



STEMPEL STREET FOOD

NEW ORLEANS PO' BOY SANDWICH 125
Breaded Tiger Prawns, Pickles, Lettuce, Tomato & Cajun Remoulade

BLTA SANDWICH 105
Bacon, Lettuce, Tomato, Avocado & Chili Mayo

MEDITERRANEAN-STYLE BEEF SKEWERS 145
Marinated Sirloin, Flatbread, Tomato-Herb Salad, Pomegranate Seeds, Hummus & Fresh Lime

FALAFEL 95
Homemade Falafel, Hummus, Crispy Chickpeas & Pomegranate Seeds

NEW YORK WINGS 105
Crispy Chicken Wings w. Spicy BBQ Sauce, Served w. Cucumber Sticks & Blue Cheese Dip

CHORIPAN SANDWICH 125
Argentinian Sandwich w. Chorizo, Tomato, Salad, Chimichurri & Chili Mayo

STEMPEL PIZZA 120
Flatbread With Homemade Tomato Sauce & Mixed Cheeses
Add Chicken +35

SPECIALS

FISH'N'CHIPS 195
Beer-Battered Fish, Fries, Malt Vinegar & Tartar Sauce

NACHOS WITH CHICKEN 169
With Homemade Guacamole, Homemade Salsa & Creme Fraiche

STEMPEL STEAK 289
200g Angus Striploin, Seasonal Veggies, Port Wine Sauce & Herb-Baked Potatoes

GREEN RISOTTO 189
Spinach-Parsley Purée, Peas, Courgette, Garlic Butter & Parmesan Cheese
Add Beef +40 / Add Chicken +35 / Add Prawns +45

LINGUINE AL LIMONE 195
Linguine, Capers, Cherry Tomatoes, Olive Oil, Basil, Garlic Butter & Shaved Parmesan
Add Beef +40 / Add Chicken +35 / Add Prawns +45

RIGATONI AL TARTUFO 239
Rigatoni, Mushrooms, Truffle Sauce & Parmesan Cheese
Add Beef +40 / Add Chicken +35 / Add Prawns +45

STEAMED MUSSELS 190
Fresh Mussels, White Wine, Shallots, Garlic, Butter, Parsley, Lemon & Garlic Bread

STEMPEL SALMON 259
Fresh Salmon, New Potatoes, Broccolini, Roasted Cherry Tomatoes, Capers, Lemon Cream Sauce & Rice Paper Crisp

GRILL BOARD 259 per person (Minimum 2 people)
Angus Striploin, Chicken Breast, Sausages, Tiger Prawns, Garlic Bread, Garden Salad, Fries, Ketchup & Chimichurri

TAPAS 259 per person (Minimum 2 people)
Selection of Homemade Spanish Tapas

BURGERS

Step 1: Choose Burger
Step 2: Choose Fries (Regular / Sweet Potato / Cheese / Parmesan)
Step 3: Choose 2 Dips (Ketchup / Mayo / Chili Mayo / Cajun Remoulade / Aioli / Blue Cheese)

JACK D. BURGER 189
Beef, Bacon, Cheddar, Salad, Pickles, Red Onions & Jack D. Sauce

GRILLED CHICKEN BURGER 189
Grilled Chicken Breast, Cheddar, Salad, Tomato, Fresh Avocado & Aioli

TOFU BURGER *Vegetarian* 189
Grilled Tofu, Balsamic Glaze, Salad, Sun-Dried Tomato Pesto & Grilled Zucchini

THE BUTCHER 219
Angus Striploin, Sausage, Bacon, Caramelized Onions, Fried Mushrooms, Salad, Tomato, Chili Mayo & Port Wine Sauce on the side

BREAKFAST

Served only Monday-Friday 11-16

Add a glass of Cava +65

ENGHAVE BREAKFAST PLATE 175
Fresh Fruit, Pancake w. Blueberry Jam, Scrambled Eggs, Smoked Salmon, Cheese, Croissant, Avocado Toast, Skyr, Coulis, Granola, Blueberry & Smoothie
Add Sausages & Bacon +30

BURRATA & SERRANO TOAST 139
Burrata, Serrano Ham, Sourdough, Orange Chutney, Honey & Olive Oil

