

Frokosten
på

THE MODERN

CAFÉ/BRASSERIE

Salater

MEDIETERRENEAN STYLE

Majs, agurk, rødløg, fetaost, salat, avocado & vinaigrette 159
Tilsæt tun i olie +49

CAESAR SALAT

Marineret og grillet kyllingebryst i hvidløg timian,
parmesan, croutoner & hjertesalat vendt i caesardressing 229

Smørrebrød

PANERET RØDSPÆTTEFILET

Serveret med sauce tatar, citron & dild 159
Tilsæt rejer & mayo i stedet for tartar sauce + 49

AVOCADO & REJER

Avocado, pillede rejer, tomatmayonnaise,
marineret hjertesalat & friske urter 179

CHICKEN SALAD

Pulled chicken-salat med grønne asparges,
syltede og stegte svampe samt bacon 189

Burgers & Club

(Serveres med pommes frites & dijonnaise)

Béarnaise 29 / Trøffel mayo 29 / Ekstra Bacon 19 / Ekstra ost 10 / Double Patty + 49

MODERN CLASSIC

230g oksekød, salat, tomat, løg, pickles & ristet briochebolle 229

CHICKEN BURGER

Paneret kylling, salat, tomat, løg, pickles & ristet briochebolle 229

BACON CHEESE BURGER

230g oksekød, bacon, ost, salat, tomat, løg & pickles 249

CLUB SANDWICH

Marineret og grillet kyllingebryst i hvidløg & timian,
bacon, salat, tomat, clubmayo & ristet brioche 209

Special

MOULES FRITES

Dampede blåmuslinger i hvidvin, urter & smør
Serveret med pommes frites & aioli 238

Pasta

Tilsæt burrata +49

PASTA POMODORO

Tomatsauce, hvidløg, basilikum & parmesan 169

PENNE ALLA VODKA

Cremet tomatsauce med vodka, parmesan,
strejf af chili, toppet med frisk basilikum 209

SÆSONENS SVAMPE

Frisk tagliatelle, trøffelødesauce,
friske urter & parmesan 229

Desserts

AFFOGATO

Espresso over vaniljeis 88

CRÈME BRÛLÉE

Klassisk vanilje crème brûlée med vaniljeis 138

CHOCOLATE FONDANT

Varm chokoladekage med vaniljeis 149

KIDS UNDER 7 YEARS OLD

Free Vanilla Ice Cream



Lunch
at
THE MODERN
—
CAFÉ/BRASSERIE

Salads

MEDIETERRENEAN STYLE
Corn, cucumber, red onion, feta cheese,
lettuce, avocado & vinaigrette 159
add Tuna in oil + 49

CAESAR SALAD
Grilled chicken breast, parmesan,
croutons & baby gem lettuce 229

Open faced sandwiches

BREADED FILET OF PLAICE
served with tartare sauce, lemon & dill 159
Add Shrimp & Mayo instead of tartare sauce + 49

AVOCADO & SHRIMPS
Avocado, peeled shrimps, tomato mayonnaise,
marinated baby gem lettuce & fresh herbs 179

CHICKEN SALAD
Pulled chicken salad, green asparagus,
pickled and fried mushrooms & bacon 189

Burgers & Club

(Served with pommes frites & dijonnaise)
Béarnaise 29 / Truffle mayo 29 / Extra Bacon 19 / Extra cheese 10 / Double Patty + 49

MODERN CLASSIC
230g Beef, lettuce, tomato, onions, pickles & toasted bricohe bun 229

CHICKEN BURGER
Breaded chicken, lettuce, tomato, onions, pickles & toast bricohe bun 229

BACON CHEESE BURGER
230g Beef, lettuce, tomato, onions, pickles & toasted bricohe bun 249

CLUB SANDWICH
Bacon, Lettuce, Tomato, Club Mayo & toast brioche 209

Special

MOULES FRITES 238
Steamed blue mussels in white wine, herbs,
butter, french fries & aioli

Pastas

Burrata on top of your pasta 49

PASTA POMODORO
Tomatosauce, garlic, basil & parmesan 169

PENNE ALLA VODKA
Creamy tomato sauce flambéed with vodka,
parmesan, chili & fresh basil 209

SEASONAL MUSHROOMS
Fresh Tagliatelle, truffle cream sauce
fresh herbs & parmesan 229

