

MENU

BREAKFAST

Brunch 23,07 €
 Avocado with cottage cheese and smoked salmon
 Onion pie with romesco sauce and aged ham
 Danish cheese with seasonal jam
 Organic yogurt with granola and berries
 Banana bread with salty caramel
 Sourdough roll, crisp bread and Danish butter

Croque Madame 16,08 €
 Smoked ham, cheese, mustard and fried egg
Extra fried egg +2,10 €

Avocado Toast 15,38 €
 On toasted rye bread with romesco sauce,
 fried egg and spiced seeds
Smoked salmon +4,20 €

Scrambled Eggs and Bacon 11,89 €
 Sourdough roll and Danish butter
Havarti "Gammel knas" Arla Unika +2,80 €

Organic Yoghurt 8,39 €
 Granola and berries

Sourdough roll, Danish butter and Cheese 6,29 €
Seasonal jam +1,40 €

French toast 10,49 €
 Berries and and vanilla ice cream

Croissant 4,20 €
Nutella +1,12 €

NB: Information on allergens can be obtained from staff.

COLD DRINKS

Champagne 16,08 €
 Mimosa 11,19 €
 Gin & Tonic 13,29 €
 Aperol Spritz 13,29 €
 Draft Beer 9,09/11,19 €
 Bitter 6,99 €

Organic Juice 5,59/8,39 €
 Orange or apple

Rebæl lemonade 6,99 €
 Rhubarb & vanilla
 Elderflower & mint
 Lemon & ginger

COFFEE / TEA

Double Espresso 4,20 €
 Americano 5,59 €
 Cortado 5,59 €
 Cafe Latté 6,85 €
 Cappuccino 6,85 €
 Chai Latté 6,85 €
 Latté Macchiato 6,85 €
 Hot Chocolate 6,85 €
 Ice Latté 6,85 €
 Syrup 0,70 €
 Whipped Cream 0,70 €
 Tea from A.C. Perchs 4,90 €
 Cool Herbal
 Green Fragrant Jane
 White Tempel
 Breakfast
 Earl Grey



MENU

SNACKS

Nocellara olives	6,29 €
Burts chips with sea salt	4,90 €
Salty nuts	4,90 €
Serrano ham (aged 18 months) bread and romesco sauce	13,29 €
Sardines in olive oil grilled bread, lemon and mayo	15,38 €
Tuna fillet in olive oil grilled bread, lemon and mayo	15,38 €

MAIN COURSES

Steak Bearnaise 250g ribeye, french fries and sauce bearnaise	38,46 €
Fish & Chips With sauce tartare, mashed peas and lemon	22,38 €
Gastro Burger Grambogård beef patty, cheddar, bacon, tomato, caramelized onions and pickles Served with french fries and spicy mayo	23,78 €
Quiche Lorraine Onion tart with "Gammel knas" Arla Unika, tomato, Salads in vinaigrette and aged ham	20,28 €
Caesar Salad Romaine, caesar dressing, croutons, parmesan and Danish chicken	21,68 €
Salad a la Nicoise potatoes, beans, dijonaise, black olives, eggs and sardines	22,38 €
Hand Peeled Shrimps Grilled bread with mayo, lemon, dill and piment d'espelette	20,98 €
Dahl (VG) Red lentils, sweet potatoes, fried cauliflower and roasted cashews	21,68 €

APERITIF

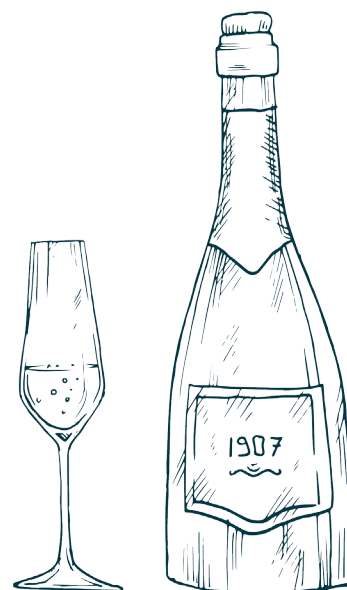
Champagne	16,08 €
Negroni	15,38 €
Gin & Tonic	13,29 €
Aperol Spritz	13,29 €
Hugo Spritz	13,29 €

SIDE ORDERS

French fries with sea salt	6,29 €
Green salad with vinaigrette	4,90 €
Gastro's garlic bread	6,29 €
Sourdough bread & butter	4,90 €
Bearnaise sauce	3,50 €
Gastro's spicy mayo	1,40 €

DESSERT

Affogato Vanilla ice cream and espresso	9,09 €
French toast Berries and vanilla ice cream	10,49 €
Danish Cheeses Housemade jam and bread	17,48 €



DRINKS



GIN & TONIC

Gin Mare	13,29 €
Whitley Neill Blood Orange	13,29 €
Hendricks	13,29 €
The London No. 1	13,29 €

COCKTAILS

Paloma	13,29 €
Hugo Spritz	13,29 €
Aperol Spritz	13,29 €
Passion Stormy	13,29 €
Negroni	15,38 €
Old Fashioned	15,38 €

