Order and pay at the counter in the bakery.
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Breakfast

Every day from 09:00-11:00

Soft-boiled egg Kr. 15,-

Rye bread porridge
Rye bread from Pabst Bakery soaked I Krenkerup Beer and brown sugar.
Served warm and topped with vanilla-cream and chopped hazelnuts Kr. 75,-

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Scrambled eggs and bacon
Creamy scrambled eggs and fried bacon served on toasted white bread Kr. 90,-

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Mini Morning Kr. 60,-
Sourdough roll with organic butter fra Thise, Castello Aged Havarti and homemade berry compote

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Breakfast plate
Sourdough bread and toasted ryebread from Pabst Bakery, Castello aged Havarti, sliced sausages,
Greek style yogurt with homemade berry compote and almonds, fresh fruit and
organic butter from Thise and a soft-boiled egg Kr. 125,-

Extra:
Homemade berry compote Kr. 10,-

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Menu

Every day of the week 11:30-16:00.
When open in the evenings from 17.30 -21.00.

Snack board
With toasted sourdough bread, homemade ryebread chips, pesto, salted almonds,
olives and organic butter from Thise Kr. 125,-
Olives Kr. 40,-
Salted almonds Kr. 40,-

Luxury Traditional Smørrebrød
Egg, tomato, bacon and bearnaisemayo
Beetroot tatar, horseradish, mayo and eggyolk
Pan-fried breaded plaice fillet, homemade capers-/herb crème and homemade pickled red onions Kr. 95,-
Creamy chicken salad, topped with apple and bacon 2 pcs.kr. 175,- pr. person

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Hummus toast
Toasted sourdough bread with our homemade roasted red pepper hummus, fried capers,
homemade pickled fennel og toasted pumpkinseeds. Kr. 125,-
White wine recommendations: Trinquons VDF Sauvignon Blanc 2024, France

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Creamy mushroom toast
Toasted sourdough bread with creamy mushrooms flavored with coarse grain mustard and herbs,
topped with roasted chorizo and arugula. Kr. 125, -
Red wine recommendations: Jaffelin Pinot noir 2025, France

Toasted ryebread panini
Toasted ryebread with mayo, salad, café's creamy tuna salad flavored with Greek style yogurt, mayo,
red onion and capers served with homemade pickled candy stripe beets. Kr. 125,-
Red wine recommendations: Erbes Würzgarten Riesling Kabinett Feinherb 2023, Germany

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Hot panini on sourdough bread with pulled beef
Sourdough bread with parsley mayo, slow cooked pulled beef, flavored with local Krenkerup Beer,
cheddar cheese and homemade pickled red onions.
Served with seasonal salad in vinaigrette Kr. 125,-
Red wine recommendations: Mathieu Seriziers CDR 2023, France

Hot panini on sourdough bread with pulled chicken
Sourdough bread with mayo, pulled chicken from Happy Chicken coated in red pesto,
Castello Aged Havarti cheese and fresh tomatoes.
Served with seasonal salad in vinaigrette Kr. 125,-
Red wine recommendations: Lungarotti Cadetto Umbria Rosso IGT 2023, Italy

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Café salad
Seasonal salad in vinaigrette topped with pearl barley mixed with a vegan Karachi vinaigrette from Optimahl, homemade pickled fennel, cold oven roasted beetroot, soft white cheese and chopped almonds
Served with toasted sourdough bread from Pabst and organic butter from Thise. Kr. 125, -
Extra: pulled chicken, smoked salmon, or 4 falafels Kr. 45, -
White wine recommendations: Trinquons VDF Sauvignon Blanc 2024, France

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The Café Fish
Pan-fried breaded plaice fillet topped with shrimp salad, hot smoked salmon,
seaweed pearls with lemon flavor, and fresh asparagus. Served on buttered bread with lettuce Kr.165,-
White wine recommendations: La Mision Chardonnay Reserva 2024, Chile

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Pariserbøf (fried beef patty)
Fried Irish grass-fed beef patty with capers, pickled beetroot, homemade pickles,
raw onion, and horseradish. Served on butter-fried bread with an organic egg yolk Kr.165,-
Red wine recommendations: Lungarotti Cadetto Umbria Rosso IGT 2023, Italy

