MENU

BESTIL VENLIGST I BAREN

BEER GARDEN

Take away er muligt

BURGERS

CLASSIC BURGER 130,-
Dansk økologisk 3-hjertet kød fra Friland, sprød bolle, mayo, bacon, salat, dobbelt cheddar, egensyltede agurker, tomat & ketchup

Wagyū upgrade +40,-
Combo m. fries + dip (bearnaise, ketchup, mayo, chilimayo eller aioli) +45,-

BEARNAISE BURGER 130,-
Dansk økologisk 3-hjertet kød fra Friland, sprød bolle, mayo, bacon, salat, dobbelt cheddar, egensyltede agurker, tomat, egenkaramelliseret løg & bearnaise

Wagyū upgrade +40,-
Combo m. fries + dip (bearnaise, ketchup, mayo, chilimayo eller aioli) +45,-

SPICY BURGER 130,-
Dansk økologisk 3-hjertet kød fra Friland, sprød bolle, mayo, bacon, salat, dobbelt cheddar, egensyltede agurker, egensyltede rødløg, tomat, røget chili & chilisauce

Wagyū upgrade +40,-
Combo m. fries + dip (bearnaise, ketchup, mayo, chilimayo eller aioli) +45,-

VEGETARISK ALTERNATIV? Vælg en patty fra TEMPTY baseret på fermenteret svampe med en mild umamismag 130,-

WAGYŪ UPGRADE? +40,-
200g wagyū kød, dobbelt cheddar, dobbelt bacon

Lækker F1 Wagyū-krydsning med 50% Wagyū & 50% Jersey = 100% dansk luksuskød fra **Jergyu**, der giver en dyb, sød, nøddeagtig oplevelse.

ALL THINGS CHICKEN

FRIED CHICKEN BURGER 130,-
ELLER
GRILLED CHICKEN BURGER
Dansk økologisk 3-hjertet kylling, sprød bolle, mayo, salat, dobbelt cheddar, tomat & egensyltede agurker

Combo m. fries + dip (bearnaise, ketchup, mayo, chilimayo eller aioli) +45,-

FRIED CHICKEN SPICY BURGER 130,-
ELLER
GRILLED CHICKEN SPICY BURGER
Dansk økologisk 3-hjertet kylling, sprød bolle, røget chili, chilisauce mayo, salat, dobbelt cheddar, tomat, egensyltede agurker & egensyltede rødløg

Combo m. fries + dip (bearnaise, ketchup, mayo, chilimayo eller aioli) +45,-

GOURMET CHICKEN NUGGETS 75,- (4 stk.) / 125,- (8 stk.)
Dip (bearnaise, ketchup, mayo, chilimayo eller aioli) +10,-

BEER GARDEN SPECIALITETER

FLÆSKESTEGSBURGER 120,-
Dansk økologisk 3-hjertet dyrevelfærdsgris, sprød bolle, mayo, egensyltede agurker & egensyltet rødkål

Combo m. fries + dip (bearnaise, ketchup, mayo, chilimayo eller aioli) +45,-

SURDEJSSANDWICH 100,-
Dansk økologisk skinke, dijon, havarti & gruyere i surdejsbrød fra det økologiske bageri, Enlil

BEER GARDEN ROAST 800,-
1.000 g økologisk striplon fra Friland, stegt medium, serveret med grove fritter, frisk salat og bearnaise.

Anbefales til 4 personer. Kan deles 5-6 personer, hvis ønsket

BØRN

BØRNESANDWICH 55,-
Dansk økologisk skinke & ost

BØRNEBURGER 65,-
Dansk økologisk 3-hjertet kød fra Friland, sprød bolle, mayo, cheddar & ketchup

GRØNT & FRISKT

SOMMERSALAT 125,-
Salat, mozzarella, tomat, egensyltede rødløg, græskarkerner & bacon

Vælg mellem **grilled chicken, fried chicken** eller **TEMPTY** (V) patty af fermenterede svampe med en mild umamismag

Vælg mellem **chili-** eller **crème fraîche dressing**

SIDES & DIPS

FRIES INKL. 1 VALGFRI DIP 55,-
Grovskårne fries

DIPS 10,-
Bearnaise, ketchup, mayo, chilimayo eller aioli

MERE PLADS, MERE FRIHED, MERE DYREVELFÆRD ♥ ♥ ♥

Vi tror på, at godt kød starter med, hvordan dyrene har haft det.

