

# 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.

<b>Filter coffee</b>	35 kr.
<b>Espresso</b>	35 kr.
<b>Americano</b>	37 kr.
<b>Cortado</b>	40 kr.
<b>Flat white</b>	43 kr.
<b>Cafe latte</b>	49 kr.
<b>Cappuccino</b>	49 kr.
<b>Iced coffee</b>	52 kr.
<b>Irish coffee</b>	75 kr.
<b>Decaf</b>	+5 kr.

## Hot drinks

<b>Chai latte</b>	49 kr.
Tiger Spice	
<b>Hot chocolate</b>	59kr.
Friisholm O'PAYO 68% (add whipped cream)	
<b>Cup of Tea</b>	49kr.
Selection of Perchs' Tea	
<b>Pot of Tea</b>	80kr.
Selection of Perchs' Tea	
<b>Macha Latte/ Iced Macha</b>	55kr.

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## Cold Drinks

<b>Home made lemonade</b>	45kr.
<b>Sodas</b>	39kr.
<b>Organic juices from Søbogaard</b>	39kr.
<b>Orange juice</b>	42kr.
<b>Sparkling water San Pellegrino</b>	32kr.
<b>Bottled water</b>	25kr.

**SPIRRE  
VIPPEN**

# Beer, Wine and Cocktails

## Beer

### ÅBEN

ÅBEN is a local Brewery located in the Meat District

#### Draft Beer

Hinoki pilsner

Cirkel IPA S:40/L:70 kr.

#### Cans

Why IPA 45 kr.

(NonAlcoholic)

Larch Classic 45 kr.

Mumbo Jumbo Sour 55 kr.

#### Carlsberg Hof/

#### Tuborg

Pilsner or Classic 37 kr.

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## Wine

Our wines are carefully selected by our Sommelier from our sister Wine Bar Copa - Ask our staff for our selection.

**White wine from** 75 kr.

**Red wine from** 75 kr.

**Rose from** 75 kr.

**Sparkling wine from** 75 kr.

**Bottles from** 350 kr.

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## Cocktails

**Gin & Tonic** 85 kr.

LSD Dry Gin, Oh Deer  
Tonic, Lemon

**Aperol Spritz** 85 kr.

Aperol, Spumante,  
Orange

**Negroni** 95kr.

LSD Dry gin, Mondino,  
Gran Bassano Vermouth

**Espresso Martini** 85kr.

LSD vodka, Fresh  
Espresso, BadBoy Coffee  
Liqueur

# Breakfast and Pastries

## Breakfast

**Croissant** 27 kr.

**Pain Au Chocolat** 33 kr.

**Almond  
Croissant** 35 kr.

**Bun with more** 42 kr.  
Home baked bun with  
butter, 'Vesterhavs'  
cheese and jam.  
Add soft boiled egg +12 kr.

**Yoghurt with  
more** 89 kr.  
Greek yoghurt with  
raspberry compote and  
granola - Topped with  
fresh berries.

**Breakfast plate** 145 kr.  
Bun with 'Vesterhavs'  
cheese, butter and jam.  
Soft boiled egg, yoghurt  
with granola, compote  
and fresh berries and a  
croissant.  
Add 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).

**Cookie of the day** 38 kr.

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

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

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

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



# Lunch and snacks

## Lunch

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

**Avocado on Rye** 75 kr.

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

**Tuna on Rye** 85 kr.

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

**Hummus on Rye** 85 kr.

Hummus and tomato relish served on rye bread topped with fresh pea shoots.

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## Sandwiches

**Tomato and mozzarella** 89 kr.

Freshly baked bread spread with pesto and topped with mozzarella, tomato, seasonal salad and Balsamico.

Add Serrano ham +5 kr.

**Fennel salami** 89 kr.

Freshly baked bread spread with Dijonnaise and topped with Fennel Salami, Vesterhavs cheese, cornichons and seasonal salad.

**Sardine/mackerel/tuna or salmon plate** 145 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** 145 kr.

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

**Salad of the season** 145 kr.

Mixed salads of the season with fresh peaches, feta cheese and topped with olive oil, balsamico, roasted almonds and blueberrys. Served med bread and butter.

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## Snacks

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

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