

MENU

BREAKFAST

Gastro Breakfast 20,28 €

Coffee of your choice
Soft-boiled egg, sourdough roll with Danish butter,
cheese and a small organic yogurt with granola
Avocado, cottage cheese, chives and piment d'Espelette +4,90 €

"Eggs Royale" 20,28 €

English muffin, smoked salmon, asparagus,
fennel salad, fried egg, and hollandaise

Croque Madame 17,48 €

Smoked ham, Comté, truffle cream,
mustard and fried egg
Extra fried egg +2,10 €

Avocado Toast 15,38 €

On toasted rye with romesco sauce,
fried egg and spiced seeds
Smoked salmon +4,90 €

Turkish Fried Eggs 13,29 €

Fried eggs with garlic yogurt, coriander,
grilled bread and chili oil

Scrambled Eggs and Bacon 13,29 €

Sourdough roll and Danish butter
Matured Havarti +2,80 €

Organic Yoghurt 8,39 €

Granola and rhubarb

Sourdough roll, Danish butter and cheese 6,29 €

House Made jam +1,40 €

Cinnamon Roll 4,20 €

Croissant 4,20 €

Nutella +1,12 €



COLD DRINKS

Champagne 17,48 €

Mimosa 11,19 €

Bloody Mary 13,29 €

Gin & Tonic 13,29 €

Aperol Spritz 13,29 €

Draft Beer 9,39/11,19 €

Bitter 6,99 €

Organic Juice 5,59/8,39 €

Orange or apple

Rebæl Lemonade 6,99 €

Rhubarb & vanilla

Elderflower and mint

Lemon & ginger

Peach iced tea

COFFEE / TEA

Double Espresso 4,20 €

Filter Coffee 5,45 €

Refill +2,80 €

Americano 5,59/6,85 €

Cafe Latte 6,85 €

Iced

Caramel / Vanilla syrup +0,70 €

Cappuccino 6,85 €

Latte macchiato 6,85 €

Flat white 5,59 €

Cortado 5,59 €

Espresso macchiato 5,59 €

Extra shot 1,40 €

Chai Latte 6,85 €

Hot Chocolate 6,85 €

Cream +0,70 €

Tea from A.C. Perchs 5,59 €

Breakfast

Earl Grey

White Temple

Cool Herbal

Green Fragrant Jade

NB: Information about allergens is available from the staff

Gastro

Gastro

2 GLASSES OF BUBBLES
OLIVES & NUTS

27,27 €

SNACKS AND SMALL PLATES

Salted nuts	4,90 €
Olives	6,29 €
French frites with sea salt	6,29 €
Garlic Bread	6,29 €
Comté, truffle honey and crackers	13,29 €
Serrano ham, bread and romesco sauce	13,29 €
Sardines in olive oil, grilled bread and mayo	15,38 €
Tuna fillet in olive oil, grilled bread and mayo	15,38 €
3 cheeses with housemade jam and bread	17,48 €

MENU

Steak frites from dry aged striploin, french fries and Bearnaise sauce	38,46 €
Gastro burger with tomato, pickles, onions, burger sauce, french fries and tarragonmayo	24,48 €
Crispy plaice on toast with smoked salmon, shrimps & housemade thousand island	24,48 €
Fish & chips with sauce tartare, mashed peas and lemon	22,38 €
Croque madame smoked ham, Comté, truffle cream, mustard, fried egg and green salad	22,38 €
Caesar salad fried chicken, croutons, capers and parmesan	21,68 €
Shrimps on toast with mayo, lemon, dill and piment d'espelette	20,98 €
Dahl with sweet potato, cashew nuts, yogurt, coriander, chili oil, and grilled bread	21,68 €

SIDE ORDERS

Sourdough bread & butter	4,90 €
Green salad with vinaigrette	4,90 €
Dip - tarragon / truffle / remoulade / mayonnaise	1,40 €

SWEETS

Vanilla ice cream, rhubarb and crunch	9,09 €
Berry crumble with crème fraîche	7,69 €

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Gastro

DRINKS

GIN & TONIC

Gin Mare	13,29 €
Whitley Neill Blood Orange	13,29 €
Hendricks	13,29 €
The London No. 1	13,29 €
Zero G&T 0,0%	11,19 €

COCKTAILS

Vermouth & tonic <i>Vermouth modern, Bianco or Rosso</i>	11,19 €
Limoncello Spritz <i>Limoncello, Cava, lemon and soda</i>	13,29 €
Aperol Spritz <i>Aperol, Cava, orange and soda</i>	13,29 €
Gin Hass <i>London No. 1, passion fruit syrup and Lemon soda</i>	13,29 €
Bloody Mary <i>Grey Goose Vodka, tomato, lemon and tabasco</i>	13,29 €
Mojito <i>Ron Millionario Reserva, lime, mint, syrup, and soda</i>	13,29 €
Spicy Clarified Margarita <i>Tequila, lime, sugar syrup, jalapeno and tajin</i>	15,38 €
Negroni <i>London No. 1, Campari and Vermouth Modern Rosso</i>	15,38 €
Old Fashioned <i>Buffalo Trace Bourbon, Angostura bitters, orange</i>	15,38 €



