

# TERRACE MENU

KØKKENET HAR ÅBNET FRA 12:00-14:30 OG 18:00-21:30 /  
*KITCHEN IS OPEN FROM 12:00-14:30 AND 18:00-21:30*

SNACKS SERVERET HELE DAGEN /  
*SNACKS SERVED ALL DAY*

FOR INFORMATION OM ALLERGENER, SCAN VENLIGST QR KODEN /  
*FOR INFORMATION REGARDING ALLERGENS, PLEASE SCAN THE QR CODE*



# DRINKS SHORTLIST

## CHAMPAGNE

DKK / €

### POL ROGER, BRUT

GLAS / GLASS

195 / 28

½ FLASKE / ½ BOTTLE

550 / 79

FLASKE / BOTTLE

995 / 142

### BILLECART-SALMON, ROSÉ

GLAS / GLASS

375 / 54

FLASKE / BOTTLE

1875 / 268

### NV. KRUG, GRANDE CUVÉE, 173EME

GLAS / GLASS

550 / 79

FLASKE / BOTTLE

3500 / 500

## HVIDVIN / WHITE WINE

GLAS / GLASS

FLASKE / BOTTLE

2023 RIESLING SELECTION VIEILLES VIGNES, TRIMBACH

150 / 22

750 / 107

2024 SANCERRE, DOMAINE MERLIN CHERRIER

150 / 22

750 / 107

2022 RULLY LA CRÉE CHARDONNAY, MAISON CHANZY

180 / 26

900 / 129

## ROSÉVIN / ROSÉ WINE

2025 MINUTY PRESTIGE, COTES DE PROVENCE

135 / 19

675 / 90

2024 ULTIMATE, COTES DE PROVENCE

145 / 21

700 / 100

2023 MARSANNAY, DOMAINE CHARLES AUDOIN

240 / 34

1200 / 171

## RØDVIN / RED WINE

2020 CHÂTEAU DE BEAUREGARD, FLEURIE

140 / 20

700 / 100

2024 FRÉDÉRIC ESMONIN, GEVREY-CHAMBERTIN

240 / 34

1200 / 171

2022 JOSEPH PHELPS CABERNET SAUVIGNON, NAPA

450 / 64

2250 / 321

## COCKTAILS

### EMERALD PULSE

195 / 28

WAQAR PISCO – MIDORI – VERJUS – SODA

### GOLDEN MARCHAL

195 / 28

GRAND MARNIER – GALLIANO – COCOA LIQUEUR – ORANGE JUICE – MILK

### BLUE VELVET

195 / 28

ALTAMURA VODKA – BLUE CURAÇAO – CHAMPAGNE CORDIAL

## MOCKTAILS

### GOLDEN PASSION

125 / 18

APPLE – PASSIONFRUIT – MANGO – VANILLA

### THE SILK ORCHARD

125 / 18

MULBERRY TEA – ELDERFLOWER – TONIC

### SUMMER BRAMBLE

125 / 18

STRAWBERRY – RHUBARB – LIME – GINGER ALE

## LES CANAPÉS ET SNACKS

DKK / €

SERVERET FRA 12:00-21:30 / SERVED FROM 12:00-21:30

GREEN OLIVES	95 / 13
JAMON IBERICO MED PARMIGIANO, OLIVEN OG SALTEDE MANDLER / JAMON IBERICO WITH PARMIGIANO, OLIVES AND SALTED ALMONDS	495 / 71
SPRØDE VAFLE MED RØGET LAKS, URTECRÈME OG CAVIAR (2 STK.) / CORNETS WITH SMOKED SALMON, HERB CRÈME AND CAVIAR (2 PCS.)	240 / 34
GOUGÈRES MED TRØFFELCREME OG COMTÉ (4 STK.) / GOUGÈRES WITH TRUFFLE CREAM AND COMTÉ (4 PCS.)	150 / 21
HUMMERTARTELET MED YUZU KOSHO OG CAVIAR (2 STK.) / LOBSTER TARTLET WITH YUZU KOSHO AND CAVIAR (2 PCS.)	220 / 31
TRØFFEL FRITTER MED TRØFFEL MAYONNAISE / TRUFFLE FRIES WITH MAYONNAISE	185 / 25
POMMES FRITTER MED CAVIAR DIP / POMMES FRITES WITH CAVIAR DIP	225 / 32