Derfor bruger vi til vores bøffer, kylling og flæskesteg kød med **3 grønne hjerter** - det højeste niveau i den danske dyrevelfærdsmærkning, hvor kravene til plads, udearealer og dyrenes naturlige adfærd er markant højere end ved 1 og 2 hjerter.

Vores kylling er dansk økologisk 3-hjertet dyrevelfærdskylling fra **Rokkedahl.**

Vores okse- og svinekød kommer fra **Friland Økologi** – så du får ikke bare økologisk kød. Du får også en god portion **FRIhed.**

Bemærk: Vores bacon er ikke 3-hjertet. Vi arbejder sammen med industrien om produktudvikling, der skal sikre, at vi snart kan tilbyde vores kunder 3-hjertet bacon.

2100 KØBENHAVN Ø · 2800 LYNGBY · 2930 KLAMPENBORG · 3000 HELSINGØR · 3390 HUNDESTED · 4560 VIG

FØLG OS PÅ INSTAGRAM + FACEBOOK

DRINKS

BEER GARDEN

DRAFT BEERS & CIDER

BEER GARDEN PILSNER (4,6%)	55,-
BEER GARDEN CLASSIC (4,7%)	60,-
BEER GARDEN IPA (6,0%)	60,-
BEER GARDEN WHEAT (4,2%)	65,-
TO ØL **45 DAYS ORGANIC PILSNER** (4,7%)	60,-
TO ØL **WHIRL DOMINATION · IPA** (6,2%)	65,-
TO ØL **TAP 1 · SNUBLEJUICE · SESSION IPA** (4,5%)	65,-
TO ØL **TAP 2 · BROKILDE-BLONDE ALE · BELGIAN STYLE ORGANIC** (6,0%)	65,-
TO ØL **TAP 3 · BROKILDE-BROWN ALE · BELGIAN STYLE ORGANIC** (6,5%)	65,-
TO ØL **TAP 4 · 30 DAYS ITALIAN PILSNER** (5,0%)	65,-
TO ØL **TAP 5 · BROMBAJER · SOUR W. BERRIES** (5,0%)	65,-
TO ØL **TAP 6 · HAZY FIND · HAZY SESSION IPA** (4,7%)	65,-
TO ØL **TAP 7 · LOST IN HAZY SPACE · HAZY IPA** (6,0%)	65,-
TO ØL **TAP 8 · DARK AND EASY · DARK ALE** (4,7%)	65,-
FAVORIT ØL **TAP 9 · THAMES DEEP · NITRO STOUT** (4,0%)	65,-
Slowburn **TAP 10 · LILLE KOMPANION · TABLE BEER** (3,0%)	65,-
ÅBEN **TAP 11 · HINOKI · RICE LAGER** (4,8%)	65,-
Dry & Bitter **TAP 12 · CHRISTIAN BALE ALE · SESSION IPA** (4,6%)	65,-
Beer Here **TAP 16 · TIA LOCA · HVEDE BLANC** (4,6%)	65,-
TO ØL **TAP 13 · #DIPA · DOUBLE IPA** (8,7%)	70,-
Flying Couch **TAP 17 · WORLD OF WORT CRAFT · BLACK IPA** (6,5%)	70,-
OBSERVATORIET **TAP 14 · OBERON · WILDE ALE / SOUR** (6,5%)	75,-
BLÅS **TAP 15 · C:7 · TRIPLE HAZY IPA ORGANIC** (9,5%)	75,-
Bad Seed **TAP 18 · SLICE OF SUNSHINE · MODERN WEST COAST IPA** (7,0%)	75,-
Gamma **TAP 19 · BIG DOINK · DOUBLE IPA** (8,0%)	75,-
ÆBLEROV **TAP 20 · OVER HEGNET · APPLE CIDER** (4,0%)	65,-

ALKOHOLFRI DÅSEØL

TO ØL **IMPLOSION · IPA / AMBER LAGER / LAGER / PINK SOUR**	50,-

COCKTAILS PÅ TAP

Mikropolis **MANGO CRUSH** (6,5%) / **RHUBARB CRUSH** (6,5%)	75,-/225,-

VAND

POSTEVAND **Vand uden brus**	35,-
POSTEVAND **Vand med brus**	35,-

BOBLER

GLERA. **PROSECCO, DRY, ASOLO VENETO ITALIEN** Pærer, melon, fersken, grønne æbler, limefrugt og honning. Sprød og tør med fin mousse og et snert af frugtsødme.	75,-/335,-

