

KIDS MENU

Pasta in light cream sauce.....	59,-
With chicken or beef.....	+19,-
Fish fillet with fries and tartar sauce	79,-
French fries with tartar sauce	55,-

SNACK BAR 12am – 9pm

French fries with aioli or chili mayo	55,-
Crispy fried potatoes with chili-mayo	55,-
Olives with parmesan and bread and butter	55,-
Super Nachos with guacamole , salsa and cheese	99,-
EXTRAS FOR NACHOS	
Chicken, cheese and jalapenos	39,-
Guacamole, aioli, salsa, chili-mayo or creme fraiche	15,-

SWEET TOOTH

Chocolatemousse cake with whipped cream, chocolatesauce and homemade wild berry sauce.....	49,-
Muffin (1 pcs/2 pcs).....	22/39,-

Also check our wide assortment of cakes in our cake cabinet

Ice Cream 3 scoops of ice cream (Hansen ice cream) with whipped cream.....	45,-
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COLD DRINKS

Tap water (1 glass with lime and ice cubes).....	13,-
Milk 1 glass	16,-
Ice water (carafe) Served with lime and ice cubes	25,-
Various soft drinks, 25 cl. / 50 cl	32/49,-
Freshly squeezed orange juice	45,-
Pineapple/apple Juice	29,-
Søbogaard Organic.....	35,-
Elderflower, Blackcurrant, Cranberry, Raspberry or Apple/Blackcurrant	
Søbogaard, hot.....	38,-
MILKSHAKE LARGE	49,-
Mango pasison - Strawberry - Banana - Raspberry - Blueberry	
SMOOTHIES	49,-
Mango passion - Strawberry - Raspberry - Blueberry	

Still water from Italy 50 cl	35,-
VIN	
House vine 1 glass/bottle rosé, red, white (french)	55/189,-
Luksus vin 1 glass/bottle (italien)	65/275,-
Bobler 1 glass/bottle.....	65/275,-

HOT DRINKS

COFFEE	
Espresso single / double.....	30/35,-
Capuccino single / double	42/45,-
Café au lait double	45,-
Café latte large, 1 shot / 2 shots.....	42/45,-
Iced coffee with vanilla syrup, 2 shots.....	49,-
Mokka, 2 shot, with whipped cream	47,-
Cortado / Machiatto double	35,-
Americano double.....	35,-
Chai latte real chai tea with milk	45,-
Extra syrup with different flavors.....	5,-

PRESSED COFFEE – freshly ground	
Small/Large pot.....	35,-/69,-

Tea (deluxe) incl. refilll	
Various kinds.....	35,-
Tea of the month, Quince, Keemun, Earl Grey, Chai. - Also check our card	

HOT CHOCOLATE	
Hot Belgian chocolate with whipped cream small/large	42/47,-

HOT DRINKS with 4 cl. of alcohol	
Irish Coffee Irish whiskey, brown sugar, coffee and whipped cream	79,-
French Coffee Grand Marnier, coffee, brown sugar with whipped cream	79,-
Mexican Coffee Tequila, coffee, brown sugar, khalua with whipped cream.....	79,-
Italian Coffee Sambuca, coffee, brown sugar with whipped cream	79,-
Almond coffee Amaretto, kaffe, flødeskum	79,-
Orange bar Cointreau, chocolate with whipped cream	79,-
Almond Chocolate Amaretto, chocolate with whipped cream	79,-

DRAFT BEER

Tuborg small/large	35/49,-
Tuborg Classic small/large	35/49,-
Jacobsen Brown Ale small/large	35/55,-
Kronenburg small/large.....	35/55,-

BOTTLE BEER

DANISH	
Ale no. 16 1 pc / 2 psc.....	35/59,-
Raw beer organic	35,-
Gold beer	35,-
Sommersby Cider apple or blackberry	45,-
Ginger beer.....	45,-

