

CAFÉ VAABENGAARD

Gilleleje

COFFEE MENU

Café Latte (double shot).....	45,-
Small Café Latte (single shot)	39,-
Cappuccino.....	39,-
Cortado.....	35,-
Espresso (double shot).....	30,-
Filter coffee.....	30,-
Chai Latte.....	45,-
Ice coffee.....	45,-
Tea.....	30,-
Hot chocolate, whipped cream.....	45,-
Irish coffee 2 cl	65,-

EXTRA:

Soy-, oat- and lactose free milk

THE SWEET MENU

Delicious and homemade

Cake of the day.....	38,-
JOTA Gilleleje cream puff.....	22,-
Cookies.....	22,-

BEER

Draft beer from Hornbeer, 25 cl.....	45,-
Draft beer from Hornbeer, 40 cl.....	65,-
Your choice:	
Organic classic pilsner 4,8 %	
Organic brown ale (red cow) 5,6 %	
Organic weissbier 4,8 %	
Hornbeer bottled beer, 33 cl.....	50,-
(See selection at the bar)	
Tee Dawn light and non-alcoholic 33 cl...	45,-

WINE

Sparkling: Spumante, organic Italian
White: Sauvignon Blanc, Pinède
Rosé: Syrah/grenache, Pinède
Red: Cabernet Sauvignon, Pinède
Your choice..... glass 65,- / bottle 295,-

The café recommends: price per. glass / bottle

White: RG Hensel, Riesling..... 85,- / 1 L. 425,-
Rosé: Louison, Provence..... 85,- / 395,-
Red: SP Hensel, Pinot Noir..... 85,- / 395,-

SODA / JUICE / WATER

Local Rokkedyssegård juice, 25 cl.....	38,-
(Raspberries or blackberries)	
Mosters organic juice, 25 cl.....	38,-
(Apple, orange, elderflower, rhubarb)	
Galvanina lux organic soda, 35 cl.....	45,-
(Red grape, orange, lemon, sports, ginger beer, blueberry/blood orange/black carrot)	
Galvanina water still/sparkling , 35 cl.....	30,-
Galvanina water still/sparkling , 75 cl.....	55,-
Jug of ice water.....	25,-
Coca cola/ Zero, 33 cl.....	38,-

SNACKS

Salted, smoked almonds.....	35,-
Peanuts.....	25,-
Olives.....	30,-

BRUNCH (until 1 pm)

SMALL BRUNCH / KIDS BRUNCH

Organic orange juice, 3 kinds of cheese, jam, fruit, small croissant, butter and homemade bread..... 95,-

BRUNCH PLATE

Organic orange juice, scrambled eggs and bacon, 3 kinds of cheese, charcuterie from Kødsnedkeren, mini parmesan sausages, jam, fruit, small croissant, butter and homemade bread..... 145,-

Additional (+ 25,- per choice):

Skyr with muesli and local syrup

Pancake with syrup

Locally hot smoked salmon

Organic ginger shot

LUNCH (10am-4pm)

GILLELEJE HERRINGS

4 kinds with homemade rye bread, pickled red onions and capers..... 155,-

BIG SALADS

Seasonal greens, pesto and homemade bread.

Falafel and olives..... 145,-

Hand-peeled prawns..... 155,-

Chicken and bacon..... 145,-

Grilled goat cheese "Chevre Chaud".... 155,-

Locally hot smoked salmon..... 155,-

CLUBSANDWICH

Chicken, bacon, lettuce and curry dressing..... 145,-

LUNCH (10am-4pm)

LUNCH PLATE

Hand-peeled prawns with lemon and herb mayo.

Pan-fried fish cakes with sauce remoulade.

Cold-smoked Faroese salmon with pomegranate.

Butter and homemade bread..... 225,-

+ three kinds of cheese..... + 25,-

FISH CAKES

Pan-fried fish cakes with salad, homemade rye bread and sauce remoulade..... 145,-

COLD DISHES

Served with homemade rye bread

Avocado, cottage cheese and pesto... 135,-

Hand-peeled prawns with herb mayo 155,-

Locally hot smoked salmon..... 155,-

Seafood salad with crayfish tails, shrimp and herbs..... 165,-

HERB PANCAKE

with pickled red onions, red pesto, herbs and locally hot smoked salmon..... 155,-

CHARCUTERIE/CHEESE TAPAS

Selection of cheeses, charcuterie from Kødsnedkeren, paté, parmesan sausages, olives, cornichons, pesto, salty almonds, home-pickled nuts, homemade bread and butter..... 155,-

KIDS MENU (up to 12 years old)

Fish cake with rye bread..... 75,-

Homemade lasagne..... 75,-

Information on allergens? - Please contact the staff