

Menu

- Omelette** 129,-
Mozzarella, onions, bacon and ham
Served with focaccia bread
(Allergens: Lactose and eggs)
- Homemade fish soup** 139,-
Mussels, scampi and salmon
Served with focaccia bread
(Allergens: Shellfish, molluscs, lactose and gluten)
- Goulash soup** 149,-
Served with focaccia bread
(Allergens: Gluten)
- Cafe Europa Salat (house specialty)** 149,-
Fried chicken fillet, bacon, egg, guacamole, cherry tomatoes,
cucumber and vinaigrette
Served with focaccia bread
(Allergens: Gluten, Eggs and Onions)
- Club Sandwich** 149,-
Grilled chicken fillet, cheese, turkey ham, bacon and aioli
Served with baked Amandine potatoes
(Allergens: Gluten, Lactose, Mustard and Eggs)
- Chicken Wraps** 149,-
Fried chicken fillet, guacamole, coleslaw, pickled red cabbage
Served with baked Amandine potatoes
(Allergens: Gluten and Eggs)

Cajun Burger (house specialty) 189,-

Homemade beef burger

Served with bacon, onion rings and oven-baked amandine potatoes

(Allergens: Gluten, Lactose, Celery and Mustard)

Vegan Burger 129,-

Broccoli, carrots, barley, rice, fried onion,
vegan cheese, salad, cucumber and tomato

Served with baked amandine potatoes

(Allergens: Gluten and Wheat)

Fried Cod fillet 189,-

Served with sauce, mussels, seasonal vegetables
and baked amandine potatoes

(Allergens: Shellfish, fish and lactose)

Roast Salmon 189,-

Capsule sauce with lemon

Served with seasonal vegetables
and baked amandine potatoes

(Allergens: Fish and Lactose)

Spareribs 199,-

With BBQ sauce

Served with baked amandine potatoes and coleslaw

(Allergens: Gluten, Mustard and Peanuts)

Entrecote 239,-

Served with seasonal vegetables, oven baked
amandine potatoes and red wine sauce

(Allergens: Gluten and Lactose)

Lamb shank (long-term fried) 239,-

Served with root vegetables and potato puree

(Allergens: Lactose and celery)

Pizza & Pasta

Calzone	149,-
Chef's special tomato sauce, mozzarella, ham and mushrooms (Allergens: Gluten and Lactose)	
Vegan Pizza	179,-
Chef's special tomato sauce, mushrooms, peppers, zucchini, spinach and cherry tomatoes (Allergens: Gluten)	
Pizza Diavola	189,-
Chef's special tomato sauce, pepperoni and mozzarella (Allergens: Gluten and Lactose)	
Pizza Marinara	199,-
Creme Fraiche, dill, red onion, lemon, scampi, mussels and salmon (Allergens: Gluten, Lactose and shellfish)	
Pizza Parma	199,-
Chef's special tomato sauce, mozzarella, parmesan, parma ham, arugula and pine nuts (Allergens: Gluten, Lactose and Nuts)	
Spagetti Bolognese	159,-
Chef's special tomato sauce and farce of beef Served with focaccia bread (Allergens: Gluten, Lactose and Celery)	
Tagliatelle Al pesto	179,-
Fried chicken fillet, white wine, pesto, pine nuts and parmesan Served with focaccia bread (Allergens: Gluten, Lactose and Nuts)	

Wok

Vegan Wok

139,-

Minimais, peppers, broccoli, sugars, carrots and soy sauce
Served with noodles

(Allergens: Gluten)

Chicken Wok

149,-

Chicken, minimais, paprika, sugars, carrot oyster sauce
and soy sauce

Served with rice noodles

(Allergens; Gluten, shellfish and peanuts)

Green curry with chicken

149,-

Chicken fillet, coconut milk, eggplant, basil,
coriander and lemon grass

Served with rice noodles

(Allergens: Gluten and Lactose)

Vegan Spring Rolls

119,-

Carrot, head cabbage and Vermicelli noodles

Served with a sweet chilli sauce

(Allergens: Gluten)

Spring rolls with chicken

139,-

5 pieces (hearty one, dinner portion), Chicken, carrot,
head cabbage, vermicelli noodles and onion

Served with sweet chili sauce

(Allergens: Gluten)

Children's menu

Pizza

79,-

Chef's special tomato sauce, mozzarella and ham

(Allergens: Gluten and Lactose)

Spagetti Bolognese

89,-

Chef's special tomato sauce with beef mince of cattle

(Allergens: Gluten, Salmon and Celery)

Vanilla ice cream with strawberry sauce

49,-

(Allergens: Lactose)

Dessert

Cheesecake

119,-

Digestive biscuits, sour cream and cream cheese

Served with berries and mint

(Allergens: Gluten and Lactose)

Chocolate fondant

129,-

Served with vanilla ice cream and berries

(Allergens: Gluten, Lactose and Eggs)