## LES CAVIARS

SERVERET FRA 12:00-21:30 / SERVED FROM 12:00-21:30

50 G. ROSSINI GOLD SELECTED BY MARCHAL	1800 / 257
50 G. ROSSINI OSCIETRA GOLD SELECTION	2300 / 329
50 G. ROSSINI BELUGA	4400 / 629
50 G. GASTRO UNIKA OSCIETRA	2200 / 314
50 G. GASTRO UNIKA PLATINIUM	2000 / 286
50 G. GASTRO UNIKA BELUGA-STERLET	2500 / 357

CAVIAR SERVERET MED BLINIS, URTE CRÈME FRAÎCHE OG VAGTELÆG /  
ALL CAVIAR SERVED WITH BLINIS, HERB CRÈME FRAÎCHE AND QUAIL EGGS.

## OYSTERS AND SHELLFISH

DKK / €

SERVERET FRA 12:00-21:30 / *SERVED FROM 12:00-21:30*

GILLARDEAU OYSTER BLOOD ORANGE AND DILL (PC) 110 / 15

GILLARDEAU OYSTER RASPBERRY AND VERBENA PEPPER (PC) 110 / 15

### LE PETIT PLATEAU

495 / 71

FIRE GILLARDEAU ØSTERS MED GRILLET CITRON, TABASCO,  
SKALOTTELØGS-VINAIGRETTE, KNIVMUSLINGER, MADAGASCAR REJER OG  
SAUCE COCKTAIL /

*FOUR GILLARDEAU OYSTERS WITH GRILLED LEMON, TABASCO, SHALLOTS-  
VINAIGRETTE, RAZOR CLAMS, MADAGASCAR SHRIMPS AND SAUCE COCKTAIL*

## MARCHAL SIGNATURE

SERVERET FRA 12:00-21:30 / *SERVED FROM 12:00-21:30*

SKAL FORUDBESTILLES / *PRE-ORDERS ONLY*

LE GRAND PLATEAU FRUITS DE MER

PR. PERSON 2000 / 286

MINIMUM TO PERSONER /

*MINIMUM TWO PERSONS*

## LES SALADES

DKK / €

SERVERET FRA 12:00-14:30 OG 18:00-21:30 /  
SERVED FROM 12:00-14:30 AND 18:00-21:30

CAESAR SALAT MED KYLLING, HJERTESALAT OG PARMESAN /  
CAESAR SALAD WITH CHICKEN, HEART SALAD AND PARMESAN 220 / 32

MARINEREDE TOMAT OG GEDEOST MED JORDBÆR, BASILIKUM  
OG RABARBERVINAIGRETTE /  
MARINATED TOMATO AND GOAT CHEESE WITH STRAWBERRY, BASIL  
AND RHUBARB VINAIGRETTE 180 / 26

SALAD NICOISE MED HARICOTS VERTS, VAGTELÆG, TOMATER,  
ANSJOSER, KARTOFTER OG TAGGIASCHE OLIVEN /  
SALAD NICOISE WITH HARICOTS VERT, QUAIL EGGS, TOMATO, ANCHOVIES,  
POTATOES AND TAGGIASCHE OLIVES 250 / 36

BURRATA MED VARIATION AF TOMATER, SKALOTTELØG, OLIVENOLIE,  
LAGRET BALSAMICO OG BASILIKUMPESTO 180 / 26  
BURRATA WITH VARIATION OF TOMATOES, SHALLOTS, OLIVE OIL,  
AGED BALSAMIC AND BASIL PESTO