Desserts

AFFOGATO
Espresso poured over vanilla ice cream 88

CRÈME BRÛLÉE
Classic vanilla crème brûlée w. vanille ice cream 138

CHOCOLATE FONDANT
Warm chocolate cake with vanilla ice cream 149

KIDS UNDER 7 YEARS OLD
Free Vanilla Ice Cream



Forretter

BURRATA & TOMATER

Marinerede tomater, basilikum & ekstra jomfru olivenolie 128

REJER & AIOLI

Rosérejer, citronaioli & grillet brød 158

MOULES MARINIÈRE

Dampede blåmuslinger i hvidvin & urter 168

FRIED CHICKEN SLIDERS

Paneret kylling, sriracha-mayonnaise & pickles (2 stk.) 168

SNACKBRÆT

Pata Negra-skinke, manchego-ost, grønne oliven, tapenader, saltede mandler, frisk burrata, brød og olivenolie 229

Hovedretter

GRILLET AUBERGINE

Aubergine, mozzarella, tomatsauce & parmesan 208

DANSK LAKS

Bagt laks, Beurre Blanc-sauce, braiseret fennikel, kartofler sauté & sorte oliven 298

STEAK FRITES

350 g. New York Strip, grøn urtesalat i vinaigrette, gyldne pommes frites & sauce bèarnaise 348

CHEFS CUT RIBEYE - SIGNATURE

450 g. ribeye, grøn urtesalat i vinaigrette, ansjos-smør, trøffelritter & sauce bèarnaise 558

Burgers

(Serveres med pommes frites & dijonnaise)

Bèarnaise 29 / Trøffelmayo 29 / Extra Bacon 19 / Ekstra Ost 10 / Double Patty + 49

MODERN CLASSIC

230g oksekød, salat, tomat, løg, pickles & ristet briochebolle 229

CHICKEN BURGER

Paneret kylling, salat, tomat, løg, pickles & ristet briochebolle 229

BACON CHEESE BURGER

230g oksekød, bacon, ost, salat, tomat, løg & pickles 249

Aftenkortet

THE MODERN

CAFÉ/BRASSERIE

Special

ITALIENSK SCHNITZEL

Paneret kylling med basilikum-parmesan-gnocchi, pistacie & tomatsauce 348

Extra & Sides

Bèarnaise 29 / Trøffel mayo 29 / Burrata side 49
Hvidløgsbrød 59 / Pommes & Bèarnaise 69 / Grøn Salat 59

Pasta

Tilsæt burrata +49

PASTA POMODORO

Tomatsauce, hvidløg, basilikum & parmesan 169

PENNE ALLA VODKA

Cremet tomatsauce med vodka, parmesan & et strejf af chili, toppet med frisk basilikum 209

SÆSONENS SVAMPE

Frisk tagliatelle, trøffelrødesauce, friske urter & parmesan 229

Desserts

AFFOGATO

Espresso over vaniljeis 88

CRÈME BRÛLÉE

Klassisk vanilje crème brûlée med vaniljeis 138

CHOCOLATE FONDANT

Varm chokoladecake med vaniljeis 149

Starters

BURRATA & TOMATOES

Marinated tomatoes, basil, extra virgin olive oil 128

SHRIMPS & AIOLI

Rosé shrimps, lemon aioli & grilled bread 158

MOULES MARINIÈRE

Steamed blue mussels in white wine & herbs 168

FRIED CHICKEN SLIDERS

Breaded Chicken, Sriracha mayonnaise & pickles 2 pcs. 168

SNACK BOARD

Pata Negra ham, manchego cheese, green olives, tapanades, salted almonds, , fresh burrata, bread & olive oil 229

Main Courses

GRILLED AUBERGINE

Aubergine, mozzarella, tomato sauce & parmesan 208

DANISH SALMON

Danish Salmon, Buerre Blanc sauce
Braised Fennel, Potatoes & Black Olives 298

STEAK FRITES

350 g. New York Strip, green herbal salad in vinaigrette, golden french fries & sauce Bèarnaise 348

CHEFS CUT RIBEYE - SIGNATURE

450 g. Ribeye, green herbal salad in vinaigrette, anchovie butter, truffled fries & sauce Bèarnaise 558

Burgers

(Served with pommes frites & dijonnaise)

Bèarnaise 29 / Truffle mayo 29 / Extra Bacon 19 / Extra cheese 10 / Double Patty + 49

