

# CAFÉ VAABENGAARD

Gilleleje

## BIG SALADS

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

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

Chicken breast, seasonal green, red and green pesto..... 145,-

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

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

## BURGER

Brioche bun with 200g ground beef, melted cheese, lettuce, home pickled red onions, chili mayo & bacon..... 175,-

Served with golden potato wedges and mayo dip.

Options: Guacamole dip..... +10,-

## VEAL TENDERLOIN

Slices of pink roast veal tenderloin with seasonal green, potato of the day and Madagascar pepper sauce..... 245,-

## TAPAS PLATE

Seafood salad with lobster tails, shrimp and herbs

Sushi-tuna with avocado and wasabi nuts

Hot-smoked salmon with pickled red onions and herb dressing

Butter and homemade bread..... 275,-

## DESSERTS

Pancakes with vanilla ice cream and fresh berries..... 65,-

Gateau Marcel chocolate cake with fresh berries ..... 65,-

Local sorbet ice cream..... 45,-

Irish coffee (2 cl whiskey)..... 65,-

## CHILDREN'S MENU (under 12 years)

Lasagne with bread..... 65,-

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

Junior Burger (same as the adult burger but with 100 g ground beef and without red onions)..... 95,-

Information on allergens? - Please contact the staff

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## STARTERS / DRINKS

|  |      |
|--|------|
| Aperol Spritz (aperol, cava, soda).....                                    | 75,- |
| Original Tender Cocktails.....   | 75,- |
| (Mojito, Dark & Stormy, Cosmopolitan, Passionada, Whiskey Sour, Appletini) |      |

## SPARKLING WINE

|   |                           |
|---|---------------------------|
| Spumante, organic Italian sparkling wine..... | glass 65,- / bottle 265,- |
| Rosé Baron Albert Champagne.....              | 550,-                     |

## WINE (see larger selection on separate wine list)

|  |                               |
|--|-------------------------------|
| Chardonnay/Colombard, Bellevaux.....                     | glass 65,- / bottle 265,-     |
| RG Riesling, Germany.....                                | glass 75,- / bottle 1L. 395,- |
| Chardonnay Diamond Collection, Francis Ford Coppola..... | bottle 395,-                  |

|                                     |                           |
|-------------------------------------|---------------------------|
| Alameda Rosé, Chile.....            | glass 65,- / bottle 265,- |
| Côtes de Provence Rosé, France..... | bottle 350,-              |

|   |                           |
|---|---------------------------|
| Cabernet Sauvignon/Syrah, Bellevaux.....                | glass 65,- / bottle 265,- |
| Pinot Noir, Weingut Hensel, Germany.....                | bottle 355,-              |
| Zinfandel Diamond Collection, Francis Ford Coppola..... | bottle 375,-              |

## BEER

|                                       |                           |
|---------------------------------------|---------------------------|
| Draft beer from Hornbeer.....         | 25 cl. 40,- / 40 cl. 58,- |
| Bottled beer from Hornbeer.....       | 33 cl. 45,-               |
| Tee Dawn, light or non-alcoholic..... | 33 cl. 40,-               |

## SOFT DRINKS

|  |             |
|--|-------------|
| Rokkedyssegård juice, raspberry or blackberry .....      | 25 cl. 35,- |
| Mosters organic juice.....                               | 25 cl. 35,- |
| (Apple, orange, elderflower or rhubarb)                  |             |
| Galvanina lux organic soda.....                          | 35 cl. 40,- |
| (Red grape, orange, lemon, sports, ginger beer or tonic) |             |
| Galvanina water still/sparkling.....                     | 35 cl. 25,- |
| Galvanina water still/sparkling.....                     | 75 cl. 45,- |
| Coca cola/Zero.....                                      | 33 cl. 35,- |