DRAFT BEER

Heineken	9,09 €
Nørrebro Bryghus Pilsner	9,09/11,19 €
Nørrebro Bryghus Classic	9,09/11,19 €
Nørrebro Bryghus Blanche	9,09/11,19 €
Lagunitas IPA	9,09/11,19 €
Anarkist New England IPA	9,09/11,19 €
Anarkist Brown Ale	9,09/11,19 €

COLD DRINKS

Nørrebro Apple cider 4,9%	9,09 €
Anarkist Hazy IPA 0,5%	7,69 €
Heineken 0,0%	6,29 €
Soda	4,20/6,99 €
Still water w/wo citrus	3,50/5,59 €
Sparkling water	3,50 €
Organic juice	5,59/8,39 €
Apple or orange	
Rebæl lemonade	6,99 €
Rhubarb & vanilla	
Elderflower & mint	
Lemon & ginger	

HOT DRINKS

Double espresso	4,20 €
Americano	5,59 €
Cortado	5,59 €
Cafe latté	6,85 €
Cappuccino	6,85 €
Chai latté	6,85 €
Latté macchiato	6,85 €
Hot chokolade	6,85 €
Ice latté	6,85 €
Syrup	0,7 €
Whipped Cream	0,7 €
Irish coffee	10,49 €
Coffee & Baileys	9,79 €
Tea from A.C. Perchs	4,90 €
Cool Herbal	
Green Fragrant Jane	
White Tempel	
Breakfast	
Earl Grey	


SPIRITS & AVEC

WHISKY & BOURBON	
Stauning Rye	11,89 €
Stauning Kaos	13,29 €
Stauning Smoke	13,29 €
Old Pulteney 12 yrs	10,49 €
Buffalo Trace Bourbon	10,49 €
RUM	
Diplomatico Reserve	10,49 €
QRM, travel edition	13,29 €
COGNAC	
Bache Gabrielsen XO , Thomas prestige	13,29 €
Renault Carte Noir VSOP	13,29 €


BUBBLES AND WINE



BUBBLES

 Spain	NV Terra Terrae Cava Brut, Reserva	10,49/45,45 €
Champagne	NV Jean Pernet, Brut, Tradition	16,08/87,41 €
Champagne	NV Doyard Mahé, Cuveé Desir, Extra Brut	87,41 €
Champagne	2013 Doyard Mahé, Blanc de Blancs, Premier Cru	139,16 €
Champagne	NV Bollinger Special Cuvee	104,90 €
Champagne	2014 Bollinger La Grande Anné	174,83 €
Champagne	2012 Dom Perignon	307,69 €

ROSÉ

Provence	2022 Villa Aix, Coteaux d'Aix en Provence	11,89/48,95 €
Provence	2022 Villa Aix, Coteaux d'Aix en Provence MG	94,41 €
 Loire	2022 Sancerre Rosé, Clément & Florian Berthier	15,38/69,23 €
Bandol	2021 Domaine du Gros'Noré	76,92 €
Piedmont	2022 Langhe Rosato	10,49/45,45 €

WHITE

Loire	2021 Sauvignon Blanc, Clément & Florian Berthier	11,19/48,95 €
 Loire	2021 Sancerre, Clément & Florian Berthier	69,23 €
 Mosel	2022 Riesling Feinherb, Josef Rosch	10,49/45,45 €
Nahe	2021 Riesling, Niederhauser Hermannshöhle, Jacob Schneider	55,24 €
Burgundy	2021 Pouilly Fuisse, Nicolas Potel	101,40 €
Burgundy	2022 Chablis, Joelle Vrignaud	15,38/73,43 €
Burgundy	2020 Mersault Clos du Cromin, Jean Monnier	139,16 €
California	2019 Chardonnay, La Crema, Monterey	15,38/69,23 €
Rias Baixas	2022 Albarino, Santiago Ruiz	12,59/55,24 €

RED

Burgundy	2019 Hautes Cotes de Beaune, Nicolas Potel	59,44 €
Burgundy	2020 Chassagne Montrachet, Vieilles Vignes, Domaine Sorine	111,19 €
Burgundy	2014 Gevrey Chambertin "Craipillot" 1'er Cru, Nicolas Potel	174,83 €
Burgundy	2017 Corton "Les Renardes" Grand Cru, Nicolas Potel	209,79 €
Ribera Del Duero	2020 Tempranillo, AVAN Vinedos Viejos	11,89/55,24 €
Piedmont	2018 Barolo, Massimo Rivetti	104,90 €
Tuscany	2021 Chianti Classico, Volpaia	13,29/59,44 €
 Tuscany	2017 Brunello di Montalcino, Val di Suga	104,90 €
Argentina	2022 Malbec, Santa Julio, Mendoza	10,49/45,45 €
 Bordeaux	2019 G d'Estournel, Mèdoc	97,20 €
Bordeaux	2016 Chateau Laniote, Saint Émilion Grand Cru	111,19 €
Bordeaux	2006 Chateau d'Armailhac, Pauillac	125,17 €
Bordeaux	2009 Petit Mouton Rotschild, Pauillac	307,69 €
California	2018 Pinot Noir, La Crema, Monterey	15,38/73,43 €
South Africa	2020 Cabernet Sauvignon, Niel Bester, Paarl	11,89/55,24 €