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The Café burger
Irish grass-fed beef patty topped with creamed mushrooms flavored with coarse grain mustard and herbs, topped with homemade pickled red onions
Served in a burger bun from Pabst Bakery with truffle mayo and salad
On the side: oven potatoes and garlic mayo. Kr. 175,-
Red wine recommendations: Mathieu Seriziers CDR 2023, France

Crispy chicken burger
Breaded chicken burger from Happy Chicken topped with homemade capers-/herb crème and fresh red onion
Served in a burger bun from Pabst Bakery with mayo and salad
On the side: oven potatoes and garlic mayo Kr. 175,-
White wine recommendations: La Mision Chardonnay Reserva 2024, Chile

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Vegan burger
Plant-based patty with salad, apple and pickled beansprouts.
Served in a vegan burger bun from Pabst Bakery with vegan smoked BBQ creme from Optimahl
On the side: oven potatoes and vegan garlic mayo Kr. 175,-
Red wine recommendations: Mathieu Seriziers CDR 2023, France

Tapas
Selection of three cheeses and three types of charcuteries,
served with delicacies, sourdough bread, and organic butter Kr. 185,-
Red wine recommendations: Jaffelin Pinot noir 2025, France

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Evening hours (Wednesday, Thursday, Friday and Saturday)

Every Wednesday, Thursday, Friday and Saturday evening we are open till 21:00
It is also possible to order from our lunch menu those nights.

Evening menu from 17:30-20:30 (kitchen closes)

Tagliatelle (vegan)
Pasta tossed in a creamy mushroom sauce flavored with coarse grain mustard and herbs,
topped with pickled candy stripe beets, chopped salted almonds and toasted sourdough bread. Kr. 135,-
Add on: Pulled chicken from Happy Chicken Kr. 40,-
White wine Recommendations :La Mision Chardonnay Reserva 2024, Chile

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Country style salad
Seasonal salad in vinaigrette topped with a rustic potatosalad mixed in a herb oil,
cold oven baked carrots, olives, toasted pumpkinseeds and Grana Padano cheese
Served with toasted sourdough bread from Pabst and organic butter from Thise. Kr. 135, -
Extra: pulled chicken from Happy Chicken, hot smoked salmon, or 4 falafels Kr. 40, -
White wine recommendations: Trinquons VDF Sauvignon Blanc 2024, France

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The Cafés Goulash
Tender beef, carrots, onion and mushrooms in a lightly spiced creamsauce Kr. 175,-
Served with mash potatoes
Red wine recommendations:Mathieu Seriziers CDR 2023, France

Pulled beef burger
Slow cooked pulled beef, flavored with local Krenkerup Beer,
topped with cheddar cheese and homemade pickled red onions
Served in a burger bun from Pabst Bakery with caramelized onion mayo and salad Kr. 175,-
On the side: oven potatoes and garlic mayo.
Red wine recommendations: Mathieu Seriziers CDR 2023, France

The Café Signature
Slow cooked chicken thigh in a sauce flavored with Riesling, pearl onions, mushrooms and cream
Topped with bacon and served with roasted potatoes and sourdough. Kr. 175,-
White wine Recommendations: La Mision Chardonnay Reserva 2024, Chile

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Kids menu

Fish fillet (for children up to 12 years)
Served with homemade remoulade and oven potatoes. Kr. 95,-

Nuggets (for children up to 12 years)
Served with oven potatoes and ketchup. Kr. 95,-

The junior burger (for children up to 12 years)
With Irish grass-fed beef in a burger bun with mayo, salad, tomato
Served with oven potatoes and ketchup. Kr. 125,-

The sweet ones

Warm Brownie
Brownie from Pabst Bakery, served with a scoop of vanilla ice cream and homemade berry compote
Wine recommendation: Schola Sarmenti Corimei, Italy Kr. 75,-

Apple trifle
Vanilla-cream with homemade apple compote and cookie crunch Kr. 75,-
Wine recommendation: *Schola Sarmenti Corimei, Italy*

Pie of the day with a scoop of ice cream Kr. 75,-

Cheese board
3 types of cheese with rum/syrup nuts, sourdough bread, and organic butter. Kr. 85,-

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