



= Takeaway available



## BREAKFAST

Served Monday-Friday 11-14

Add a glass of Cava +65

### STEMPEL BREAKFAST PLATE 175

Beef Sausages, Bacon, Rösti Potatoes, Grilled Tomato, Fried Mushrooms, Pancakes w. Syrup, Baked Beans, Fried Egg & Grilled Sourdough Bread

### ENGHAVE BREAKFAST PLATE 175

Skyr, Granola, Berries, Fresh Fruit, Pancake w. Blueberry Jam, Salmon Mousse, Avocado on Rye, Cheese, Croissant, Smoothie Shot & Scrambled Eggs

### ORGANIC BREAKFAST BUN 99

With Cheese, Butter & Marmalade

### OMELETTE 139

Choose between CHEESE / HAM / MUSHROOM  
Mix&Match +15

### AVOCADO TOAST 125

Fresh Avocado, Avocado Creme, Sesame, Chilli & Herbs on Rye  
Add Fried Egg +25  
Add Smoked Salmon +35

### SMØRREBRØD 185

1 w. Fish Filet, Rye, Remoulade, Salad, Tomato, Cucumber & Dill  
1 w. Egg, Prawns, Rye, Mayo, Salad, Tomato, Cucumber, Cress & Caviar

## WEEKEND BRUNCH BUFFET

Warm & Cold Dishes, Fruit, Coffee, Tea, Juice, Milk, Elderflower, Chocolate Milk & Water

All You Can Eat - Saturday & Sunday 10-14  
110 for children under 11

215

## STEMPEL SPECIALS

### STEMPEL STEAK 289

200g Angus Beef, Pommés Fondant, Veggies & Port Wine Sauce



### NACHOS WITH CHICKEN 169

Served w. Crème Fraîche, Cheese Sauce, Salsa & Guacamole



### FISH'N'CHIPS 195

Cod w. Beer Batter, Fries, Vinegar & Tartar Sauce

### SEAFOOD LINGUINE 259

Fresh Linguine, Scallops, Tiger Prawns, Asparagus, Tomatoes, Garlic, White Wine, Herbs & Parmesan

### HERB CRUSTED SALMON 239

Pan-fried Salmon, Herbs, Sautéed Vegetables & Green Mayo

### PASTA TRUFFELO 219

Pasta Penne, Wild Mushrooms, Onions, Garlic, Cognac, Cream, Truffle & Parmesan  
Add Angus Beef +50

### GREEN PEA & ASPARAGUS RISOTTO 189

Fresh Garden Peas, Green Asparagus, Arborio Rice, White Wine, Butter & Parmesan  
Add Chicken +50  
Add Scallops +50

### BEEF & PRAWN FAJITAS 249

Angus Beef, Tiger Prawns, Peppers, Tomatoes, Onions, Garlic, Spices, Tortillas, Nacho Chips & Crème Fraîche

### GRILL PLANK 239 per person

Minimum 2 per order  
Angus Beef, Chicken, Chorizo, Chilli Prawns, Fries, Salad, Chimichurri & Garlic Bread

## SNACKS

### FRIES 55

Regular / Sweet Potato / Cheese / Parmesan

### GREEN SALAD 50

### MOZZARELLA STICKS 69

With Salsa

### CHILLI CHEESE TOPS 79

### SOUTHERN FRIED CHICKEN POPCORN 79

With Chili Mayo

### CHIPS'N'DIPS 79

Tortilla Chips, Nacho Chips, Hummus & Salsa

### DIPS 20

KETCHUP

MAYO

CHILLI MAYO

TRUFFLE MAYO

## BURGERS & SANDWICH

Incl. your choice of Fries & Dip



### JACK D. BURGER 189

Beef, Bacon, Cheddar, Salad, Tomato, Pickles, Red Onions & Jack D. Dressing

### GRILLED CHICKEN & AVOCADO BURGER 195

Grilled Chicken Breast, Sliced Avocado, Salad, Tomato, Salsa & Mayo

### PORTOBELLO BURGER Vegetarian 179

Portobello Mushroom, Salsa, Cheddar, Salad, Tomato, Pickles & Mayo  
Vegan option available

