

**Order and pay at the counter in the bakery.
Please state table number**



Breakfast

Every day from 09:00-11:00

Soft-boiled egg (organic)	Kr. 15,-
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Greek yoghurt	
Organic Greek yoghurt from Thise topped with syrup, pomegranate seeds, and cookie crunch	Kr. 75,-
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Avocado Toast	
Toasted sourdough bread with avocado cream, cottage cheese, pomegranate, and syrup-roasted seeds	Kr. 80,-
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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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Breakfast plate	
Sourdough bread and toasted ryebread from Pabst Bakery, Castello aged Havarti, sliced sausages, Greek yogurt with berry compote and syrup-roasted seeds, fresh fruit, organic butter from Thise and a soft-boiled organic egg	Kr. 125,-
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Extra:	
Homemade berry compote	Kr. 10,-
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Vinogbrod_Guest Adgangskode: Vinogbrod.

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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 topped with dill/lemon mayo and shrimp

Chicken salad mixed with avocado cream, topped with salted almonds and pickled red onions

Potato with beetroot hummus, pickled fennel, and truffle chips (vegan option available)

Kr.95,-

Meatball with homemade potato salad and herbs

2 pcs.kr. 175,- pr. Person

Tomato bruschetta

Toasted sourdough bread with arugula, homemade tomato salad with fresh parsley and garlic, topped with Serrano ham.

Kr. 125,-

White wine recommendations: Lungarotti L'U Bianco 2023

Avocado toast

Toasted sourdough bread with avocado cream, Mediterranean cheese, baked tomatoes, pickled red onions, topped with herbs and chopped salted almonds.

Kr. 125,-

White wine recommendations: Jaffelin Chardonnay 2025

The café's shrimps special

With homemade shrimp salad with fennel and celery

Served on toasted sourdough bread and mizuna salad.

Kr. 125,-

White wine recommendations: Erbes Würzgarten Riesling Kabinett Feinherb 2023

Hot panini on sourdough bread

Sourdough bread with tarragon mayo, pulled chicken from Happy Chicken, organic herb cheese from Thise, arugula, and fresh red onions. Served with seasonal salad in vinaigrette

Kr. 125,-

Red wine recommendations: Jaffelin Pinot Noir 2025

Warm open panini

Roasted sourdough bread with mayo, salad, and warm BBQ pulled beef,

Nordic coleslaw, topped with apples and herbs

Kr. 125,-

Red wine recommendations: Mathieu Seriziers Côtes du Rhône 2022

Toasted ryebread panini

Toasted ryebread with homemade dill/lemon mayo, salad, café's salmon salad flavored with horseradish, topped with pickled fennel, pomegranate seeds, and herbs.

Kr. 125,-

Red wine recommendations: Erbes Würzgarten Riesling Kabinett Feinherb 2023



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Café salad

Seasonal salad in vinaigrette topped with red quinoa (GF), edamame beans, beetroot strips, pickled red onions, flakes of Grana Padano, and chopped hazelnuts
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

Summer pasta salad

Mixed salad with pasta in tomato pesto, fresh nectarine, radishes, pickled red onions, and chopped salted almonds. Served with sourdough bread and organic butter

Kr. 125,-

Extra: pulled chicken, smoked salmon, or 4 pcs falafels

Kr. 45,-

White wine recommendations: Jaffelin Chardonnay 2025

The Café Stjernesked

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: Lungarotti L'U Bianco 2023

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: Arroyo Ribera del Duero Crianza 2021

The Café burger

Irish grass-fed beef patty topped with Emmental cheese, pickled gherkins, and bacon. Served in a burger bun from Pabst Bakery with jalapeño mayo and salad

Kr. 175,-

On the side: oven potatoes and garlic mayo.

Red wine recommendations: Mathieu Seriziers Côtes du Rhône 2022

Crispy chicken burger

Breaded chicken burger from Happy Chicken topped with avocado cream and tomato salad
Served in a burger bun with chipotle mayo and salad

Kr. 175,-

On the side: oven potatoes and garlic mayo

Red wine recommendations: Jaffelin Pinot Noir 2025

Vegan burger

Plant-based patty with salad, baked tomatoes, beetroot strips.
Served in a burger bun with vegan dressing from Optimahl

Kr. 175,-

On the side: oven potatoes and vegan mayo

White wine recommendations: Erbes Würzgarten Riesling Kabinett Feinherb 2023

Tapas

Selection of three cheeses and three types of charcuteries, served with delicacies, sourdough bread, and organic butter

Kr. 185,-

Red wine recommendations: Mathieu Seriziers Côtes du Rhône 2022



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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 roasted 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 roasted potatoes and ketchup.

Kr. 125,-

The sweet ones

The Café trifle

Vanilla ice cream with homemade berry compote and cookie crunch

Kr. 75,-

Wine recommendation: Schola Sarmenti Corimei

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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