

FOOD



BREAKFAST

Coco Complet
Sourdough bun with butter, cheese and jam

Juice & Coffee
140

Soft boiled egg
25

Croissant
35

Pain au chocolat
35

LUNCH SPECIALS

12.00-14.30

Vitello Tonnato
Grilled veal with tuna sauce and rocket salad
140

Burrata Salad
Rocket, tomato & grilled peaches
135

Tuna Salad
Archichokte, green beans and soft boiled eggs
145

Crab, avocado and tomato on
grilled sourdough bread
135



BAR MENU

Grilled sandwich with mustard, ham, cheese and tomato
95

Grilled sandwich with mozzarella, pesto and tomato
95

Grilled sandwich with mustard, comté and Parmigiano
95

Green salad with zucchini, kalamata, guindillas and
artichokes
145

Anchoives with vanilla butter and broiche bread
90

Cheese Platter 3 pieces
150

Assiette de Charcuterie
195

Sourdough bread with olive oil
40

SWEETS

Macarons 1 piece
25

Petit fours 3 pieces
75

BEVERAGES



JUICE & LEMONADE

Apple, orange or pink grapefruit juice
40

Elderflower, yuzu, lemon or blood orange lemonade
45

Cocos Hindbærbrus
45

Filtered water - still or sparkling
25

DRINKS & WINE

Mimosa - orange or grapefruit
110

Spritz - choose between:
Aperol, Lillet, Limoncello or Elderflower
120

Vermouth - choose between:
Bordiga Rosso, Bordiga Bianco, Vermouth
Moderne or Chianto Vergano
85/100/150

Gl. Cremant Brut Nature
100

Gl. Sancerre Paul Prieur
110

Gl. Beajolais Côte de Py
95

Gl. Pinot Noir Yannik Meckert
125

BEER

Draft beer
Tuborg Pilsner, 1664 Kronenbourg Blanc, Yakima IPA
65

Mikkeller beer
Pilsner, Classic, Blanche, Berliner Weisse, IPA og non-alc
Wheat Ale
65

COFFEE & TEA

Slayer espresso
30

Americano
35

Flat white or cortado
40

Cappuccino or latte
45

Matcha Tea or Latte
60

Hot chocolate
50

Tea pot Sing Tehus Black, white, green, rooibus or herbal
mint
50

Iced Coffee
Vanilla, Hazelnut or Caramel sirup
50