### TRUFFLE BURGER 209

Beef, Fried Mushrooms, Fried Onions, Truffle Mayo, Salad, Tomato, Monterey Jack Cheese & Pickles

### CHEESESTEAK SANDWICH 219

Grilled Angus Beef, Mustard, Salad, Tomato, Caramelised Onions, Gruyère Cheese, Cheese Sauce & Mushrooms

## SALADS



### GRILLED CHICKEN 179

Grilled Chicken Breast, Salad, Sundried Tomatoes, Feta, Red Onions, Peppers, Pine Nuts & Garlic Dressing

### BAKED SALMON 209

Honey Baked Salmon, Mixed Salad, Grilled Asparagus, Tomatoes, Avocado, Potatoes, Almonds & French Vinaigrette

### GOAT CHEESE 169

Mix Salad, Spring Cabbage, Walnuts, Figs, Blueberries, Radishes, Rye & Raspberry Vinaigrette

## DESSERTS

### DARK CHOCOLATE CAKE 60

### WHITE CHOCOLATE CAKE 60

### COUP DENMARK 95

Vanilla Ice Cream, Chocolate Sauce, Fresh Fruit & Waffles

### STRAWBERRY CHEESECAKE 129

### CHEESE BOARD 129

4 Different Cheeses, Fresh Fruit & Biscuits  
For 2 +50

## KIDS MENU

Chicken Nuggets, Vegetable Sticks,  
Fries & a small kids gift

89





## DRAFT BEER

- CARLSBERG** 65  
Pilsner 4,6%
- TUBORG CLASSIC** 75  
Pilsner 4,6%
- GRIMBERGEN** 75  
Double 6,5%
- GRIMBERGEN** 75  
Blonde 6,7%
- BROOKLYN** 75  
Lager 5,2%
- BROOKLYN STONEWALL INN** 75  
Indian Pale Ale 4,6%
- JACOBSEN YAKIMA** 75  
Indian Pale Ale 6,5%
- 1664 BLANC** 75  
Wheat Beer 5,0%
- ANGELO PORETTI NO. 4** 75  
Lager 5,5%
- SEASONAL TAP** 75  
Please ask staff

**CARLSBERG BEER TOWER - 3 LITER** 360

## BOTTLE BEER

- ERDINGER** 65  
Weissbier 5,3%
- GOLD TUBORG** 55  
Pilsner 5,6%
- BROOKLYN SPECIAL EFFECTS** 55  
Alcoholfree 0,4%
- 1664 BLANC** 55  
Alcoholfree 0,5%
- Please ask for seasonal options*

## CIDER / BREEZER

- SOMERSBY** 55  
Apple Cider 4,5%
- BACARDI BREEZER** 55  
Pineapple 4,0%

## SANGRIA

- |                               |        |       |
|-------------------------------|--------|-------|
|                               | Carafe | Glass |
| <b>Red w. Orange</b>          | 229    | 95    |
| <b>White w. Passion Fruit</b> | 229    | 95    |

## COGNAC

- DE LUZE VS** 3cl 70
- DE LUZE VSOP** 3cl 85

## COLD DRINKS

- SMOOTHIE** 55
- ICED COFFEE** 55  
Caramel / Hazelnut / Vanilla +5
- SØBOGAARD JUICE** 50  
Elderflower / Cranberry
- ICE TEA** 55  
Peach / Lemon
- LEMONADE** 55  
Raspberry / Lavender
- WATER**  
Still 29  
Sparkling 39
- SODA** Small 40 Large 50  
Coca Cola / Coca Cola Zero / Fanta / Sprite  
Schweppes Lemon

## TWIST SODAS

- GOLDEN SODA** 60  
Elderflower, Club Soda, Lime & Mint
- APPLE'N'GINGER** 60  
Apple Juice, Ginger Ale & Lime
- CRANBERRY'N'LEMON** 60  
Cranberry Juice, Schweppes Lemon & Lemon
- MANGO'N'ORANGE** 60  
Mango Juice & Orange Soda
- PINEAPPLE'N'COCO** 60  
Pineapple Juice, Coconut Syrup, Mint & Club Soda
- LEMON'N'LIME** 60  
Sprite, Lemon, Lime & Bitter

