

## ~ MORGENMAD / BREAKFAST 7 - 11 ~

(Weekend 7-11.30)

### MAD

**BLØDKOGT ÆG & RUGBRØD / 25**

**SKYR MED GRANOLA OG TØRRET  
FRUGT / 30**

**BOLLE MED OST / 25**

**CROISSANT / 25**

**MORGENMADSBUFFET**

*UDEN DRIKKEVARER / 120*

*MED FILTERKAFFE, TE & JUICE / 160*

### 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 / 30**

**VARM KAKAO**

*MED FLØDESKUM & SKUMFIDUSER /  
42*

**VARM HYLDEBLOMST / 42**

**SOLITA APPELSINJUICE / 37**

**ÆBLEJUICE / 37**

### FOOD

**SOFT BOILED EGG & RYEBREAD / 25**

**SKYR WITH GRANOLA & DRIED  
FRUIT / 30**

**BUN & CHEESE / 25**

**CROISSANT / 25**

**BREAKFAST BUFFET**

*WITHOUT BEVERAGES / 120*

*WITH FILTER COFFEE, TEA &  
JUICE / 160*

### BEVERAGES

**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 / 30**

**HOT CHOCOLATE WITH WHIPPED  
CREAM AND MARSHMELLOWS / 42**

**WARM ELDERFLOWER / 42**

**SOLITA ORANGE JUICE / 37**

**APPLE JUICE / 37**

## ~ FROKOST / LUNCH ~

14-17

### TOAST

#### KLASSISK SKINKE & OST TOAST MED EN TWIST

*SMØRGRILLET FOCCACIA TOAST M/  
SKINKE, GAMMEL KNAS OST FRA  
UNIKA, DIJONNAISE. SERVERES MED  
SALATBLADESYLTEDE LØG OG  
ESTRAGON MAYO / 90*

#### GODTFOLKS VEGETAR TOAST

*SMØRGRILLET FOCCACIA TOAST M/  
TOMATTAPENADE, OST OG SPINAT.  
SERVERES MED SALATBLADE,  
SYLTEDE LØG OG ESTRAGON  
MAYO / 90*

#### DAGENS SUPPE

*SERVERES MED BRØD / 90*

### DESSERT & KAGE

**DAGENS KAGE / 65**

### BAR SNACKS

**PUFFEDE FLÆSKESVÆR MED  
RØDBEDE SAMT ESTRAGON MAYO /  
45**

**BRØD I FLERE VERSIONER MED  
PISKET SMØR OG TAPENADER / 55**

**SALTEDE MANDLER OG OLIVEN /  
45**

**CHIPS FRA POSEN / 30**

### TOAST

#### CLASSIC HAM & CHEESE TOAST WITH A TWIST

*BUTTER GRILLED FOCCACIA TOAST  
W/ HAM CHEESE FROM UNIKA,  
DIJONNAISE, SERVED WITH SALAD  
LEAVES, PICKLED ONIONS AND  
TARRAGON MAYO / 90*

#### GODTFOLK'S VEGGIE TOAST

*BUTTER GRILLED FOCCACIA TOAST  
W/ TOMATO TAPENADE, CHEESE,  
TOMATOES, SERVED WITH SALAD  
LEAVES, PICKLED ONIONS AND  
TARRAGON MAYO / 90*

#### DAGENS SUPPE

*SERVED WITH BREAD / 90*

### DESSERT & CAKE

**CAKE OF THE DAY / 65**

### BAR SNACKS

**PUFFED CRACKLINGS WITH  
BEETROOT AND TARRAGON MAYO /  
45**

**BREAD IN DIFFERENT VERSIONS  
WITH WHIPPED BUTTER AND  
TAPENADE / 55**

**SALTED ALMOND & OLIVES / 45  
POTATO CHIPS FROM THE BAG / 30**



## ~ DINNER ~

FROM 17 O'CLOCK

# GODTFOLK'S DELIGHTS - CLASSIC DANISH FOOD WITH A TWIST

WE MAKE OUR DISHES MID SIZE AND THEY ARE EQUAL GREAT FOR BOTH THE SMALL HUNGER, THE BIG HUNGER OR TO SHARE.

WE RECOMMEND 1-2 DISHES PER PERSON AND SIDE ORDERS AS YOU PLEASE.

