MONDRUPS CAFÈ

LUNCH 11 AM - 4 PM

Chicken salad on rye (g, e, s) 155
Served on rye bread with apple, pancetta & herbs

Handpeeled shrimps (g, e, m, c) 170
Served on sourdough bread with a homemade mayonnaise & herbs

Beetroot tartare (g, l) 155
Served on ryebread with smoked cream cheese,
sunchoke chips & daikon radish

Mushroom paté (g, l, e) 160
Served on ryebread with lingonberries, pickled hokkaido,
dried seaweed & herbs

Panko-crusted plaice (g, e, m, f) 165
Served on ryebread with homemade remoulade,
lemon & herb salad

Childrens menu (g, e, m, f) 100

Breaded plaice fillet with remoulade served with bread
and butter & smoothie

For children in the age of 0-12 years old

Allergens are as follows:
g = gluten l = lactose e = egg
m = mustard f = fish c = crustaceans

We offer gluten free rye bead

MONDRUPS CAFÈ

MONDRUPS CAFÈ

HOT DRINKS

Lajmi Coffee Roasters	*double shot*
Filtercoffee with refill	40
Espresso	35
Americano	42
Cortado	42
Cappuccino	48
Flat white	48
Caffe Latte/Iced Latte	55
Hot chocolate in a jug	65
Chai Latte	55
Matcha Latte/Iced Matcha Latte	70

Tea, Sing Tehus 40/65
Earl Grey
Herbal tea with mint
Green tea with lemon & mallow

COLD DRINKS

Østerberg Organic Soda	
Rhubarb	48
Citrus	48
Elderflower still/sparkling	48
Sparkling water with lemon	45
Innocent smoothie	25
Kombucha	
Acerola + Ginger	55
Water still/sparkling 0,5L	25
Water still / sparkling 1L	40
Boxed water	25

BEER, Svaneke Bryghus

Draft beer	0,35L / 0,5L
Classic, 4,6%	60 / 70
Pilsner, 4,6%	60 / 70
Bottled beer	33 cl.
Don't Worry Pale Ale, <0,5%	58
Don't Worry Brown Ale, <0,5%	58

WINE

N°01 Pétillant (non-alcoholic) 90 / 400
Weingut Gebert, Rheinhessen, Germany

ROSÉ

2024 Rosé Secco 90 / 400
Weingut Gebert, Rheinhessen, Germany

WHITE

2024 Riesling Trocken 95 / 425
Mosel, Germany

2022 Harmonie Pouilly-Fumé 115 / 455
Domaine Chartelain, Loire, France

RED

2022 Cabernet Franc 95 / 425
Loire, France

2022 Il Bossolotto 115 / 455
Toscana, Italy

COCKTAILS

Gin & Tonic	95
Aperol / Elderflower Spritz	95

We charge a surcharge for foreign cards.
Follow us @mondrupscafe

MONDRUPS CAFÈ

SWEETS

Mazarin cake (g, l, e, n) 65

With chocolate, roasted hazelnuts and butter caramel served with whipped cream.

Apple & cinnamon cake (g, l, e, n) 65

Served with whipped creme fraiche.

Trifle (g, l) 65

Made with a fruit of the season. Served with white chocolate cream, caramelized white chocolate and crumble.

Biscotti (g, e, n) 28

With pistachios, almonds and dried apricots.

Croissant (g, l, e) 30

Pain au chocolate (g, l, e) 32

MONDRUPS CAFÈ

MONDRUPS CAFÈ

Allergens are marked as follows:

g = gluten

l = lactose

e = egg

n = nuts

For more information about allergens, please ask your waiter.

Mondrups Café - who are we?

Mondrups Café is a place where good food, seasonal ingredients and simplicity come together. We believe in quality ingredients and the joy of gathering around a delicious meal - preferably with a sweet to finish.

Best regards,
Mondups

Additional desserts may occur – please ask the waiter