

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 35 kr.

Espresso 35 kr.

Americano 37 kr.

Cortado 40 kr.

Flat white 43 kr.

Cafe latte 49 kr.

Cappuccino 49 kr.

Iced coffee 52 kr.

Irish coffee 75 kr.

Decaf +5 kr.

Hot drinks

Chai latte 49 kr.
Tiger Spice

Hot chocolate 59kr.
Friisholm O'PAYO 68%
(add whipped cream)

Cup/Pot of Tea 49/80kr.
Selection of Perchs' Tea

**Macha Latte/
Iced Macha** 55kr.

Home made Gløgg 85kr.
Made with port wine,
Rum and our own spice
blend.

Cold Drinks

**Home made
lemonade** 45kr.

**Organic juices from
Søbogaard** 39kr.

Orange juice 42kr.

**Sparkling water
San Pellegrino** 32kr.

Bottled water 25kr.



Beer, Wine and Cocktails

Beer/Cider

Draft Beer (Organic)

Nørrebro Bryghus

Pilsner or

Bombay IPA 65 kr.

Carlsberg Hof/

Tuborg

Pilsner or Classic 37 kr.

Warsteiner

(Non-Alcoholic) 45 kr.

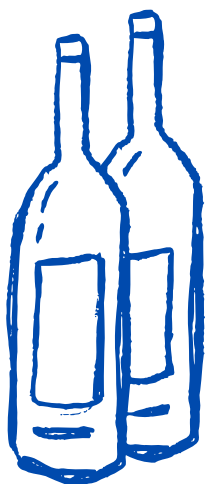
1664 Blanc 45 kr.

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



@cafespirrevippen

Breakfast and Pastries

Breakfast

Croissant 27 kr.

Pain Au Chocolat 33 kr.

**Almond
Croissant** 35 kr.

Bun with more 39 kr.
Home baked bun with
butter, 'Vesterhavs'
cheese and jam.
Add soft boiled egg +12 kr.

**Yoghurt with
more** 79 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, compote
and fresh berries and a
croissant.
(Glass Orangejuice) +35 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** 38kr.

**Banana- and
chocolate cake
(gluten free)** 38 kr.

**Brownie
(gluten free)** 38 kr.

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

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

Apple Crumble 55 kr.

Served with either
wipped cream or sour
cream.



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 79 kr.

Freshly baked bread with salad, pesto, Serrano, mozzarella and tomato.

Sandwich, Mozzarella 79 kr.

Freshly baked 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 135 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 135 kr.

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

Spirrevippen Salad 135 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 135 kr.

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

Snacks

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