

MORGENMAD / BREAKFAST - 8-11

MAD

BLØDKOGT ÆG ELLER SPEJLÆG

med ost eller marmelade og rugbrød / 40

RØRÆG

med laks eller skinke og brød / 75/45

HJEMMEBAGT BOLLE

med ost eller marmelade / 25

AVOCADO & TOMAT på rugbrød / 35

SKYR med granola og bær / 35

GRAPEFRUGT med rørsukker / 20

MORGENMADSBUFFET

uden drikkevarer / 100

med filterkaffe & juice / 150

CROISSANT / 25

PAIN AU CHOCOLAT / 25

DRIKKEVARER

ESPRESSO 20 / 27

ESPRESSO MACCHIATO 25 / 30

CORTADO / 30

FLAT WHITE / 32

CAPPUCCINO / 37

LATTE / 37

AMERICANO / 28

FILTERKAFFE / 25

EKSTRA ESPRESSO-SHOT / 18

TE Sort eftermiddagste, English Breakfast te, Grøn te (ingefær/citronskal), Urtete (coolmint), Hvid te (appelsin/ingefær) / 30

VARM KAKAO

med flødeskum & skumfiduser / 42

VARM HYLDEBLOMST / 42

APPELSINJUICE / 42

ÆBLEJUICE / 37

FOOD

SOFTBOILED OR FRIED

with cheese, jam and rye bread / 40

SCRAMBLED EGGS

with salmon or ham and bread / 75 / 45

HOME BAKED BUN

with cheese or jam / 25

AVOCADO & TOMATO on rye bread / 35

SKYR with granola and berries / 35

GRAPEFRUIT with cane sugar / 20

BREAKFAST BUFFET

without beverages / 100

ith coffee & juice / 150

CROISSANT / 25

PAIN AU CHOCOLAT / 25

DRINKS

ESPRESSO 20 / 27

ESPRESSO MACCHIATO 25 / 30

CORTADO / 30

FLAT WHITE / 32

CAPPUCCINO / 37

LATTE / 37

AMERICANO / 28

FILTER COFFEE / 25

EXTRA SHOT OF ESPRESSO / 18

TEA Black afternoon tea, English Breakfast tea, Green tea (ginger/lemon), Herbal tea (coolmint), White tea (orange/ginger) / 30

HOT CHOCOLATE with whipped cream and marshmallows / 42

WARM ELDERFLOWER / 42

ORANGE JUICE / 42

APPLE JUICE / 37

OPEN-FACED SANDWICH

(served on rye bread)

A SELECTION OF HERRING

*with 3 kind of herring: **marinated herring** with capers, dill and onion, **curried herring** with soft boiled egg, apple, capers, onion and dill and **pickled herring** with potato, mayonnaise and chives / 150*

EGG & SHRIMP

with med mayonnaise, dill and lemon on rye bread or white bread / 95

POTATO

with 3 types of onions and mayonnaise / 95

SLICES OF ROAST

with homemade onion compote / 95

AVOCADO

the new sandwich in class - with cream cheese, chili, chives and fresh herbs / 95 (egg + 10)

CHICKEN SALAD

with mushrooms and asparagus / 95

WARM

PAN-FRIED PLAICE FILET

with homemade, remoulade, dill & ryebread / 125

FISH CAKES (FISKEFRIKADELLER)

with remoulade, lemon, dill, salad & ryebread / 125

MOULES MARINIÈRES

with herbs and cream / 145 (with fries + 25)

DELICIOUS SALMON

smoked salmon from Daniel Lentz with scrambled eggs, chives and tomato concassé / 145

EGGS FOR 2

share a pan ÆGGEKAGE (OMELET) with smoked bacon, tomato, chives and home made mustard and rye bread/ 125 per person

TARTLETS

with chicken, chives and tomatoes / 115

SALADS

GRATED GOAT CHEESE

with salad, walnuts, herbs and vinaigrette / 145

GODTFOLK'S CESAR SALAD

chicken breast, salad, croutons and garlic dressing / 130

SOUP OF THE DAY

ask your waiter / daily price

LUXUS

HOT SMOKED SALMON

with roe, sour cream and herbs / 155

LUNCH STEAK

with mushroom a la creme and potato of the day / 225

DANISH PARISIAN STEAK (PARISERBØF)

with pickles, red onions, pickled beetroot, horseradish and egg yolk / 155.-

GODTFOLK'S BURGER

with organic beef, brioche bun, cheese, onions, home made pickles and fries / 165