FOREIGN BEERS	
Leffe Blonde / Brune.....	47,-
Hoegaarden	47,-
Corona.....	47,-
Brooklyn East IPA	47,-

Ask for more variants in the bar

cafe
zakabona

BRUNCH 10am – 2pm (weekend 10am – 3pm)

Regular Brunch 145,-
Served with tea or coffee. Plain Yoghurt with muesli and homemade wild berry sauce, 2 kinds of cheese, 5 kinds of fresh fruit, skewer with grilled peppers, mushrooms and chili sausage, Italian ham, chorizo, scrambled eggs (free range chickens) with bacon. Served with freshly baked bread.

Vegetarian Brunch 145,-
Served with tea or coffee. Plain Yoghurt with muesli and homemade wild berry sauce, 2 kinds of cheese, 5 kinds of fresh fruit, spinach tart with wild mushrooms, scrambled eggs (free range chickens) with baked tomato and American pancake. Served with freshly baked bread.

If you want a café latte instead of coffee/tea (plain/double)+15,-

BRUNCH WITH BUBBLES 185,-

BRUNCH SIDE ORDERS

American pancakes 55,-
With Canadian maple syrup and wild berry sauce

French toast.....57,-
With Canadian maple syrup, cinnamon and wild berry sauce

Scrambled eggs (free range chickens) 55,-
With bacon, freshly baked bread and butter

Fresh fruit with brie and sliced cheese..... 55,-
Served with freshly baked bread and butter

Fresh Fruit..... 45,-

Plain Yoghurt and fresh fruit 55,-
Served with muesli and homemade wild berry sauce

LUNCH 11am - 5pm

Grilled veal fillet139,-
Served with red wine sauce, potatoes and fresh salad

Fish fillet139,-
2 fried plaice fillets on toasted bread, topped with shrimps from Greenland, asparagus , caviar and tomato dressing

OMELETS (free range chickens)..... 99,-
All omelets are served with fresh salad, freshly baked bread and butter

French with mushroom and goat cheese

Italian with ham and cheese

Spanish with bell peppers, onions and potatoes

SANDWICH
All sandwiches are served in a bun smeared with chili-mayo

Club sandwich119,-
Grilled chicken breast with bacon, homemade curry sauce, mixed lettuce with pesto, cucumber, tomato, red onion and mango chutney

Sandwich with salmon..... 125,-
Smoked salmon from Greenland, mixed lettuce with pesto, cucumber, tomato, red onion and homemade herb dressing

Sandwich with Tuna mousse 109,-
Tuna tossed in a light homemade herb dressing, mixed lettuce with pesto, tomato, cucumber and red onion

Sandwich with grilled goat cheese 109,-
Served on eggplant, mixed lettuce with homemade pesto, cucumber, tomato and red onion

BLT Sandwich 115,-
Italian mozzarella and crispy bacon, mixed lettuce with homemade pesto, cucumber, tomato and red onion

SALADS 11am – 9pm

All salads are served with bread and butter

Chicken Salad 125,-
Grilled and filleted chicken breast, crispy bacon, mixed lettuce with pesto, cucumber, red onion, fried potatoes and homemade curry dressing. This is topped with toasted sunflower seeds

Ocean Salad.....135,-
Prawns and smoked salmon from Greenland, crayfish tails, mixed lettuce with pesto, cucumber, red onion, crispy croutons and homemade herb dressing

Italian Salad 135,-
Italian air-dried ham, mozzarella, mixed lettuce with homemade pesto, cucumber, red onion, olives. Topped with roasted sunflower seeds

French Salad..... 125,-
Fresh goat cheese, mixed lettuce with homemade pesto, cucumber, red onion, olives. Topped with roasted sunflower seeds

Thai Salad 125,-
Grilled chicken breast, mixed lettuce with homemade soya-lime sauce. Topped with toasted pine nuts and served with wasabi-crème

Caesar Salad..... 125,-
Grilled and filleted chicken breast, romaine lettuce tossed with pesto and homemade Caesar dressing, onions, cherry tomatoes, parmesan and croutons.