The apple tart

129,-

Homemade apple cake

Served with vanilla ice cream and berries

(Allergens: Gluten, Lactose and Eggs)

Ice cream Cocktail

99,-

Served with fresh berries

(Allergens: Lactose)

Coffee

Coffee / Tea	39,-
Espresso	36,-
Cappuccino	46,-
Caffè Latte	46,-
Cortado	39,-
Americano	39,-
Caffè Mocha	49,-
Hot Chocolate	46,-
Chai Latte	49,-
Double	5,-
Cream	5,-

Mineral water

Pepsi, Pepsi Max, Solo, Solo Super, 7up, Eplemost, Farris, Farris Lime 49,-

Non-alcoholic beer

Carlsberg Non Alcoholic	59,-
Munkholm	56,-
Weihenstephaner lifting jack	66,-

Snacks

Roasted amadine potatoes with aioli 49,-

(Allergens: mustard and eggs)

Onion rings 5 pcs. 49,-

(Allergens: wheat, eggs and milk)

Mozarella sticks 5 pcs. 49,-

(Allergens: wheat, eggs and milk)

Nuts 39,-

Chilli nuts 39,-

Peanuts 39,-

Cashew nuts 39,-

Chips 39,-

BEER

Draft beer

Carlsberg Pilsner 0,5	99,-
Ringnes Pilsner 0,5	99,-
Frydenlund 0,5	99,-
Kronenbourg 1664 blanc 0,5	126,-
Brooklyn East Indian Pale Ale 0,5	139,-

Bottled beers

Corona Extra	86,-
Stella Artois	86,-
Ringnes Lite (gluten-free)	86,-
Frydenlund Bayer	86,-
Peroni	86,-
Cider Sparkling Rose	86,-
Cider Secco	86,-
Weihenstephaner Hefeweissbier	99,-
Pepra Saison	89,-
Kong Oscar Victorian Porter	89,-
Småtøs American Blonde	89,-
Tjommi Pale ale	89,-
Bulmers Cider Pære	109,-
Bulmers Original Cider	109,-
Paulaner Hefe-Weissbier (Hefe-Weizen)	109,-

We note that all our wines can contain sulphites!

Wine list

WHITE WINE

Sparkling

Richard Juhlin Blanc de Blanc 75cl 199,-

Alcohol-free

Fruity, with a little sweetness, slices of green apples, honey and citrus

Mumm Cordon Rouge Brut 75cl 799,-

Good oxygen, with well-balanced elegant finish

A fresh and lively Champagne

Zonin Prosecco Doc 1821 75cl 449,-

Well balanced, with the taste of apples and hints of almonds

France

Christian Simon Aoc Chablis 75cl 599,- / gl. 139,-

Clean on the nose. Fruity and mineral with good acidity

Macon Village 75cl 599,- / gl. 139,-

This is a dry and fruity wine with good filling and round, comfortable finish

Sancerre Thauvenay 75cl 529,- / gl. 129,-

Taste of ripe gooseberries and minerals

Juicy aftertaste of fresh berries and honey

Italy

Zonin Soave Doc 75cl 499,- / gl. 119,-

A fruity wine with well balanced acid and delicate aftertaste

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Germany

Moselland Riesling Kabinett. Halvtørr 75cl 549,- / gl. 129,-
Taste like pure and instant, the touch of apple, citrus and flower

Weinland Rheingau Riesling 75cl 599,- / gl. 139,-
Light, fresh touch, good balance between acid and sweetness, and great acid in the finish

Australia

Jacob's Creek Chardonnay 75cl 499,- / gl. 119,-
Elegant, acid-rich and fruity estimate with clear tropical fruit, good acidity and fine balance

Husets vin 75cl 439,- / gl. 99,-
Ask the waiter

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RED WINE

France

Familie Quiot Cotes du Rhone JQ 75cl 499,- / gl. 119,-
Fresh in the mouth with concentrated taste of darkness
berries and good tannin structure

Bourgogne Pinot Noir 75cl 599,- / gl.139,-
Lively, fruity and elegant wine with hints
of spices and forest

Italy

Chianti Classico Castello d'Albola 75cl 599,- / gl. 139,-
Cherry and chocolate, good structure and fullness,
long one taste

Villa Borghetti Valpolicella Classico 75cl 499,- / gl. 119,-
Fruity aromas with cherries and cherries
Long and good aftertaste

Spania

Campo Viejo Crianza 75cl 529,- / gl. 129,-
The wine is experienced as velvety with a light structure

Campo Viejo Reserva 75cl 599,- / gl. 139,-
Delicate oak, round and soft finish

Australia

Jacob's Creek Shiraz Cabernet 75cl 529,- / gl. 129,-
Ripe black currant and hints of eucalyptus
Vanilla in aftertaste

Husets vin 75cl 439,- / gl. 99,-
Ask the waiter

Domaine Hochard Rosè 75cl 529,- / gl. 129,-
Smells strawberries and other red berries

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