERICANO - LATTE - FLAT WHITE - CAPPUCCINO	58,-
FRENCH PRESS PR. PERSON - IN HOUSE	48,-
ASK FOR TEA SELECTION	58,-
SPICED PUMPKIN LATTE	69,-
VANILLA LATTE	69,-
SWEET MATCHA LATTE	69,-
CHAI LATTE / TIGER SPICE	69,-
CARAMEL LATTE	69,-
MOCCACCINO	69,-
HOT CHOCOLAT W. WHIPPED CREAM	79,-
MATCHA ICE COFFEE	69,-
COLD ICE CHAI	69,-
AMERICANO TONIC	59,-
BLACK ICED COFFEE	58,-

BRUS

FILTERED SPARKLY WATER 75 cl.	48,- pr. kande
FILTERED STILL WATER 75 cl.	48,- pr. kande
MIRANDA APPELSIN	48,-
PEPSI	48,-
PEPSI MAX	48,-
7-UP	48,-
TONIC	48,-
SPARKLING YERBA MATÉ	58,-
KOMBUCHA PINK YUZU	58,-

SAFT

ADELHARDT ØKO LEMONADE	48,-
ADELHARDT ØKO HYLDEBLOMSTSAFT	48,-
ADELHARDT ØKO ÆBLEMOST	48,-
FRISK PRESSET APPELSINJUICE	58,-
FERSKEN ISTÉ MED FRISK MYNTE	58,-
HIBISCUS ISTÉ	58,-
TAMARIND ISTÉ	58,-

COCKTAILS

APEROL SPRITZ ELLER LIMONCELLO SPRITZ	100,-
MALFY GIN TONIC & ROSMARIN	100,-
ESPRESSO MARTINI	100,-
NEGRONI	100,-
PASSION SOUR	100,-
BELLE AGURK & MELON SOUR	100,-

FADÓL & ANDET

ROYAL PILSNER 4,6%	78,-
ROYAL CLASSIC 5,2%	78,-
ANARKIST FIZZY LIME FUSION IPA 5,0%	84,-
ANARKIST BLOODY WEIZEN 5,2%	84,-
CRABBIES GINGERBEER	58,-
SAN MIGUEL ALKOHOLFRI PILSNER 0,0%	58,-

VIN PÅ GLAS

SPØRG FOR ALKOHOLFRI VIN

HVIDVIN

SAUVIGNON BLANC	89,- / 356,-
RIESLING	108,- / 432,-
CHARDONNAY	128,- / 512,-

ORANGEVIN

TREBBIANO, MALVASIA, MUSCAT	89,- / 356,-
GEWURZTRAMINER, RIESLING	128,- / 512,-

ROSÉ & BOBLER

PROSECCO / CAVA	89,- / 356,-
CHAMPAGNE	128,- / 512,-
PROVENCE ROSE	128,- / 512,-

RØDVIN

PINOT NOIR	89,- / 356,-
CABERNET SAUVIGNON	108,- / 432,-
VALPOLICELLA	128,- / 512,-