MODERN CLASSIC

230g Beef, lettuce, tomato, onions, pickles & toasted bricohe bun 229

CHICKEN BURGER

Breaded chicken, lettuce, tomato, onions, pickles & toast bricohe bun 229

BACON CHEESE BURGER

230g Beef, lettuce, tomato, onions, pickles & toasted bricohe bun 249

Dinner
at

THE MODERN

CAFÉ/BRASSERIE

Special

ITALIAN SCHNITZEL

Breaded chicken, basil and parmesan
gnocchi, pistacio & tomato sauce 348

Extra & Sides

Bèarnaise 29 / Truffel mayo 29 / Burrata side 49
Garlic Bread 59 / Fries & Bèarnaise 69 / Green Salad 59

Pasta

Burrata on top of your pasta 49

PASTA POMODORO

Tomatosauce, garlic, basil & parmesan 169

PENNE ALLA VODKA

Creamy tomato sauce flambéed with vodka,
parmesan, chili & fresh basil 209

SEASONAL MUSHROOM

Fresh tagliatelle, truffle cream sauce,
fresh herbs & parmesan 229

Desserts

AFFOGATO

Espresso poured over vanilla ice cream 88

CRÈME BRÛLÉE

Classic vanilla crème brûlée w. vanille ice cream 138

CHOCOLATE FONDANT

Warm chocolate cake with vanilla ice cream 149

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THE MODERN

CAFÉ/BRASSERIE

Bagværk & Mejeri

Croissant Naturel 40 / Chokoladecroissant 60
Yoghurt med sirup, granola & bær 65

Brunchplatte

Yoghurt med bær, müsli & honning
Røræg med bacon & brunchpølse
Brød, ost, skinke & marmelade 189

Kaffe

ILLY Arabica Selection Brasil Cerrado Mineiro –
Certificeret B Corp og produceret gennem regenerativt landbrug.

Espresso	45
Americano	52
Cortado	54
Café Latte	62
Flat white	62
Cappuccino	62
Stempelkande pr. person	62
Special mælk + 10 kr.	

Røræg

Serveres på ristet brød med purløg 95

Omelet

Svampe- og osteomelet
Serveres med en lille grøn salat 145

Eggs Benedict

Pocheret æg på ristet brød, spinat,
skinke, hollandaisesauce & purløg 165

Te

Pr.. Kande / Refil + 15

Te Fra Bottega Luigia	
Lakridsrod	55
Grøn	55
Sort	55
Kamille	55

Avokado Toast

Skiver af avocado, chili,
feta, koriander & spejlæg 165

Extra

Bacon 29

Brunchpølse 29

Brød & Smør 39

Vesterhausost 19

Croque Madame

Provenceskinke, revet ost, sennep,
lille grøn salat, spejlæg & vinaigrette 165

Pandekager

Blåbærsyltetøj, sirup & flødeskum 85

Breakfast
at
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Pastries & Dairy

Plain Croissant 40 / Chocolate Croissant 60
Yoghurt served with syrup, granola & berries 65

Coffee

ILLY Arabica Selection Brasil Cerrado Mineiro –
Certified B Corp and produced through regenerative agriculture.

Espresso	45
Americano	52
Cortado	54
Café Latte	62
Flat white	62
Cappuccino	62
French Press pr. person	62
Special Milk + 10 kr.	

Tea

Pot / Refil + 15

Tea From Bottega Luigia	
Liquorice Root	55
Green	55
Black	55
Chamomile	55

Extra

Bacon 29

Sausage 29

Bread & butter 39

Cheese 19

Brunch platter

Yogurt with Berries, Muesli & Honey,
Scrambled Eggs with Bacon & Brunch Sausage,
Bread, Cheese, Ham & Jam 189

Scrambled Eggs

Served on toast with chives 95

Omelette

Mushroom and cheese omelette,
served with a small green salad on the side 145

Eggs Benedict

Poached egg served on toast, spinach,
ham, sauce hollandaise & chives 165

Avocado Toast

Sliced avocado, chili, feta,
corriander & sunny side egg 165

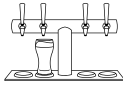
Croque Madame

Provençal ham, grated cheese, mustard,
small green salad, sunny side egg & vinaigrette 165

Pancakes

Blueberry jam, syrup & whipped cream 85

Fadøl

		50 Cl.
Royal Pilsner		78
Royal I.P.A		88
Royal Blanche		88

Cocktails & Pitcher

THE IVY GARDEN

Æble, Ingefær, Havana Club 7 & lime 148

RASPBERRY PEACH COLLINNS

Hindbær og fersken med gin og let citrus.