DESSERT & CAKE

DESSERT OF THE DAY / 75

CAKE OF THE DAY / 45

3 SMALL ONES

3 pieces of chocolate or petit four / 55

SNACKS

SARDINES

fresh from the can with grilled bread and lemon / 95

POTATO CHIPS / 30

PORK CRACKLINGS / 30

BEER SAUSAGES / 45

SALT ROASTED NUTS/ 45

SIDE ORDER OF FRIES / 45



~ DINNER - 17-22.30 ~

STARTERS

HOT SMOKED SALMON

with roe, sour cream and herbs / 145

SCALLOPS PROVENCÂLE

grated, with tomato concassé and parsley / 155

TARTLETS

with chicken, chives and tomatoes / 115

SARDINES

fresh from the can with grilled bread and lemon / 95

SOUP OF THE DAY

ask your waiter / daily price

SALADS

GRATED GOAT CHEESE

with salad, walnuts, herbs and vinaigrette / 145

GODTFOLK'S CESAR SALAD

chicken breast, salad, croutons and garlic dressing / 130

FISH

FISH 'N' CHIPS

cod in beer batter with homemade remoulade and fries / 165

MOULES MARINIÈRES

with herbs and cream / 145 (with fries + 25)

ROASTED FLOUNDER

with lemon, parsley sauce and potato of the day (with bones) / 245

BAKED TURBOT

with marinated spinach, herbs and the potato of the day / 295

MEAT

MINCED BEEF STEAK

with bearnaise or red wine sauce, potato of the day and salad / 165

CONFIT DE CANARD

with roasted potatoes, apples and calvados / 245

TOURNEDOS

with bearnaise or red wine sauce, vegetables and salad / 295

GODTFOLK'S BURGER

with organic beef, brioche bun, cheese, onions, home made pickles and fries / 165

OTHER FAVORITES

EGGS FOR TWO

Share a ÆGGEKAGE (OMELET) with smoked bacon, tomato, chives, home made mustard and rye bread / 125 per person (min. 2 persons)

RISOTTO WITH SAFRAN

with parmesan (vegetarian) / 165

DISH OF THE DAY

ask your waiter or check out the board / price varies

DESSERT & CAKE

DESSERT OF THE DAY / 75

CAKE OF THE DAY / 45

3 SMALL ONES

3 pieces of chocolate or petit four / 55

SNACKS

POTATO CHIPS or PORK CRACKLINGS / 30

BEER SAUSAGES / 45

SALT ROASTED NUTS / 45

SIDE ORDER OF FRIES / 45

~ BEVERAGES ~

HOT BEVERAGES

single/double

ESPRESSO 20 / 27

ESPRESSO MACCHIATO 25 / 30

CORTADO / 30

FLAT WHITE / 32

CAPPUCCINO / 37

LATTE / 37

AMERICANO / 28

FILTER COFFEE / 25

EXTRA SHOT OF ESPRESSO / 18

FRAPPÉ / 40

TEA

Black afternoon tea, English Breakfast tea, Green tea (ginger/lemon), Herbal tea (coolmint), White tea (orange/ginger) / 30

HOT CHOCOLATE

with whipped cream and marshmallows / 42

WARM ELDERFLOWER / 42

SOFT DRINKS

CLASSIC SODAS

Coca-Cola, Cola Light, Cola Zero & Faxe Kondi / 37

BOYLAN ORANGE / 45

ORGANIC JUICE FROM NIKOLINE

Citrus/ginger, Rhubarb (sparkling) or Elderflower / 37

LARGE ELDERFLOWER

with water or sparkling / 42

ORANGE JUICE / 42

APPLE JUICE / 37

HOMEMADE LEMONADE / 42

FILTERED SPARKLING WATER

glass / pitcher / 25 / 55

FILTERED WATER

glass / pitcher / 10 / 25

DRAFT BEER (40CL)

