

# BRUNCH MENU



Design your own brunch. Please fill in one slip per person.

You have a choice of 5 or 7 dishes. Try different dishes or pick several helpings of your favourite. Please tick below.

**5 dishes DKK 149** or **7 dishes DKK 179**

Gluten-free Vegetarian

## BREAD & PASTRY

- Dark rye bread
- Home baked Bread roll
- Chocolate croissant
- Churros with cinnamon sugar
- Brownie

## BOWLS

- Blakstampur - buttermilk bowl with sweet biscuits
- Three-cereal porridge with apples, roasted nuts and caramel

## HOT DISHES

- Fried egg with padron
- Soft-boiled egg with toast and cress
- Sausages with home-made ketchup
- Ranchero beans
- Smoked bacon with romesco sauce
- Grilled broccolini with nut oil and yeast flakes

## COLD DISHES

- Tomato salad with mozzarella and pesto
- Pear salad, walnuts and blue cheese
- Grapefruit with mint sugar
- Hot-smoked salmon with cottage cheese, Edamame beans and toasted Pine nuts
- Cheese with home-made citrus junket
- Chocolate spread
- Fruit salad with chia seeds and vanilla cream

## BEVERAGES

- Organic coffee, free refill **kr. 30**
- Choice of A.C. Perch Tea **kr. 35**
- Fresh organic juice **kr. 49**
- Cold-brew fruit tea **kr. 49**
- Sparkling wine **kr. 65**

NAME \_\_\_\_\_

TABLE NO

For the waiter to fill in

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# BRUNSJ MATSKRÁ

Vinarliga útfyll ein seðil pr. persón









KATRINA  
CHRISTIANSEN

Vel teir rættirnar tær lystir, vel ímillum 5 ella 7 rættir,  
ymiskar rættir ella fleiri av sama slag. Frámerk niðanfyri.





**5 rættir kr. 149** ella **7 rættir kr. 179**

Glutenfrítt  Vegetar 










## BAKSTUR

- Myrkt rugbreyð  
- Grovbolli  
- Horn við sjokulátu 
- Churros við kanelsukri 
- Brownies  














## AT SÚPA

- Blakstampur við kamarjunkarum  
- Tríkorngreytur við súreplum,  
ristaðum nøtum og karamelli  

## HEITT

- Steikt egg við padron  
- Bleyttkókað egg við snerktum breyði  
- Pylsur við katrinuketsjuppi 
- Rancheros-bønir  
- Roykt flesk við romesko 
- Grillað brokkolini við nøtuolju og gerflykrum 

## KALT

- Tomatsalat við mozzarellaosti og pesto  
- Salat við peru, valnøt og blámuosti  
- Greypfrukt við myntusukri  
- Heitroyktur laksur við smáttuosti,  
edamamebønum og ristaðum pinjukjarnir 
- Ostur við heimagjörðum sitrusloypingi  
- Smyrjusjokolata  
- Fruktsalat við chiafræum og vaniljukremi  

## DREKKA

- Vistfrøðiligt kaffi, ókeypís áfylling **kr. 30**
- A.C. Perch Te, ymisk sløg **kr. 35**
- Vistfrøðiligt djús **kr. 49**
- Kaltbryggjað fruktte **kr. 49**
- Brúsandi vín **kr. 65**

NAVN \_\_\_\_\_

BORD NR.  
Tænarin fyllur út

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