## LES ENTREES

SERVERET FRA 12:00-14:30 OG 18:00-21:30 /  
SERVED FROM 12:00-14:30 AND 18:00-21:30

KOLDRØGET LAKS MED URTE CRÈME FRAÎCHE OG RISTET BRØD /  
COLD SMOKED SALMON WITH HERB CRÈME FRAICHE AND TOASTED BREAD 240 / 34

BOTTONI MED JOMFRUHUMMER OG BOUILLABAISSE /  
BOTTONI WITH LANGOUSTINE AND BOUILLABAISSE 325 / 47

PATÉ EN CROÛTE WITH DUCK, FOIE GRAS AND WALNUTS /  
PATÉ EN CROÛTE MED AND, FOIE GRAS OG VALNØDDER 365 / 49

HVIDE ASPARGES SERVERET MED DANSKE FJORDREJER  
OG SAUCE HOLLANDAISE /  
WHITE ASPARAGUS SERVED WITH DANISH FJORD SHRIMPS  
AND SAUCE HOLLANDAISE

25 G. FJORDREJER / FJORD SHRIMPS 290 / 42

50 G. FJORDREJER / FJORD SHRIMPS 425 / 61

75 G. FJORDREJER / FJORD SHRIMPS 560 / 80

## LES PLATS

DKK / €

SERVERET FRA 12:00-14:30 OG 18:00-21:30 /  
SERVED FROM 12:00-14:30 AND 18:00-21:30

SORT TRØFFELRISOTTO / 495 / 67  
BLACK TRUFFLE RISOTTO

DANSK PIGHVAR MED SOMMERENS GRØNTSAGER, CHAMPAGNE OG 395 / 57  
CAVIAR /  
DANISH TURBOT WITH SUMMER VEGETABLES, CHAMPAGNE AND CAVIAR

POULET AU VIN JAUNE MED POMME FONDANT OG MORKLER/ 465 / 63  
POULET AU VIN JAUNE WITH POMME FONDANTE AND MORELS

OKSEMØRBRAD MED JUS AU VIEUX PORTO, LANG PEBER, SALAT OG 495 / 71  
POMMES FRITES /  
BEEF TENDERLOIN WITH JUS AU VIEUX PORTO, LONG PEPPER, SALAD AND  
FRENCH FRIES

## LES CLUBS SANDWICHES ET BURGERS

SERVERET FRA 12:00-14:30 OG 18:00-21:30 /  
SERVED FROM 12:00-14:30 AND 18:00-21:30

CLUB SANDWICH MED BRYST AF DANSK FRITGÅENDE KYLLING, 235 / 34  
SPRØD BACON, TOMATER, SALAT, ÆG, MAYONNAISE OG POMMES FRITES /  
CLUB SANDWICH WITH BREAST OF DANISH FREE RANGE CHICKEN, CRISPY  
BACON, TOMATOES, SALAD, EGG, MAYONNAISE AND FRENCH FRIES

CLUB SANDWICH MED DANSKRØGET LAKS, AGURK, TOMATER, 265 / 37  
SALAT, ÆG, MAYONNAISE OG POMMES FRITES /  
CLUB SANDWICH WITH DANISH SMOKED SALMON, CUCUMBER,  
TOMATOES, SALAD, EGG MAYONNAISE AND FRENCH FRIES

D'ANGLETERRE BRIOCHE BURGER AF PREMIUM OKSEKØD MED OST 265 / 37  
SPRØD BACON, LØG, TOMATER, SYLTEDE AGURKER, SALAT,  
RELISH MAYONNAISE OG POMMES FRITES /  
D'ANGLETERRE BRIOCHE BURGER OF PREMIUM BEEF WITH CHEESE, CRISPY  
BACON, ONION, TOMATO, PICKLED CUCUMBER, SALAD, RELISH-MAYONNAISE  
AND FRENCH FRIES