## MID SIZE DISHES

**SALMON** COLD SMOKED WITH BEETROOT PURÉ, FENNEL/APPLE SALAD & RYE BREAD CROUTONS / 130

2 **TARTLETS** WITH PARSNIP STEW AND CHIPS / 110

**WIENER SCHNITZEL** BREAD COATED VEAL WITH BROWNED BUTTER & CAPERS / 145

**FRIED SLICES OF PORK** WITH PARSLEY SAUCE / 115

**TENDERLOIN STEW** WITH PORK TENDERLOIN, SAUSAGES, RED PEPPER, HERBS & PAPRIKA / 145

**NEW YEAR'S COD** WITH BEURRE BLANC & BEETROOT / 145

**DANISH MEATBALLS IN CURRYSAUCE** WITH RICE / 130

2 **ROAST PORK SLIDERS** WITH CUCUMBER RELISH & APPLE (REMEMBER GRAVY) / 130

**BAKED CELERIAC SALAD** WITH ROMAINE SALAD, PICKLED TOMATOES, WALNUTS, APPLE, HERBS & HONEY VINAIGRETTE / 105

## SIDE ORDERS

**ROASTED POTATOES** WITH "GAMMEL KNAS" CHEESE / 50

**BOILED POTATOES** IN HERB BUTTER / 35

**CRUSHED POTATOES** WITH HERBS / 45

**GREEN SALAD** WITH GRANDMA'S DRESSING / 40

**BURNT CABBAGE** WITH GARLIC AND HERBS / 45

**SPINACH A LA CREME** / 45

**GRAVY** (THE WAY GRANDMA ALICE MADE IT) / 25

## DESSERT

**TRADITIONAL DANISH APPLE DESSERT** WITH A TWIST / 65

**3 DANISH CHEESES** FROM ARLA UNIKA WITH CHUTNEY AND CRISP BREAD / 110

## BOARD OF DAY

**2 MID SIZE DISHES, 1 SIDE ORDER (CHEF'S CHOICE) & TRADITIONAL DANISH APPLE DESSERT**

/ 300

## ~ 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** / 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

**LARGE ELDERFLOWER**

*with water or sparkling* / 42

**LARGE RHUBARB**

*with water or sparkling* / 42

**SOLITA RANGE JUICE** or **APPLE JUICE** / 37

**HOMEMADE LEMONADE** / 42

**FILTERED SPARKLING WATER**

*glass / pitcher* / 25 / 55

**FILTERED WATER**

*glass / pitcher* / 10 / 25

### CIDER

**GODTFOLK CLASSIC HAPPY JOE DRY ROSÉ**

*APPLE* / 55

### DRAFT BEER

**GODTFOLK CLASSIC** / 55

**ALBANI MOSAIC IPA** / 65

**SCHIØTZ DARK MUMME** / 65

**SVANEKE ORGANIC PILSNER** / 60

**KISSMEYER BLACK IPA** / 70

**SVANEKE BLONDE (WEISS BEER)** / 70

**ALBANI RØDHÆTTE** / 70

### BEER ON BOTTLE

**SVANEKE DARK GOLD** 50 cl / 80

**SVANEKE DON'T WORRY**

*(alco-free)* 33 cl / 50

**HANCOCK HØKER BAJER** 33 cl / 40

**HAVSKUM** 33 cl / 45

**BLÅ THOR** 33 cl / 45

### WINE

#### BUBBLES

**CRÉMANT DE BOURGOGNE - MILLÉSIME 2015**

**BLANCS DE BLANCS** Cave De Genouilly,

*Chardonnay* 95 / 500

#### ROSÉ

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

*Grenache & Cinsault* 75 / 375

#### WHITE

**CH. DE TARIQUET "CLASSIC"** *Ugni Blanc &*

*Colombard* 65 / 325

**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* 65 / 325

**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 & COCKTAILS ~

### CLASSIC COCKTAILS

**OLD FASHIONED / 120**

*BULLIET RYE WHISKEY, ANGOSTURA BITTERS & SUGAR*

**MANHATTAN / 100**

*PENNYPACKER BOURBON, BERTO ROSSO VERMOUTH, & ANGOSTURA BITTERS*

**NEGRONI / 100**

*GUNROOM 12 GIN, BERTO ROSSO VERMOUTH & CAMPARI*

**ESPRESSO MARTINI / 100**

*ESPRESSO, ORGANIC VODKA, & ORGANIC VANILLA SYRUP FROM THE SYRUP CO.*

**MARTINIZ / 100**

*GUNROOM 12 GIN, BERTO ROSSO VERMOUTH, ANGOSTURA & A DASH OF MARASCHINO LIQUEUR*

**WHISKY SOUR / 100**

*PENNYPACKER BOURBON, LEMON JUICE, SUGAR SYRUP & EGG WHITE*

**APEROL SPRITZ / 90**

*APEROL & PROSECCO, TOPPED WITH SPARKLING WATER*

### G&T'S

**CLASSIC GIN & TONIC / 90**

*GUNROOM 12 GIN TOPPED WITH FEVER TREE TONIC*

**THE UNUSUAL / 115**

*HENDRICKS GIN TOPPED WITH FEVER TREE ELDERFLOWER TONIC*

**AUTUMN GT / 110**

*SLOE GIN, ELDERFLOWER LIQUEUR & CAMPARI TOPPED OFF WITH FEVER TREE ELDERFLOWER TONIC*

**MEDITERRANEAN GT / 115**

*GINSCAPE BUCKTHORN GIN TOPPED WITH FEVER TREE MEDITERRANEAN TONIC*

### GODTFOLK SPECIALS

**PINK GIN SOUR / 100**

*BEEFEATER PINK GIN, FRESH LEMON JUICE, SUGAR SYRUP, EGG WHITE & ORANGE ANGOSTURA BITTERS*

**SIDE CAR / 100**

*GAUTIER COGNAC, LEMON JUICE, TRIPLE SEC & PLUM SYRUP*

**THYME RASPBERRY SMASH / 100**

*GUNROOM 12 GIN, LEMON JUICE, RASPBERRY SYRUP, FRESH THYME*

### DESSERT & CAKE

**DESSERT/ CAKE OF THE DAY / 65**

### BAR SNACKS

**PUFFED CRACKLINGS WITH**

*BEETROOT AND TARRAGON MAYO / 45*

**BREAD IN DIFFERENT VERSIONS**

*WITH WHIPPED BUTTER AND TAPENADE / 55*

**SALTED ALMOND & OLIVES / 45**

*POTATO CHIPS FROM THE BAG / 30*