HVID

RIESLING. **RIESLING, LOEW, ALSACE FRANKRIG, ØKO** Tør, men sprød og liflig Riesling fra Alsace. Frugtig og mineralsk.	80,-/360,-
CHARDONNAY. **CHARDONNAY, WAGECK, PFALZ TYSKLAND** Fyldig, fadpræget og grillet ananas med gule mirabeller.	90,-/405,-
SAUVIGNON BLANC. **SANCERRE, P. RIFFAULT, LOIRE FRANKRIG** Tomatstilk, hyldeblomst og stikkelsbær indhyllet i danske grønne Granny Smith-æbler.	450,-

ROSÉ

GRENACHE & MOUVEDRE. **ROSÉ, LAFAGE, ROUSSILLON FRANKRIG** Jordbær og mango med frugtsødme uden at være sødlig. Læskende med medium fylde og en delikat frugtsyre på tungen.	75,-/335,-

RØD

CORVINA M.FL. **VALPOLICELLA , I CAMPI, VENETO ITALIEN** Saftig og relativ let med modne kirsebær og mandelessens.	80,-/360,-

LONG DRINKS

SIGNATUR HYLDEBLOMST SPRITZ Økologisk hyldeblomst fra Østergård Mosteri, prosecco og økologisk dansk gin fra Njord.	95,-
APEROL SPRITZ Forfriskende cocktail. Boblende, let bitter og sød smag af appelsin, urter og rabarber.	95,-
GIN & TONIC Økologisk dansk gin fra Njord og økologisk tonic fra Fatdane. Sprød og smagfuld G&T.	95,-
BLUEBARB SPECIAL Økologisk dansk gin fra Njord og økologisk dansk rabarber fra Fatdane. Frisk og frugtig.	95,-

SOFT DRINKS

COCA-COLA / FAXE KONDI / FAXE KONDI FREE / PEPSI MAX	35,-
COCIO KAKAOMÆLK	45,-
Fatdane (økologisk) **RABARBER M. VANILJE / MANDARIN M. APPELSIN**	45,-
Østergård Mosteri (økologisk) **ÆBLE**	45,-
HOUSEMADE LEMONADE ELLER **HOUSEMADE HYLDEBLOMST**	45,-

KAFFE & TE

AMERICANO (dobbelt)	35,-
ESPRESSO (dobbelt)	35,-
CAFFE LATTE (dobbelt)	45,-
FLAT WHITE (dobbelt)	40,-
TE	35,-
ISKAFFE Dobbelt espresso, isterninger, mælk & sirup (karamel eller vanilje)	50,-

MENU

PLEASE ORDER AT THE BAR

BEER GARDEN

Take away available

BURGERS

CLASSIC BURGER 130,-
Danish organic beef from Friland, certified with 3 animal welfare hearts, crispy bun, mayo, bacon, lettuce, double cheddar, house-pickled cucumbers, tomato & ketchup

Wagyū upgrade +40,-
Combo w. fries + dip (béarnaise, ketchup, mayo, chili mayo or aioli +45,-

BEARNAISE BURGER 130,-
Danish organic beef from Friland, certified with 3 animal welfare hearts, crispy bun, mayo, bacon, lettuce, double cheddar, house-pickled cucumbers, tomato, house-caramelized onions & béarnaise sauce

Wagyū upgrade +40,-
Combo w. fries + dip (béarnaise, ketchup, mayo, chili mayo or aioli +45,-

SPICY BURGER 130,-
Danish organic beef from Friland, certified with 3 animal welfare hearts, crispy bun, mayo, bacon, lettuce, double cheddar, house-pickled cucumbers, house-pickled red onions, tomato, smoked chili & chili sauce

Wagyū upgrade +40,-
Combo w. fries + dip (béarnaise, ketchup, mayo, chili mayo or aioli +45,-

VEGETARIAN ALTERNATIVE? Choose a TEMPTY patty made from fermented mushrooms with a mild umami flavour 130,-

WAGYŪ UPGRADE? +40,-
200g wagyū meat, double cheddar, double bacon

Delicious F1 Wagyu crossbreed made from 50% Wagyu and 50% Jersey cattle = 100% Danish premium beef from Jergyu, offering a rich, sweet and nutty flavour experience

ALL THINGS CHICKEN

FRIED CHICKEN BURGER 130,-
OR
GRILLED CHICKEN BURGER
Danish organic chicken with 3 animal welfare hearts, crispy bun, mayo, lettuce, double cheddar, tomato & house-pickled cucumbers.