VEGANSK BRIOCHE BURGER LAVET PÅ SVAMPE, BEDER, BØNNER 225 / 32  
OG ÆRTER MED LØG, TOMATER, SYLTEDE AGURKER, SALAT,  
RELISH MAYONNAISE OG POMMES FRITES /  
VEGAN BRIOCHE BURGER MADE OF MUSHROOMS, BEETS, BEANS AND PEAS  
WITH ONION, TOMATOES, PICKLED CUCUMBER, SALAD, RELISH MAYONNAISE AND  
FRENCH FRIES

# LES FROMAGE ET DESSERTS

DKK / €

SERVERET FRA 12:00-21:30 / *SERVED FROM 12:00-21:30*

UDVALGTE OSTE MED SPRØDT RUGBRØD OG KOMPOT / <i>ASSORTED CHEESES WITH CRISPY RYE BREAD AND COMPOTE</i>	250 / 33
HJEMMELAVET IS (PER KUGLE) / <i>HOMEMADE ICE CREAM AND SORBET (PER SCOOP)</i> CHOKOLADE / <i>CHOCOLATE</i> VANILJE / <i>VANILLA</i> HONNING / <i>HONEY</i>	80 / 11
KOKOSSORBET / <i>COCONUT SORBET</i>	60 / 9
RABARBER PAVLOVA / <i>RHUBARB PAVLOVA</i>	155 / 21
AFFOGATO	100 / 14
CAFÉ GOURMAND - UDVALG AF TRE SLAGS PETIT FOURS / <i>SELECTION OF THREE PETIT FOURS</i>	150 / 21
SIGNATUR CHOKOLADE OG CAVIAR SURPRISE / <i>SIGNATURE CHOCOLATE AND CAVIAR SURPRISE</i>	395 / 53

# CHAMPAGNE

DKK / €

POL ROGER, BRUT

GLAS / GLASS

195 / 28

½ FLASKE / ½ BOTTLE

550 / 79

FLASKE / BOTTLE

995 / 142

NV. MOËT & CHANDON, BRUT

GLAS / GLASS

195 / 28

FLASKE / BOTTLE

995 / 142

BILLECART-SALMON, BRUT RÉSERVE

GLAS / GLASS

250 / 36

FLASKE / BOTTLE

1250 / 179

BILLECART-SALMON, ROSÉ

GLAS / GLASS

375 / 54

FLASKE / BOTTLE

1875 / 268

NV. CHARLES HEIDSIECK, RÉSERVE BRUT

GLAS / GLASS

200 / 29

FLASKE / BOTTLE

995 / 142

NV. RUINART, "BLANC DE BLANCS"

GLAS / GLASS

375 / 54

FLASKE / BOTTLE

2000 / 286

NV. KRUG, GRANDE CUVÉE, 173 EME

GLAS / GLASS

550 / 79

FLASKE / BOTTLE

3500 / 500

2011 KRUG

GLAS / GLASS

1200 / 172

FLASKE / BOTTLE

6000 / 857

LES CINQ FILLES, BLANC DE BLANCS, ZERO DOSAGE

GLAS / GLASS

480 / 69

FLASKE / BOTTLE

2400 / 343

NV. "SKAGEN", ROSÉ

GLAS / GLASS

380 / 54

FLASKE / BOTTLE

1900 / 272

NV. "SKAGEN", BRUT

GLAS / GLASS

380 / 54

FLASKE / BOTTLE

1900 / 272

# CHAMPAGNE

DKK / €

## CUVÉE PRESTIGE

PR. GLAS / BY THE GLASS

2013 BILLECART-SALMON, BRUT RÉSERVE	2200 / 314
2015 VEUVE CLICQUOT, PONSARDIN, LA GRANDE DAME	4000 / 572
2015 POL ROGER, SIR WINSTON CHURCHILL	5500 / 786
2015 LOUIS ROEDERER, BRUT CRISTAL	7000 / 1000
2011 KRUG	6000 / 857