Frisk, let sød og elegant. Glas 138 / Pitcher 489

Frisk gin med moden mango og et strejf af citrus. Frugtig, blød og forfriskende. Glas 138 / Pitcher 489

ESPRESSO MARTINI

Absolut Vodka, Espresso & Havana Club 145

IRISH COFFEE

Jameson Whisky, Illy Kaffe,

Brun farin & fløde 135

Tonics

Indian Tonic	45
Mediterranean	45

Premium Gin

	3 CL. / 5 CL.
Beefeater Dry gin	87 / 105
Beefeater 24	92 / 114
Malfy Con Arancia	109 / 142
Gin Malfy Con Limone	109 / 142
Gin Malfy Originale	109 / 142
Gin Malfy Rosa	109 / 142
Monkey 47 Dry Gin	167 / 220
Monkey 47 Sloe Gin	167 / 220

Kolde drikke

	50 Cl.
Pepsi	72
Pepsi Max	72
Miranda Appelsin	72
7-Up	72
	30 Cl. / 50 Cl. 75 Cl.
Filtreret Vand	
Med eller uden brus.	
Glas. 30 Cl.	35
Karaffel 75 Cl.	48
Ad Libitum pr. Gæst	59
	27.5 Cl.
Adelhart Øko Hyldeblomst	59
Adelhart Øko Æblemost	59
Adelhart Øko Rabarbersaft	59

Kaffe & Te

ILLY Arabica Selection Brasil Cerrado Mineiro – Certificeret B Corp og produceret gennem regenerativt landbrug.

Espresso	45
Americano	52
Cortado	54
Café Latte	62
Flat white	62
Cappuccino	62
Stempelkande pr. person	62

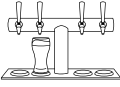
Pr.. Kande / Refil + 15

Te Fra Bottega Luigia	
Lakridsrod	55
Grøn	55
Sort	55
Kamille	55

Special mælk + 10 kr.

Draught Beer

50 Cl.

Royal Pilsner		78
Royal I.P.A		88
Royal Blanche		88

Cocktails & Pitcher

THE IVY GARDEN

Apple, Ginger, Havana Club 7 & Lime Glass 148

RASPBERRY PEACH COLLINNS

Raspberries and peach with gin and light citrus. Fresh, gently sweet and elegant. Glass 138 / Pitcher 489

GIN & MANGO SMASH

Fresh gin with ripe mango and a hint of citrus. Fruity, smooth and refreshing. Glass 138 / Pitcher 489

ESPRESSO MARTINI

Absolut Vodka, Espresso & Havana Club 145

IRISH COFFEE

Jameson Whisky, Illy Coffee Brew, Brown Sugar & cream 135

Tonics

Indian Tonic	45
Mediterranean	45

Premium Gin

3 CL. / 5 CL.

Beefeater Dry gin	87 / 105
Beefeater 24	92 / 114
Malfy Con Arancia	109 / 142
Gin Malfy Con Limone	109 / 142
Gin Malfy Originale	109 / 142
Gin Malfy Rosa	109 / 142
Monkey 47 Dry Gin	167 / 220
Monkey 47 Sloe Gin	167 / 220

Cold Beverages

50 cl.

Pepsi	72
Pepsi Max	72
Miranda Orange	72
7-Up	72

30 Cl. / 50 Cl. 75 Cl.

Filtered Water	
Still or sparkling	
Glass. 30 Cl.	35
Bottle 75 Cl.	48
Ad libitum per guest	59

27.5 Cl.

Adelhardt Organic Elderflower	59
Adelhardt Organic Apple Juice	59
Adelhardt Organic Rhubarb	59

Coffee & Tea

ILLY Arabica Selection Brasil Cerrado Mineiro – Certified B Corp and produced through regenerative agriculture.

Espresso	45
Americano	52
Cortado	54
Café Latte	62
Flat white	62
Cappuccino	62
French Press per person	62

Per pot / Refill +15.

Te Fra Bottega Luigia	
Liquorice Root	55
Green	55
Black	55
Chamomile	55

Special Milk + 10 kr.