## WHITE WINE

- ROOIBERG** Bt. 310 / Gl. 90  
Chardonnay, South Africa
- MOST WANTED** Bt. 345 / Gl. 100  
Riesling, Germany
- VINA ERRAZURIZ ESTATE** Bt. 365 / Gl. 105  
Sauvignon Blanc, Chile
- VOUVRAY** Bt. 389 / Gl. 110  
Chenin Blanc, France
- TERRAZZE DELLA LUNA** 399  
Pinot Grigio, Italy
- JOSEPH DROUHIN CHABLIS 1 CRU.** 600  
Chardonnay, France

## RED WINE

- ROOIBERG** Bt. 310 / Gl. 90  
Shiraz, South Africa
- URBANO I.G.P.** Bt. 320 / Gl. 100  
Syrah (Organic), Spain
- 11TH HOUR CELLAR** Bt. 370 / Gl. 105  
Zinfandel, USA
- MARSEGHINA** 475  
D.O.C. Ripasso Superiore, Italy
- HEAD HIGH** 575  
Pinot Noir, USA
- MASSARI DI SAN GRATO** 710  
Barolo, Italy
- RIZZARDI 3** 750  
Amarone Valpolicella, Italy

## ROSÉ WINE

- DECORE** Bt. 355 / Gl. 100  
Côtes De Gascogne, France  
Magnum 1,5L Bt. 510

## CHAMPAGNE

- |                           |        |
|---------------------------|--------|
| <b>MOËT &amp; CHANDON</b> | Bottle |
| Imperial, France          | 670    |
| Nectar Imperial, France   | 800    |
| Rose Imperial, France     | 1000   |

## SPARKLING WINE

- COLLENOVO** Bt. 345 / Gl. 100  
Bret, Italy

## COCKTAILS

- DARK'N'STORMY** 100  
Bacardi Negra, Ginger Beer, Lime
- SENSATION** 110  
Martini Fiero, Passion Fruit Juice, Passoa, Lemon Juice
- MARTINI SPRITZ** 100  
Martini Fiero, Cava, Club Soda, Fresh Orange
- BACON SOUR JACK** 120  
Bacon Infused Jack Daniels, Egg White, Lemon Juice, Sugar Syrup

Glass 95 **ON TAP** Carafe 229

**TOM PASSION**  
Tom Collins w. Passion Fruit

**MOJITO FLOWER**  
Mojito w. Elderflower

**BERRY BRAMBLE**  
Bramble w. Berries

## HOT DRINKS

- Extra Shot +10*
- ESPRESSO** Sl. 30 / Dbl. 35
- ESPRESSO MACHIATO** 35
- CAFE LATTE** 45
- LARGE CAFE LATTE** 55
- AMERICANO** 35
- AMERICANO WITH MILK** 40
- CORTADO** 35
- CAPPUCCINO** 45
- HOT CHOCOLATE** 55
- WARM ELDERFLOWER** 50
- TEA** 45
- CHAI LATTE** 55
- IRISH COFFEE** 80

## SPIRITS

- BACARDI** 60  
Carta Blanca, Carta Oro, Carta Dark
- BACARDI** 89  
Reserva 8 Years
- ERISTOFF VODKA** 60  
Original
- GREY GOOSE VODKA** 115
- PATRON SILVER** 85
- JACK DANIELS WHISKEY** 65
- HA'PENNY IRISH WHISKEY** 55
- GLENFIDDICH 12 YR SCOTCH** 95
- BOMBAY SAPPHIRE** 60
- MONKEY 47** 85
- HENDRICKS** 80
- ALL MIXERS** 25  
Coca Cola / Coca Cola Zero / Sprite / Fanta  
Schweppes Lemon / Ginger Ale / Juice  
Three Cents Tonic
- LIQUEURS** 50  
Limoncello / Sambuca / Bailey's / Grappa  
Gammel Dansk / Campari / Fernet Branca  
Kahlua / Cointreau / Jägermeister
- PURE SHOT** 60  
Mixed by hand in Aarhus, 5cl  
Liquorice / Apple