## ROSÉ PRESTIGE

PR. GLAS / BY THE GLASS

2018 POL ROGER, ROSÉ	1900 / 272
NV. RUINART, ROSÉ	2000 / 286
NV. BOLLINGER, ROSÉ	1900 / 272
NV. KRUG, ROSÉ 29EME	8000 / 1143
2009 DOM PÉRIGNON, ROSÉ	7500 / 1071

## ALKOHOLFRI/ NON ALCOHOL

PR. GLAS / BY THE GLASS

NV. LIGHT HOUSE, WHITE	450 / 64
NV. LIGHT HOUSE, RED	450 / 64
NV. ARENSBAK, EFFERVESCENT, TANGY-GOOSEBERRY-LEMON GRASS	450 / 64
NV. COPENHAGEN SPARKLING TEA (BLÅ)	500 / 72
NV. FRENCH BLOOM, FRENCH SPARKLING ROSE	1100 / 157
NV. RICHARD JUHLIN, BLANC DE BLANCS, SPARKLING WHITE	600 / 86

## HVIDVIN / WHITE WINE

PR. GLAS / BY THE GLASS

DKK / €

2023 TRIMBACH, RIESLING, VIEILLES VIGNES	150 / 22
2024 DOMAINE MERLIN CHERRIER, SANCERRE	150 / 22
2022 DOMAINE C. NICOLLE, CHABLIS, LES FFOURNEAUX, 1.CRU	165 / 24
2025 CLOUDY BAY, SAUVIGNON BLANC	200 / 29
2022 MAISON CHANZY, RULLY, LA CRÉE	180 / 26

## RØDVIN / RED WINE

PR. GLAS / BY THE GLASS

2020 CHÂTEAU DE BEAUREGARD, FLEURIE	140 / 20
2021 MAURO MOLINO, BAROLO	240 / 34
2022 PAVILLON DE CHÂTEAU LEOVILLE POYFERRÉ	220 / 31
2024 FRÉDÉRIC ESMONIN, GEVREY-CHAMBERTIN	240 / 34
2022 JOSEPH PHELPS, NAPA VALLEY, CABERNET SAUVIGNON	450 / 64
2020 CHATEAU GISCOURS, 3EME CRU CLASSE	500 / 72
2022 WILLIAMS SELYEM, FOSS VINEYARD, PINOT NOIR	800 / 114

## ROSÉVIN / ROSÉ WINE

PR. GLAS / BY THE GLASS

2024 ULTIMATE, CÔTES DE PROVENCE	145 / 21
2025 MINUTY PRESTIGE, CÔTES DE PROVENCE	135 / 19
2024 MAISON GALOUPET, "G", PROVENCE	120 / 17
2023 DOMAINE C.AUDOIN, MARSANNAY ROSE	240 / 34
2024 CHATEAU GALOUPET, CRU CLASSE, PROVENCE	200 / 29

## DESSERTVIN / SWEET WINE

PR. GLAS / BY THE GLASS

2023 DOMAINE DES BAUMARD, CÔTEAUX DU LAYON, LOIRE	135 / 19
NV. MALVIRA, BRACHETTO, BIRBET SPUMANTE	140 / 20
2010 NIEPOORT COLHEITA, PORT	150 / 22

# D'ANGLETERRE COCKTAILS

INSPIRERET AF ARVEN FRA HOTEL D'ANGLETERRE OG KØBENHAVNS ÅND FORENER DENNE  
COCKTAILKOLLEKTION KLASSISK HÅNDVÆRK MED MODERNE KREATIVITET/

*INSPIRED BY THE HERITAGE OF HOTEL D'ANGLETERRE AND THE SPIRIT OF COPENHAGEN, THIS  
COCKTAIL COLLECTION BLENDS CLASSIC CRAFTSMANSHIP WITH MODERN CREATIVITY*