SOURDOUGH AVOCADO TOAST 139
Fresh Avocado on Sourdough, Cream Cheese w. Herbs, Artichoke and Cherry Tomatoes, Salad, Lemon & Honey Dressing
Add Fried Eggs +25
Add Smoked Salmon +35

AMERICAN PANCAKES 55
Step 1: Choose Banana or Blueberries
Step 2: Choose Blueberry Jam or Maple Syrup
Add Bacon +20

CHEF'S OMELETTE 129
Choose between Classic / Cheese / Mixed Vegetables
Add Ham +20

SMØRREBRØD 185
Potatoes w. Mayo, Roasted Onions, Red Onions & Chives
Fish Fillet w. Remoulade & Caviar

WEEKEND BRUNCH BUFFET

All You Can Eat - Saturday & Sunday 10-14
Warm & Cold Dishes, Fruit, Coffee, Tea, Juice, Milk, Elderflower, Chocolate Milk & Water
110 for children under 11

215

SALADS

GRILLED TERIYAKI CHICKEN SALAD 189
Teriyaki-Glazed Chicken Breast, Mixed Salad, Avocado, Sun-Dried Tomatoes, Cherry Tomatoes, Cucumber, Parmesan Cheese, Red Onion, Sesame Seeds & Lemon-Coriander Dressing

SMOKED SALMON SALAD 219
Smoked Salmon, Baby Potatoes, Green Olives, Fennel, Green Beans, Lemon Pearls, Cucumber, Cherry Tomatoes & Dill Dressing

BREADED GOAT CHEESE SALAD 189
Breaded Goat Cheese, Fresh Strawberries & Blueberries, Baby Romaine, Semi-Dried Tomatoes & Strawberry Vinaigrette

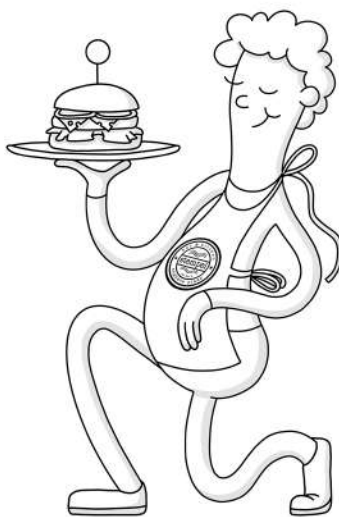
DESSERTS

DANISH STRAWBEERY CAKE 90
Fresh Strawberries, Mazarin Base, Topped With Rich Pastry Cream

APPLE PIE 60
Add Vanilla Ice Cream +15

COUP DENMARK 95
CHEESE BOARD 129 / 179 for 2
Selection of Danish Cheeses

KIDS MENU 89
Chicken Nuggets, Vegetable Sticks, Fries & a small kids gift



@stempelcph



DRAFT BEER

- CARLSBERG** 70
Pilsner 4,6%
- TUBORG CLASSIC** 75
Pilsner 4,6%
- STEMPEL DARK LAGER** 70
Dark Lager 4,5%
- GRIMBERGEN** 75
Double 6,5%
- GRIMBERGEN** 75
Blonde 6,7%
- MIKKELLER BURST IPA** 75
Indian Pale Ale 5,5%
- BROOKLYN STONEWALL INN** 75
Indian Pale Ale 4,6%
- JACOBSEN YAKIMA** 75
Indian Pale Ale 6,5%
- JACOBSEN JUICY IPA** 75
Indian Pale Ale 4,8%
- 1664 BLANC** 75
Wheat Beer 5,0%
- WEIHENSTEPHANER** 75
Weissbier 5,4%
- SEASONAL TAP** 75
Please ask staff
- CARLSBERG BEER TOWER** 385
3 Liter

BOTTLE BEER

- Please ask for seasonal options*
- GUINNESS** 65
Draught 4,2%
- GOLD TUBORG** 55
Pilsner 5,6%
- BROOKLYN SPECIAL EFFECTS** 55
Alcoholfree 0,4%
- KRONENBOURG BLANC 1664** 55
Alcoholfree 0,0%

