CAFÉ VAABENGAARD Gilleleje

COFFEE MENU	STARTERS
Café Latte (double shot) 45,-	Aperol Spritz 75,-
Small Café Latte (single shot) 39,-	Spumante, organic Italian sparkling wine glass 65,- / bottle 265,-
Cappuccino 39,-	
Cortado	Rosé Champagne, Baron Albert 550,-
Café Macchiato35,-	
Americano	Original Tender Cocktails
Espresso 30,-	
Chai Latte 45,-	
Ice coffee 45,-	
French Press 1 L	SOFT DRINKS Local Rokkedyssegård juice, 25 cl 35,- (Raspberries or blackberries)
Tea 30,-	
Hot chocolate, whipped cream 39,-	
Irish coffee 2 cl 65,-	Mosters organic juices, 25 cl 35,- (Apple, orange, elderflower, rhubarb)
EXTRA:	
Soy-, oat- and lactose free milk	Galvanina lux organic soda, 35 cl 40,- (Red grape, orange, lemon, sports, ginger beer or tonic)
THE SWEET MENU	J J 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1
Delicious & homemade - see selection at the bar	Galvanina water still/sparkling 35 cl 25,-Galvanina water still/sparkling 75 cl 45,-
Cake of the day 38,-	Co oo oolo / 70% 22 ol 25
JOTA Gilleleje cream puff22,-	Coca cola/ Zero 33 cl 35,-
Cookies	BEER
Croissant	Draft beer from Hornbeer, 25 cl 40,- Draft beer from Hornbeer, 40 cl 58,- (Weiss, pilsner, brown ale)
SNACKS	Hornhoor hottlad boar 22 al 45
Salted, smoked almonds 35,-	Hornbeer bottled beer 33 cl 45,- (See selection at the bar)
Peanuts	· ·
Olives	Tee Dawn light and non-alcoholic beer, 33 cl

BRUNCH (until 1pm)

BRUNCH PLATE

Organic skyr with homemade muesli and syrup from Rokkedyssegård, scrambled eggs and bacon, three kinds of cheese, fruit, charcuterie from Kødsnedkeren, jam, butter and homemade bread

Adult.......85,-/ Children......85,-

Additional (+ 25,-):

Pancake with syrup or Local hot-smoked salmon or Organic ginger shot

LUNCH (10am-16pm)

4 KINDS OF HERRING

with homemade rye bread, pickled red onions and capers...... 135,-

FISH CAKES

Pan-fried fish cakes with homemade rye bread and sauce "remoulade"...... 135,-

COLD DISHES

on homemade rye bread

Hand-peeled prawns with sauce verte......135,-

Hot-smoked salmon with pesto.... 145,-

Seafood salad with lobster tails, shrimp and herbs...... 155,-

CLUBSANDWICH

LUNCH PLATE

Hand-peeled shrimp with fresh asparagus, pan-fried fish cake, chicken salad with bacon, three kinds of cheese.

Butter and homemade bread....... 195,-

CHARCUTERIE/CHEESE TAPAS

BIG SALADS

with i.a. small lettuce leaves and herbs. Served with homemade bread.

Falafel, hummus, seasonal green and two kinds of pesto (vegetarian / vegan).. 135,-

Hand-peeled prawns with lemon and local berry vinegar...... 145,-

Grilled goat cheese with home-pickled nuts, balsamic glaze and pesto..... 155,-

Locally hot smoked salmon with lemon, seasonal green and pesto...... 155,-

CHILDREN (UNDER 12 YEARS OLD)

Fish cake with rye bread...... 65,-

Homemade lasagne..... 65,-

Information on allergens? - Please contact the staff