

Drinks

Coffee

Our organic coffees are supplied by Copenhagen Coffee Lab. *All coffees can also be made with oat milk or lactose-free skimmed milk.

Filter coffee 30 kr.

Espresso 30 kr.

Americano 35 kr.

Cortado 38 kr.

Flat white 40 kr.

Cafe latte 45 kr.

Cappuccino 45 kr.

Iced coffee 49 kr.

Iced Tea 45 kr.

Decaf +5 kr.

Hot drinks

Chai latte 45 kr.
Tiger Spice

Hot chocolate 55kr.
Friisholm O'PAYO 68%
(add whipped cream)

Cup of Tea 45kr.
Selection of Perchs' Tea

Pot of Tea 80kr.
Selection of Perchs' Tea

Irish coffee 75kr.

Cold Drinks

Sodas/Pellegrino 37kr.
Lemonades

Organic juices from Søbogaard 37kr.

Orange juice 35kr.

Perrier with citrus/ San Pellegrino 25kr.

Bottled water 20kr.



Beer, Wine and Cocktails

Beer/Cider

Draft Beer (Organic)

Nørrebro Bryghus

Pilsner or
Bombay IPA 60/65 kr.

Carlsberg Hof/ Tuborg

Pilsner or Classic 37 kr.

Carlsberg Nordic (Non-Alcoholic) 45 kr.

1864 Blanc 45 kr.

Nørrebro

Bryghus (Organic)

Apple Cider or
New York Lager 45 kr.



Wine

Our wines are carefully selected with local wine distributors - Ask our staff for our selection.

White wine from 75 kr.

Red wine from 75 kr.

Sparkling wine from 75 kr.

Bottles from 350 kr.

Cocktails

Gin & Tonic 85 kr.

Geranium Dry gin +
Fevertree tonic + Lemon

Aperol Spritz 85 kr.

Aperol + Spumante +
Orange

Negroni 95kr.

Geranium Dry gin +
Campari + Gran Bassano
Vermouth

Espresso Martini 85kr.

Vanilla vodka + Fresh
Espresso + Nørrebro
Coffee Liqueur

Breakfast and Pastries

Breakfast

Croissant 27 kr.

Pain Au Chocolat 30 kr.

**Almond
Croissant** 35 kr.

Bun with more 37 kr.

Home baked bun with
butter, 'Vesterhavs'
cheese and jam.

Add soft boiled egg +12 kr.

**Yoghurt with
more** 65 kr.

Greek yoghurt with
raspberry compote and
granola - Topped with
fresh berries.

Breakfast plate 130 kr.

Bun with 'Vesterhavs'
cheese, butter and jam.

Soft boiled egg, yoghurt
with granola and
compote and a croissant.

(Glass Orangejuice) +25 kr.

Pastries

We bake all our pastries in-
house and use as many
organic ingredients as
possible. (Our selection
varies from day to day).

**Chocolate- and
licorice cookie** 35kr.

**Banana- and
chocolate cake
(gluten free)** 35 kr.

**Brownie
(gluten free)** 35 kr.

**Lemon- and
marzipan cake** 35 kr.

**De'lux
Raspberry Cut** 40 kr.

Apple-/pear crumble

Served with either
whipped cream or sour
cream

55 kr.



Lunch and snacks

Lunch

we recommend 1 for a snack and 2 for a lunch.:

Avocado on Rye 65 kr.

Served on rye bread with salad, topped with soya, sesame and cherry tomatoes.

Tuna on Rye 75 kr.

Served on rye bread with salad, Balsamico and cherry tomatoes.

Humus on Rye 75 kr.

humus and tomato relish topped with fresh pea shoots

Sandwich, Serrano and mozzarella 75 kr.

Bread with salad, pesto, Serrano, mozzarella and tomato.

Sandwich, Mozzarella 75 kr.

Bread with salad, pesto, balsamico, mozzarella and tomato.

**Please, do not hesitate to ask our staff for vegan/vegetarian, gluten- and lactose-free options.*

Sardine/mackerel/tuna or salmon plate 125 kr.

Served with a small green salad with fresh green olives, cherry tomatoes, topped with olive oil and balsamico. Furthermore mayonnaise, lemon and bread.

Humus Plate 125 kr.

Served with avocado and a small green salad with semidried tomatoes and black olives, and homebaked bread.

Spirrevippen Salad 95 kr.

Mixed salads of the season with cherry tomatoes, mozzarella and Nicosia olives, topped with olive oil, balsamico and pine kernels. Served with bread and butter.

Salad of the season 95 kr.

Mixed salads of the season with pear, feta cheese and topped with olive oil, balsamico, cranberries and walnuts. Served med bread and butter.

Snacks

Salted almonds/peanuts/crisps/ fresh green olives 35 kr.



@cafespirrevippen