CIDER / BREEZER

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

SANGRIA

- RED** With Orange
- WHITE** With Passion Fruit

COGNAC

- DAVIDOFF VSOP 3cl** 70

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 / Lemon
- WATER**
Still 29
Sparkling 39
- SODA** Small 40 / Large 50
Coca-Cola / Fanta / Coca-Cola Zero / Sprite
Schweppes Lemon



TWIST SODAS

- GOLDEN SODA** 65
Elderflower, Club Soda, Lime & Mint
- APPLE'N'GINGER** 65
Apple Juice, Ginger Beer & Lime
- CRANBERRY'N'LEMON** 65
Cranberry Juice, Schweppes Lemon & Lemon
- MANGO'N'ORANGE** 65
Mango Juice & Orange Soda
- PINEAPPLE'N'COCO** 65
Pineapple Juice, Coconut Syrup, Mint & Club Soda
- LEMON'N'LIME** 65
Sprite, Lemon, Lime & Bitter

WHITE WINE

- CARSON'S** Bt. 310 / Gl. 90
Chardonnay, Australia
- MERTES** Bt. 345 / Gl. 100
Riesling, Germany
- MAORI MOANA** Bt. 365 / Gl. 105
Sauvignon Blanc, New Zealand
- 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
- ITINERA** Bt. 320 / Gl. 100
Primitivo, Italy
- HOLDEN JAMES** Bt. 370 / Gl. 105
Zinfandel, USA
- MARSEGHINA** 475
D.O.C. Ripasso Superiore, Italy
- HEAD HIGH** 575
Pinot Noir, USA
- RIZZARDI 3** 750
Amarone Valpolicella, Italy

ROSÉ WINE

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

CHAMPAGNE

- MOËT & CHANDON**
Imperial, France 670
Nectar Imperial, France 800
Rose Imperial, France 1000

SPARKLING WINE

- VUEVE MONFORTE** Bt. 345 / Gl. 100
Brut, Italy

- DARK'N'STORMY** 100
Bacardi Dark, Ginger Beer, Lime

- LONG ISLAND ICED TEA** 135
Vodka, Tequila, Gin, Passoa, Rum, Coca-Cola,
Fresh Lemon Juice

- PALOMA** 100
Tequila, Grapefruit Soda, Sugar Syrup,
Fresh Orange

ON TAP

- TOM PASSION**
Tom Collins w. Passion Fruit

- MOJITO FLOWER**
Mojito w. Elderflower

- BLACKBERRY SMASH**
Vodka, Blackberry, Lime Juice

- MANGO FIZZ**
Gin, Mango, Lemon Balm

SPRITZ

- APEROL SPRITZ** 100
Aperol, Cava, Club Soda, Fresh Orange
- ST-GERMAIN SPRITZ** 100
St-Germain, Cava, Club Soda, Fresh Lemon
- LIMONCELLO SPRITZ** 100
Limoncello, Cava, Club Soda, Fresh Lemon

HOT DRINKS

- Extra Shot +10*
- ESPRESSO** Sl. 30 / Dbl. 35
- ESPRESSO MACHIATO** 35
- CAFE LATTE** 45 (Large +10)
- AMERICANO** 35 (with Milk +5)
- CORTADO** 35
- CAPPUCCINO** 45
- HOT CHOCOLATE** 55
- WARM ELDERFLOWER** 50
- TEA** 45
- CHAI LATTE** 60
- IRISH COFFEE** 80

SPIRITS

- BACARDI** 60
Blanca, Oro, Dark
- BACARDI RESERVA 8 YR** 89
- ERISTOFF VODKA** 60
- GREY GOOSE VODKA** 115
- JACK DANIELS WHISKEY** 65
- BUSHMILLS IRISH WHISKEY** 55
- GLENFIDDICH 12 YR SCOTCH** 95
- BOMBAY SAPPHIRE GIN** 60
- YU GIN** 70
- YU NO ALCOHOL FREE GIN** 75
- HENDRICKS GIN** 80
- ALL MIXERS** 25
Coca-Cola / Coca-Cola Zero / Sprite / Fanta
Schweppes Lemon / Ginger Ale / Juice
Three Cents Tonic
- LIQUEURS** 50
Limoncello / Sambuca / Baileys / Grappa
Gammel Dansk / Campari / Fernet Branca
Kahlua / Cointreau / Jägermeister

COCKTAILS