	DKK / €
<b>BALTIC BITTER</b> LINE AQUAVIT, WHITE VERMOUTH, SUZE, ELDERFLOWER <i>APERITIF – SOPHISTICATED – FLORAL</i>	195 / 28
<b>EMERALD PULSE</b> WAQAR PISCO, MIDORI, VERJUS, SODA <i>BRIGHT - FIZZY – CRISP</i>	195 / 28
<b>FOSTER SOLEIL</b> HENNESSY COGNAC, BANANA LIQUER, LEMON, PINEAPPLE <i>SUNNY – CITRUSY - ECCENTRIC</i>	195 / 28
<b>COPPIN'S FIZZ</b> MULBERRY TANQUERAY GIN, CITRUS, CREAM, EGG, SODA <i>CITRUSY – FLORAL – A NOD TO MARIA COPPIN</i>	215 / 31
<b>BLUE VELVET</b> ALTAMURA VODKA, BLUE CURAÇAO, CHAMPAGNE CORDIAL <i>LUSH – SMOOTH – LUXURIOUS</i>	195 / 28
<b>SCARLET PICNIC</b> PLYMOUTH SLOE GIN, STRAWBERRY, RHUBARB <i>EVOCATIVE – PLAYFUL – RICH</i>	195 / 28
<b>TERRACOTTA EMBER</b> DON JULIO REPOSADO, CARROT, COCO NIBS <i>OLD FASHIONED INSPIRED – WARM – EARTHY</i>	255 / 36
<b>RUBY REGENT</b> EMINENTE RUM, PORT, ITALICUS, SHERRY, CHERRY <i>FRUITY – REFRESHNING – ELEGANT</i>	215 / 31
<b>GOLDEN MARCHAL</b> GRAND MARNIER, GALLIANO, COCOA LIQUER, ORANGE, MILK <i>CLARIFIED CADILLAC – INDULGENT – A TRIBUTE TO JEAN MARCHAL</i>	195 / 28
<b>NIGHTSHIFT</b> BULLEIT RYE, DOLIN BONAL, CYNAR, LUCANO CAFFE <i>BOOZE-FORWARD – MOODY- CONTEMPLATIVE</i>	225 / 32

SKABT PÅ MARCHAL BAR — HVOR DANSK ELEGANCE MØDER TIDLØS COCKTAILTRADITION /

*CRAFTED AT MARCHAL BAR – WHERE DANISH ELEGANCE MEETS TIMELESS COCKTAIL TRADITION*

# D'ANGLETERRE MOCKTAILS

VORES ALKOHOLFRIE COCKTAILS ER SKABT MED DEN SAMME KREATIVITET OG PRÆCISION SOM VORES KLASSISKE COCKTAILS OG FREMHÆVER LIVLIGE INGREDIENSER, EN FIN BALANCE OG EN FORFRISKENDE KARAKTER /

*OUR NON-ALCOHOLIC COCKTAILS ARE CRAFTED WITH THE SAME CREATIVITY AND PRECISION AS OUR CLASSIC COCKTAILS, SHOWCASING VIBRANT INGREDIENT, DELICATE BALANCE AND REFRESHING CHARACTER.*

	DKK / €
<b>THE SILK ORCHARD</b> MULBERRY TEA, ELDERFLOWER, TONIC <i>FLORAL - REFRESHING - INDULGENT</i>	125 / 18
<b>SUMMER BRAMBLE</b> STRAWBERRY, RHUBARB, LIME, GINGER ALE <i>FRUITY - BRIGHT - EFFERVESCENT</i>	125 / 18
<b>GOLDEN PASSION</b> APPLE, PASSION FRUIT, MANGO, VANILLA <i>EXOTIC - VIVID - ECCENTRIC</i>	125 / 18
<b>EARL'S RESERVE</b> EARL GREY TEA, CARROT, COCO NIBS <i>OLD FASHIONED INSPIRED - WARM - EARTHY</i>	125 / 18
<b>CRIMSON COBBLER</b> CHERRY, LEMON, GRAPEFRUIT SODA <i>THIRST QUENCHER - FRUITY - SUMMER-FORWARD</i>	125 / 18
<b>AZURE COLADA</b> PINEAPPLE, COCONUT, CREAM <i>TROPICAL - CREAMY - SILKY</i>	125 / 18
<b>APERITIF NO. 0</b> "BTTR" APERITIF, RASPBERRY, GRENADINE, LEMON, SODA, <i>BITTERSWEET - FRUITY - CITRUS</i>	135 / 20