LIGHT MEALS 11am – 9pm

Spinach Pie, homemade, with wild mushrooms 99,-
Fresh salad and freshly baked bread and butter.

Salmon Pie, homemade, with spinach and wild mushrooms..... 109,-
Fresh salad and freshly baked bread and butter.

Goat cheese Pie, homemade..... 109,-
Fresh salad and freshly baked bread and butter.

Grilled goat cheese on bread with fresh salad 89,-

Tuna mousse, homemade, on bread with fresh salad 89,-

Soup homemade79,-

MAIN COURSES 11am – 21pm

Chili Con Carne 129,-
Served with rice, sour cream, nachos and freshly baked bread.

Australian Rib-eye Steak 195,-
250 gr. fillet of beef with crispy fried potatoes and homemade herb butter
Served with fresh lettuce and soya/lime sauce.

Steak Béarnaise 245,-
350 gr. fillet of beef with large fries and béarnaise sauce
Served with fresh lettuce and soya/lime sauce.

Grilled veal fillet 165,-
Served with red wine sauce, potatoes and fresh salad.

PASTA

Pasta carbonara with bacon and eggs and grated parmesan..... 109,-

Tortellini with Spinach 135,-
Mushrooms, cream sauce and garlic. Topped with parmesan

Pasta Pesto 129,-
Pasta with chicken tossed in pesto cream sauce with vegetables
Topped with toasted pine nuts and grated parmesan

Pasta Veggie 119,-
With wild mushrooms tossed in creamy goat cheese sauce.
Topped with lettuce and cherry tomatoes

Pasta with Salmon 139,-
With wild mushrooms and smoked salmon. Topped with salad and cherry tomatoes

Pasta Chili with chicken139,-
In creamy chili sauce with vegetables, topped with toasted pine nuts

Pasta Chili with beef filet strips139,-
In creamy chili sauce with vegetables, topped with toasted pine nuts

THAI DISHES with chili (hot)

Salmon in spicy thai sauce 155,-
Crispy salmon served with rice in spicy coconut sauce

Panaeng Neur 145,-
Beef fillet strips in spicy red curry with coconut milk, peppers and chillies. With rice

Gaeng Phed Gai..... 145,-
Chicken in red curry with coconut milk, pineapple and chillies, served with rice

THE BURGER 129,-

(Served 10am – 9pm)

The Burger is served in a toasted bun smeared with chili-mayo, crisp lettuce, tomato, cucumber, jalapenos, red onion, zakabona cheese mix and crispy bacon. The Burger is served with a 200 gr. of minced beef or filleted chicken breast. Comes with crisp fried potatoes with chili-mayo and Heinz.

The burger is grilled on lava stone and contains 9 % fat.

Choose between:

Beef or Chicken burger

Vegetarian Burger

With extra greens and grilled egg plant

Italian Burger

200 gr. of minced beef topped with gorgonzola and caramelized onions.

French Burger

200 gr. of minced beef topped with French goat cheese and bacon.

Burger Bearnaise

200 gr. of minced beef topped with cheese mix, bacon and bearnaise.

BURGER MENU 159,-

Served with a large draft beer or one glass of red or white wine or a large soda.

Free choice between Classic, Tuborg, Kronenburg, Jacobsen Brown ale or a large Coke / Zero, Sprite, Danish mineral water or a Squash (the Danish version of Fanta).

Kids' burger 130 gr. of minced beef served in a toasted brioche bun smeared with mayo, crisp lettuce, cucumber, tomato, red onion, cheese and bacon. Comes with crisp fried potatoes and mayo and Heinz.

EXTRAS

Bacon, cheese mix, aioli 15,-

Jalapenos, chili-mayo, salsa 15,-

Extra minced beef or chicken breast 39,-