SPIRITS & AVEC

WHISKY & BOURBON

Stauning Rye	11,89 €
Stauning Kaos	13,29 €
Stauning Smoke	13,29 €
Old Pulteney 12 yrs	10,49 €
Buffalo Trace Bourbon	10,49 €

RUM

Ron Millionario no. 15 Reserva	10,49 €
QRM, travel edition	13,29 €

COGNAC

Bache Gabrielsen XO , Thomas Prestige	13,29 €
Renault Carte Noir VSOP	13,29 €

DRAFT BEER

Heineken	9,79 €
Nørrebro Bryghus Pilsner	9,79/11,19 €
Nørrebro Bryghus Classic	9,79/11,19 €
Nørrebro Bryghus Brown Ale	9,79/11,19 €
Royal Blanche	9,79/11,19 €
Lagunitas IPA	9,79/11,19 €
Anarkist New England IPA	9,79/11,19 €
Anarkist Hazy IPA 0,5%	9,09 €
Hoppy Lager Nørrebro 0,5%	8,39 €
Heineken 0,0%	6,99 €
Nørrebro Apple cider 4,9%	9,09 €

COLD DRINKS

Soda	5,59/7,69 €
Sparkling water	3,50/5,59 €
Shrub Soda 0,0%	7,69 €
Still water	3,50 €
Organic juice <i>Apple or orange</i>	5,59/8,39 €
Rebæl lemonade <i>Rhubarb & vanilla</i> <i>Elderflower and mint</i> <i>Lemon & ginger</i> <i>Peach iced tea</i>	6,99 €

BUBBLES AND WINE

BUBBLES

Spumante	Banfi, Brut, Methodo Classico 1,5 L	10,49/83,22 €
Champagne	Doyard Mahé, Blanc de Blancs, Extra Brut	17,48/78,32 €
Champagne	Bollinger Special Cuvee	90,91 €
Champagne	2014 Doyard Mahé, Blanc de Blancs 1'er Cru	101,40 €
Champagne	2014 Bollinger La Grande Année	202,80 €
Champagne	2013 Dom Perignon	234,27 €



ROSÉ

Provence	2024 Villa Aix, Coteaux d'Aix	11,89/55,94 €
Nahe	2023 Pinot Noir, Rosé, Korrell	11,19/55,24 €

WHITE

Loire	2023 Sauvignon Blanc, Florian Berthier	11,89/55,94 €
Friuli	2024 Pinot Grigio, Cantina Puiatti	11,19/55,24 €
Mosel	2023 Riesling Feinherb, Josef Rosch	11,19/55,24 €
Wachau	2020 Grüner Veltliner, Steiner Pfaffenberg, Tegernseerhof	13,29/59,44 €
Burgundy	2023 Chardonnay, Grivot-Goisot, Cotes d'Auxerre	15,38/62,94 €
Kamptal	2023 Grüner Veltliner, Furth, Weingut Malat	59,44 €
Nahe	2024 Riesling, Niederhauser Hermannshöhle, Schneider	58,04 €
Loire	2020 Sancerre, Les Chasseignes, Floiran Berthier	76,92 €
Burgundy	2022 Chablis 1'er Cru Montmains, Domaine de Vauroux	76,92 €
Burgundy	2022 Macon-Fussiere, Notre Village, Louis Dorry	76,92 €

RED

Burgundy	2023 Pinot Noir, Fut de Chene, Nicolas Potel	15,38/59,44 €
Mendoza	2023 Malbec, Santa Julia	11,89/55,24 €
Ribera del Duero	2023 Tempranillo, AVAN	12,59/58,04 €
Piemonte	2023 Barbera d'Alba, Massimo Rivetti	11,89/55,24 €
Burgundy	2020 Chassagne Montrachet, Domaine Sorine	83,22 €
Piemonte	2018 Barolo, Massimo Rivetti	69,93 €
Tuscany	2017 Brunello di Montalcino, Val di Suga	73,43 €
Bordeaux	2019 G d'Estournal, Mèdoc	73,43 €
Bordeaux	2016 Chateau Laniote, Saint Émilion Grand Cru	83,22 €
Bordeaux	2009 Petit Mouton Rotschild, Pauillac	307,69 €

ALCOHOL-FREE

Castilla y Leon	Sparkling Verdejo, Sonrié, 0%	10,49/52,45 €
Niederösterreich	Grüner Veltliner, Winzer Krems, 0%	11,19/55,24 €