

Breakfast

Louise's Oatmeal

With crispy apples from Lolle Fruit, honey syrup and marzipan crunch Kr. 65,-

Soft boiled egg from Dalbakkegaard

Kr. 15,-

Season beer porridge

Delicious homemade beer porridge with vanilla-quark mousse and butter fried pear from Lolle Fruit Kr. 65,-

Butter fried cinnamon bread

With vanilla-quark mousse, hazelnut syrup and homemade berry compote Kr. 65,-

Warm breakfast panini

Sourdough with tarragon mayo, Emmentaler, turkey and topped with fried egg from Dalbakkegaard Kr. 110,-

Breakfast plate

Sourdough bun with whipped butter, Arla Unika cheese and soft boiled egg from Dalbakkegaard Kr. 105,-

Additional purchase:

Homemade jam Kr. 10,-

Salami/turkey Kr. 10,-

Sunday plate (every Sunday from 09.00 to 15.00)

Beef porridge with vanilla mousse and crispy pears from Lolle Fruit, quark with homemade berry compote and granola. Soft boiled egg from Dalbakkegaard, local salami, cheese, whipped butter and an optional pastry from Pabst Bakery Kr. 135,-



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Vinogbrod_Guest Adgangskode: Vinogbrod.

Menu

Luxury open sandwiches, different choices, see the display in the bakery

Filled croissant, see the display in the bakery

Bruschetta on sourdough bread

With cream stewed mushrooms, herbs, serrano ham and arugula salad
Wine recommendation: Langhe Rosso, Piemonte, Italy

Kr. 95,-

Warm panini on ryebread

With tarragon mayo, mozzarella, turkey, gherkins and arugula salad served with salad of the season
Wine recommendation: Pinot Noir, Rheingau, Germany

Kr. 110,-

Warm panini on sourdough bread

With parsley mayo, red wine braised pig jaws, Emmentaler and raw pickled onions, served with salad of the season
Wine recommendation: Pinot Noir, Rheingau, Germany

Kr. 110,-

Salad Café Style

Salad of the season with vinaigrette and quinoa, edamame beans, apples from Lolle Fruit, Mediterranean cheese, pickled onion, homemade salted almonds.
 Served with sourdough bread from Pabst and organic butter from Thise
 Additional purchase: Chicken from Dalbakkegaard,
 hot smoked salmon or 4 pieces of falafel from "Naturli" (Glutenfree)
Wine recommendation: Riesling Kabinett, Mosel, Germany

Kr. 135,-

Kr. 35,-

Sunday plate (every Sunday from 09.00 to 15.00)

Beef porridge with vanilla mousse and crispy pears from Lolle Fruit, quark with homemade berry compote and granola. Soft boiled egg from Dalbakkegaard, local salami, cheese, whipped butter and an optional pastry from Pabst Bakery

Kr. 135,-

Bygotto

With homemade pumpkin puree, the café pickled red onion, Arla Unika cheese and chopped homemade salted almonds
Wine recommendation: Chardonnay, Californien, USA

Kr. 135,-

The café Shooting Star

Fried breaded plaice topped with our own shrimp salad and hot smoked salmon, served with toast and salad
Wine recommendation: Soave Classico, Monteforte, Veneto, Italiy

Kr. 155,-



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The café burger

Delicious dry-aged beefburger topped with creamy mushrooms and raw pickled onions. Served in a burger bun from Pabst Bakery with tarragon mayo, salad and baked potatoes and garlic mayo

Kr. 160,-

Wine recommendation: Cabernet Sauvignon, Buried Cane, Columbia Valley Washington, USA

Pulled Chicken burger

Pulled chicken in the kitchen's homemade tomato sauce, topped with grated organic herb cheese from Thise. Served in a delicious burger bun from Pabst bakery with parsley mayo, salad and baked potatoes and garlic mayo

Kr. 160,-

Wine recommendation: Rosé, Provence, France

Vegan burger

With plant based "beef," salad, crispy apples from Lolle Fruit, pickled onions served in a delicious burger bun from Pabst Bakery, smeared with a vegan herb sauce

Kr. 160,-

Served with baked potatoes and vegan mayo

Wine recommendation: Langhe Rosso, Piemonte, Italy

Parisian steak

Ground beef, toasted capers, home pickled beets, homemade pickles and horseradish, served on butter fried bread, and an egg yolk from Dalbakkegaard

Kr. 160,-

Wine recommendation: Ripasso, Valpolicella, Italy

Tapas

Selection of three different cheeses, three kinds of charcuterie, served with other delicacies and sourdough bread from Pabst Bakery and whipped butter

Kr. 175,-

Wine recommendation: Tempranillo, Rioja, Sierra de Tolono, Spain

Children panini (for children up to 12 years)

Warm panini on sourdough bread from Pabst Bakery with turkey and og mozzarella, with baked potatoes and sauce

Kr. 75,-

Children burger (for children up to 12 years)

With dry-aged beef in a burger bun from Pabst Bakery, with mayo, ketchup, salad og cucumber, served with baked potatoes and sauce

Kr. 115,-

Sweets

Vanilla ice, cinnamon crisp and homemade berry compote

Kr. 75,-

Wine recommendation: Sweet wine, Puglia, Italy

Pie of the day, with a scoop ice

Kr. 75,-

Cheese plate

3 different kinds of cheese, sourdough bread and whipped butter

Kr. 75,-



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