GODTFOLK CLASSIC / 55

ALABANI MOSAIC IPA / 55

ANARKIST DARK MUMME / 60

SVANEKE ORGANIC PILSNER / 55

SVANEKE SUNSHINE ALE / 65

BEER ON BOTTLE

SVANEKE DARK GOLD 50 cl / 70

SVANEKE BINGO GRINGO 33 cl / 45

SVANEKE DON'T WORRY

(alco-free) 33 cl / 35

HANCOCK HØKER BAJER 33 cl / 35

STEPHANER WEISS BIER 50 cl / 70

WINE

BUBBLES

CRÉMANT DE BOURGOGNE - MILLÉSIME 2015

BLANCS DE BLANCS Cave De Genouilly, Chardonnay 85 / 425

ROSÉ

CH. DE MARJOLET 2018 (CÔTES-DU-RHÔNES)

Grenache & Cinsault 75 / 375

WHITE

CH. DE TARIQUET "CLASSIC" Ugni Blanc &

Colombard 55 / 275

CH. LA TOUR DE BIOT 2016 (BORDEAUX BLANC)

Sauvignon Blanc, Muscadelle & Sémillon 70 / 350

BOURGOGNE BLANC "CÔTE CHALONNAISE"

2017 Cave de Genouilly, Chardonnay 75 / 375

MÂCON-BUSSIÈRES "LE MONSARD" 2011 Les

Héritiers du Comte Lafon, Chardonnay 480

RULLY "LES CHAUMES" 2014 Jean-Yves

Devevey, Chardonnay 625

FRONHOLZ RIESLING 2017 Domaine Ostertag,

Riesling 650

RED

CH. DE MARJOLET 2017 (CÔTES-DU-RHÔNE)

Grenache, Syrah & Cinsault 60 / 300

LES AURÉLIENS ROUGE 2015 (PROVENCE)

Triennes, Cabernet Sauvignon og Syrah 75 / 375

BEAUJOLAIS-VILLAGES 2018 Christophe

Pacalet (les Marcellins), Gamay Noir à Jus Blanc 85 / 425

MORGON 2017/2018 Marcel Lapierre, Gamay

Noir à Jus Blanc 525

CH. MONDORION 2012 Merlot og Cabernet

Franc 625

SANTENAY 1. CRU CLOS ROUSSEAU 2017

Domaine Chevrot, Pinot Noir 750



~ DRINKS ~

CLASSIC COCKTAILS

OLD FASHIONED

Bullit rye whiskey, angostura bitters, & sugar / 120

MANHATTAN

Pennypacker bourbon, berto rosso vermouth, & angostura bitters / 95

NEGRONI

Gunroom 12 gin, berto rosso vermouth, & Campari / 95

ESPRESSO MARTINI

Espresso, organic vodka, & organic vanilla syrup from The Syrup Co. / 95

DRY MARTINI

Gunroom 12 gin & berto secco vermouth / 95

WHISKY SOUR

Pennypacker bourbon, lemon juice, sugar syrup & egg white / 95

APEROL SPRITZ

Aperol & prosecco, topped with sparkling water / 85

G&T's

CLASSIC GIN & TONIC

Gunroom 12 gin topped with fever tree tonic / 85

THE UNUSUAL

Hendricks gin topped with fever tree elderflower tonic / 110

SUNSHINE GT

Rhubarb triangle gin topped with danish 'Oh deer' organic rhubarb tonic / 115

MEDITERRANEAN GT

Ginscape buckthorn gin topped with fever tree mediterranean tonic / 115

GODTFOLK SPECIALS

PINK GIN SOUR

Beefeater pink gin, fresh lemon juice, sugar syrup, egg white, & orange angostura bitters / 95

SLOE MULE

Bathtub Sloe gin, ginger beer, lime & mint / 95

TAP OF THE WEEK

Ask your bartender about our weekly homemade cocktail on tap / Price varies

COCKTAIL OF THE WEEK

Ask your bartender / Price varies

DESSERT & CAKE

DESSERT OF THE DAY / 75

CAKE OF THE DAY / 45

3 SMALL ONES

3 pieces of chocolate or petit four / 55

SNACKS

SARDINES

fresh from the can with grilled bread and lemon / 95

POTATO CHIPS / 30

PORK CRACKLINGS / 30

BEER SAUSAGES / 45

SALTROASTED NUTS / 45