Combo w. fries + dip (béarnaise, ketchup, mayo, chili mayo or aioli +45,-

FRIED CHICKEN SPICY BURGER 130,-
OR
GRILLED CHICKEN SPICY BURGER
Danish organic chicken with 3 animal welfare hearts, crispy bun, smoked chili, chili mayo, lettuce, double cheddar, tomato, house-pickled cucumbers & house-pickled red onions

Combo w. fries + dip (béarnaise, ketchup, mayo, chili mayo or aioli +45,-

GOURMET CHICKEN NUGGETS 75,- (4 stk.) / 125,- (8 stk.)
Dip (béarnaise, ketchup, mayo, chili mayo or aioli +10,-

BEER GARDEN SPECIALITIES

ROAST PORK BURGER 120,-
Danish organic pork with 3 animal welfare hearts, crispy bun, mayo, house-pickled cucumbers & house-pickled red cabbage

Combo w. fries + dip (béarnaise, ketchup, mayo, chili mayo or aioli +45,-

SOURDOUGH SANDWICH 100,-
Danish organic ham, Dijon mustard, Havarti & Gruyère in sourdough bread from the organic bakery Enlil

BEER GARDEN ROAST 800,-
1,000 g of organic striploin from Friland, cooked medium and served with chunky fries, fresh salad & béarnaise sauce.

Recommended for 4 people. Can be shared by 5–6 people if desired.

KIDS

KIDS' SANDWICH 55,-
Danish organic ham & cheese

KIDS' BURGER 65,-
Danish organic beef from Friland, certified with 3 animal welfare hearts, crispy bun, mayo, cheddar & ketchup

FRESH & GREEN

SUMMER SALAD 125,-
Lettuce, mozzarella, tomato, house-pickled red onions, pumpkin seeds & bacon

Choose between **grilled chicken**, **fried chicken** or a **TEMPTY (V)** fermented mushroom patty with a mild umami flavour

Choose between **chili dressing** or **crème fraîche dressing**

SIDES & DIPS

FRIES INCL. 1 DIP OF YOUR CHOICE 55,-
Chunky fries

DIPS 10,-
Béarnaise, ketchup, mayo, chili mayo or aioli

MORE SPACE, MORE FREEDOM, BETTER ANIMAL WELFARE

We believe that great meat starts with how the animals are raised. ♥ ♥ ♥

That's why the beef in our burgers, our chicken and our roast pork all come from farms certified with **3 green hearts** - the highest level of Denmark's animal welfare label.

Our chicken is Danish organic chicken with 3 animal welfare hearts from **Rokkedahl**.

Our beef and pork come from **Friland Økologi** – so you're not just getting organic meat. You're also getting a little extra **FREEDOM.**

Please note: Our bacon is not certified with 3 animal welfare hearts. We're working with the industry on product development to make 3-heart bacon available to our customers soon.

DRINKS

BEER GARDEN

DRAFT BEERS & CIDER

BEER GARDEN PILSNER (4,6%)	55,-
BEER GARDEN CLASSIC (4,7%)	60,-
BEER GARDEN IPA (6,0%)	60,-
BEER GARDEN WHEAT (4,2%)	65,-
TO ØL **45 DAYS ORGANIC PILSNER** (4,7%)	60,-
TO ØL **WHIRL DOMINATION · IPA** (6,2%)	65,-
TO ØL **TAP 1 · SNUBLEJUICE · SESSION IPA** (4,5%)	65,-
TO ØL **TAP 2 · BROKILDE-BLONDE ALE · BELGIAN STYLE ORGANIC** (6,0%)	65,-
TO ØL **TAP 3 · BROKILDE-BROWN ALE · BELGIAN STYLE ORGANIC** (6,5%)	65,-
TO ØL **TAP 4 · 30 DAYS ITALIAN PILSNER** (5,0%)	65,-
TO ØL **TAP 5 · BROMBAJER · SOUR W. BERRIES** (5,0%)	65,-
TO ØL **TAP 6 · HAZY FIND · HAZY SESSION IPA** (4,7%)	65,-
TO ØL **TAP 7 · LOST IN HAZY SPACE · HAZY IPA** (6,0%)	65,-
TO ØL **TAP 8 · DARK AND EASY · DARK ALE** (4,7%)	65,-
FAVORIT ØL **TAP 9 · THAMES DEEP · NITRO STOUT** (4,0%)	65,-
Slowburn **TAP 10 · LILLE KOMPANION · TABLE BEER** (3,0%)	65,-
ÅBEN **TAP 11 · HINOKI · RICE LAGER** (4,8%)	65,-
Dry & Bitter **TAP 12 · CHRISTIAN BALE ALE · SESSION IPA** (4,6%)	65,-
Beer Here **TAP 16 · TIA LOCA · HVEDE BLANC** (4,6%)	65,-
TO ØL **TAP 13 · #DIPA · DOUBLE IPA** (8,7%)	70,-
Flying Couch **TAP 17 · WORLD OF WORT CRAFT · BLACK IPA** (6,5%)	70,-
OBSERVATORIET **TAP 14 · OBERON · WILDE ALE / SOUR** (6,5%)	75,-
BLÅS **TAP 15 · C:7 · TRIPLE HAZY IPA ORGANIC** (9,5%)	75,-
Bad Seed **TAP 18 · SLICE OF SUNSHINE · MODERN WEST COAST IPA** (7,0%)	75,-
Gamma **TAP 19 · BIG DOINK · DOUBLE IPA** (8,0%)	75,-
ÆBLEROV **TAP 20 · OVER HEGNET · APPLE CIDER** (4,0%)	65,-

