

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

2024 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 CRÉME 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
JORDBÆRSORBET / <i>STRAWBERRY SORBET</i>	60 / 9
JORDBÆR MED HYLDEBLOMST OG BASILIKUM / <i>STRAWBERRY WITH ELDERFLOWER AND BASIL</i>	180 / 24
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. FLASKE / BY THE BOTTLE

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. FLASKE / BY THE BOTTLE

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. FLASKE / BY THE BOTTLE

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 / €

2024 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 / €
BALTIC BITTER LINE AQUAVIT, WHITE VERMOUTH, SUZE, ELDERFLOWER <i>APERITIF – SOPHISTICATED – FLORAL</i>	195 / 28
EMERALD PULSE WAQAR PISCO, MIDORI, VERJUS, SODA <i>BRIGHT - FIZZY – CRISP</i>	195 / 28
FOSTER SOLEIL HENNESSY COGNAC, BANANA LIQUER, LEMON, PINEAPPLE <i>SUNNY – CITRUSY - ECCENTRIC</i>	195 / 28
COPPIN'S FIZZ MULBERRY TANQUERAY GIN, CITRUS, CREAM, EGG, SODA <i>CITRUSY – FLORAL – A NOD TO MARIA COPPIN</i>	215 / 31
BLUE VELVET ALTAMURA VODKA, BLUE CURAÇAO, CHAMPAGNE CORDIAL <i>LUSH – SMOOTH – LUXURIOUS</i>	195 / 28
SCARLET PICNIC PLYMOUTH SLOE GIN, STRAWBERRY, RHUBARB <i>EVOCATIVE – PLAYFUL – RICH</i>	195 / 28
TERRACOTTA EMBER DON JULIO REPOSADO, CARROT, COCO NIBS <i>OLD FASHIONED INSPIRED – WARM – EARTHY</i>	255 / 36
RUBY REGENT EMINENTE RUM, PORT, ITALICUS, SHERRY, CHERRY <i>FRUITY – REFRESHNING – ELEGANT</i>	215 / 31
GOLDEN MARCHAL GRAND MARNIER, GALLIANO, COCOA LIQUER, ORANGE, MILK <i>CLARIFIED CADILLAC – INDULGENT – A TRIBUTE TO JEAN MARCHAL</i>	195 / 28
NIGHTSHIFT 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 / €
THE SILK ORCHARD MULBERRY TEA, ELDERFLOWER, TONIC <i>FLORAL - REFRESHING - INDULGENT</i>	125 / 18
SUMMER BRAMBLE STRAWBERRY, RHUBARB, LIME, GINGER ALE <i>FRUITY - BRIGHT - EFFERVESCENT</i>	125 / 18
GOLDEN PASSION APPLE, PASSION FRUIT, MANGO, VANILLA <i>EXOTIC - VIVID - ECCENTRIC</i>	125 / 18
EARL'S RESERVE EARL GREY TEA, CARROT, COCO NIBS <i>OLD FASHIONED INSPIRED - WARM - EARTHY</i>	125 / 18
CRIMSON COBBLER CHERRY, LEMON, GRAPEFRUIT SODA <i>THIRST QUENCHER - FRUITY - SUMMER-FORWARD</i>	125 / 18
AZURE COLADA PINEAPPLE, COCONUT, CREAM <i>TROPICAL - CREAMY - SILKY</i>	125 / 18
APERITIF NO. 0 "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% CO₂-NEUTRAL /
OUR COFFEE FROM NESPRESSO IS 100% CO₂-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