SKABT PÅ MARCHAL BAR — HVOR DANSK ELEGANCE MØDER TIDLØS COCKTAILTRADITION /  
*CRAFTED AT MARCHAL BAR — WHERE DANISH ELEGANCE MEETS TIMELESS COCKTAIL TRADITION.*

## ØL / BEER

DKK / €

CARLSBERG FADØL / CARLSBERG DRAFT BEER	75 / 11
CARLSBERG ALKOHOLFRI / CARLSBERG NON-ALCOHOLIC	50 / 7
JACOBSEN: YAKIMA IPA, BROWN ALE	70 / 10
KRONENBOURG 1664 BLANC	70 / 10
GRIMBERGEN BLONDE / DOUBLE AMBRÉE	70 / 10

## SODAVAND & JUICE / SOFT DRINKS

DIVERSE SODAVAND / ASSORTED SOFT DRINKS	50 / 7
FEVER TREE: INDIAN / MEDITERRANEAN / ELDERFLOWER	50 / 7
ISKILDE MINERALVAND / STILL WATER / SPARKLING (0,33 L.)	50 / 7
ISKILDE MINERALVAND / STILL WATER / SPARKLING (0,75 L.)	75 / 11
D'ANGLETERRE FILTERED WATER, STILL / SPARKLING	60 / 9
ICE TEA: FERSKEN ELLER CITRON / PEACH OR LEMON	50 / 7
RED BULL: ALMINDELIG ELLER SUKKERFRI / REGULAR OR SUGAR FREE	50 / 7
TOMATJUICE / TOMATO JUICE	55 / 8
APPELSINJUICE / ORANGE JUICE	75 / 11
REBÆL ORGANIC JUICE: APPLE	50 / 7
ØSTERBERG ORGANIC: LEMON VERBENA OR ELDERFLOWER	50 / 7

## KAFFE OG TE / COFFEE AND TEA

STEMPELKAFFE / FRENCH PRESS COFFEE (PR. GÆST / PR. GUEST)	60 / 9
ESPRESSO	55 / 8
DOBBELT ESPRESSO / DOUBLE ESPRESSO	70 / 10
CAFÉ LATTE	60 / 9
CAPPUCCINO	60 / 9
KOFFEINFRI KAFFE / DECAFFEINATED COFFEE	60 / 9
VARM CHOKOLADE / HOT CHOCOLATE	75 / 11
TE / TEA	60 / 9

VARIANTER / TYPES:

ENGLISH BREAKFAST, EARL GREY, DARJEELING 2ND FLUSH, ASSAM,  
FRAGRANT JADE, WHITE TEMPLE, WHITE MULBERRY, COOL HERBAL WITH MINT,  
PEARL JASMIN, ROOIBOS VANILLA, CHAMOMILE, FRESH MINT & GINGER TEA

VORES KAFFE FRA NESPRESSO ER 100% CO<sub>2</sub>-NEUTRAL /  
*OUR COFFEE FROM NESPRESSO IS 100% CO<sub>2</sub>-NEUTRAL*

VORES TE FRA A.C PERCH ER CERTIFICERET AF THE ETHICAL TEA PARTNERSHIP /  
*OUR TEA FROM A.C PERCH IS CERTIFIED BY THE ETHICAL TEA PARTNERSHIP*