NON-ALCOHOLIC CANNED BEER

TO ØL **IMPLOSION · IPA / AMBER LAGER / LAGER / PINK SOUR**	50,-

COCKTAILS ON TAP

Mikropolis **MANGO CRUSH** (6,5%) / **RHUBARB CRUSH** (6,5%)	75,-/225,-

WATER

POSTEVAND **Still bottled water**	35,-
POSTEVAND **Sparkling bottled water**	35,-

BUBBLES

GLERA. **PROSECCO, DRY, ASOLO VENETO ITALY** Pear, melon, peach, green apples, lime and honey. Crisp and dry with a fine mousse and a hint of fruity sweetness	75,-/335,-

WHITE

RIESLING. **RIESLING, LOEW, ALSACE FRANCE, ORGANIC** Dry yet crisp and refreshing Riesling from Alsace. Fruity and mineral	80,-/360,-
CHARDONNAY. **CHARDONNAY, WAGECK, PFALZ GERMANY** Full-bodied and oak-influenced, with notes of grilled pineapple and yellow mirabelle plums	90,-/405,-
SAUVIGNON BLANC. **SANCERRE, P. RIFFAULT, LOIRE FRANCE** Tomato leaf, elderflower and gooseberry, wrapped in notes of crisp green Granny Smith apples	450,-

ROSÉ

GRENACHE & MOUVEDRE. **ROSÉ, LAFAGE, ROUSSILLON FRANCE** Strawberry and mango with fruity sweetness without being overly sweet. Refreshing with medium body and a delicate fruity acidity on the palate	75,-/335,-

RED

CORVINA AND MORE **VALPOLICELLA , I CAMPI, VENETO ITALY** Juicy and relatively light, with ripe cherries and hints of almond	80,-/360,-

LONG DRINKS

SIGNATURE ELDERFLOWER SPRITZ Organic elderflower cordial from Østergård Mosteri, Prosecco and organic Danish gin from Njord	95,-
APEROL SPRITZ A refreshing cocktail with a bubbly, slightly bitter and sweet flavour of orange, herbs and rhubarb	95,-
GIN & TONIC Organic Danish gin from Njord and organic tonic water from Fatdane. A crisp and flavourful G&T	95,-
BLUEBARB SPECIAL Organic Danish gin from Njord and organic Danish rhubarb from Fatdane. Fresh and fruity	95,-

SOFT DRINKS

COCA-COLA / FAXE KONDI / FAXE KONDI FREE / PEPSI MAX	35,-
COCIO CHOCOLATE MILK	45,-
Fatdane (organic) **RHUBARB W. VANILLA / MANDARIN W. ORANGE**	45,-
Østergård Mosteri (organic) **APPLE**	45,-
HOUSEMADE LEMONADE OR **HOUSEMADE ELDERFLOWER**	45,-

COFFEE & TEA

AMERICANO (double)	35,-
ESPRESSO (double)	35,-
CAFFE LATTE (double)	45,-
FLAT WHITE (double)	40,-
TEA	35,-
ICED COFFEE Double espresso, ice cubes, milk & syrup (caramel or vanilla)	50,-