

MENU

BREAKFAST

Brunch 23,07 €
 Avocado with cottage cheese and smoked salmon
 Onion pie with romesco sauce and aged ham
 Danish cheese with seasonal jam
 Organic yogurt with granola and berries
 Banana bread with salty caramel
 Sourdough roll, crisp bread and Danish butter

Croque Madame 16,08 €
 Smoked ham, cheese, mustard and fried egg
Extra fried egg +2,10 €

Avocado Toast 15,38 €
 On toasted rye bread with romesco sauce,
 fried egg and spiced seeds
Smoked salmon +4,20 €

Scrambled Eggs and Bacon 11,89 €
 Sourdough roll and Danish butter
Havarti "Gammel knas" Arla Unika +2,80 €

Organic Yoghurt 8,39 €
 Granola and berries

Sourdough roll, Danish butter and Cheese 6,29 €
Seasonal jam +1,40 €

French toast 10,49 €
 Berries and and vanilla ice cream

Croissant 4,20 €
Nutella +1,12 €

NB: Information on allergens can be obtained from staff.

COLD DRINKS

Champagne 16,08 €
 Mimosa 11,19 €
 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
 Lemon & ginger
 Peach iced tea

COFFEE / TEA

Double Espresso 4,20 €
 Americano 5,59 €
 Cortado 5,59 €
 Cafe Latté 6,85 €
 Cappuccino 6,85 €
 Chai Latté 6,85 €
 Latté Macchiato 6,85 €
 Hot Chocolate 6,85 €
 Ice Latté 6,85 €
 Syrup 0,70 €
 Whipped Cream 0,70 €
 Tea from A.C. Perchs 4,90 €
 Cool Herbal
 Green Fragrant Jane
 White Tempel
 Breakfast
 Earl Grey



MENU

SNACKS

Nocellara olives	6,29 €
Burts chips with sea salt	4,90 €
Salty nuts	4,90 €
Serrano ham (aged 18 months) bread and romesco sauce	13,29 €
Sardines in olive oil grilled bread, lemon and mayo	15,38 €
Tuna fillet in olive oil grilled bread, lemon and mayo	15,38 €

MAIN COURSES

Steak Bearnaise 250g ribeye, french fries and sauce bearnaise	38,46 €
Fish & Chips With sauce tartare, mashed peas and lemon	22,38 €
Gastro Burger Grambogård beef patty, cheddar, bacon, tomato, caramelized onions and pickles Served with french fries and spicy mayo	23,78 €
Fried chicken burger Kimchimayo, pickles, and tomato served with French fries and spicy mayo	22,38 €
Quiche Lorraine Onion tart with "Gammel knas" Arla Unika, tomato, Salads in vinaigrette and aged ham	20,28 €
Caesar Salad Romaine, caesar dressing, croutons, parmesan and Danish chicken	21,68 €
Mushroom Toast Seasonal mushrooms in creamy sauce served on toasted bread with pickled beech mushrooms and herbs	16,78 €
Hand Peeled Shrimps Grilled bread with mayo, lemon, dill and piment d'espelette	20,98 €
Dahl (VG) Red lentils, sweet potatoes, fried cauliflower and roasted cashews	21,68 €

APERITIF

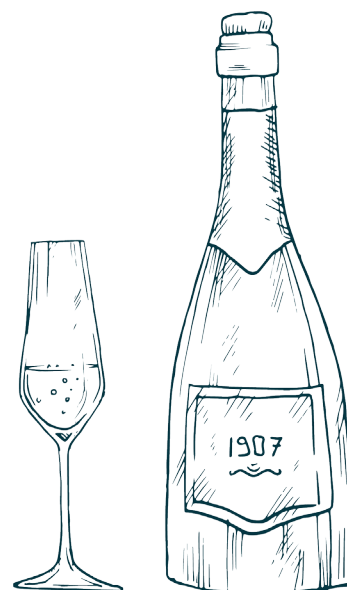
Champagne	16,08 €
Negroni	15,38 €
Gin & Tonic	13,29 €
Aperol Spritz	13,29 €
Limoncello Spritz	13,29 €

SIDE ORDERS

French fries with sea salt	6,29 €
Green salad with vinaigrette	4,90 €
Gastro's garlic bread	6,29 €
Sourdough bread & butter	4,90 €
Bearnaise sauce	3,50 €
Gastro's spicy mayo	1,40 €

DESSERT

Affogato Vanilla ice cream and espresso	9,09 €
French Toast Berries and vanilla ice cream	10,49 €
Danish Cheeses Housemade jam and bread	17,48 €



DRINKS



GIN & TONIC

Gin Mare	13,29 €
Whitley Neill Blood Orange	13,29 €
Hendricks	13,29 €
The London No. 1	13,29 €
Gin Hass	13,29 €

COCKTAILS

Limoncello Spritz	13,29 €
Aperol Spritz	13,29 €
Mojito	13,29 €
Passion Stormy	13,29 €
Negroni	15,38 €
Old Fashioned	15,38 €

DRAFT BEER

Heineken	9,39 €
Nørrebro Bryghus Pilsner	9,39/11,19 €
Nørrebro Bryghus Classic	9,39/11,19 €
Nørrebro Bryghus Blanche	9,39/11,19 €
Lagunitas IPA	9,39/11,19 €
Anarkist New England IPA	9,39/11,19 €
Anarkist Brown Ale	9,39/11,19 €

COLD DRINKS

Nørrebro Apple cider 4,9%	9,09 €
Anarkist Hazy IPA 0,5%	7,69 €
Heineken 0,0%	6,29 €
Soda	4,20/6,99 €
Still water	3,50/5,59 €
Sparkling water	3,50 €
Organic juice	5,59/8,39 €
Apple or orange	
Rebæl lemonade	6,99 €
Rhubarb & vanilla	
Lemon & ginger	
Peach iced tea	

HOT DRINKS

Double espresso	4,20 €
Americano	5,59 €
Cortado	5,59 €
Cafe latté	6,85 €
Cappuccino	6,85 €
Chai latté	6,85 €
Latté macchiato	6,85 €
Hot chokolade	6,85 €
Ice latté	6,85 €
Syrup	0,7 €
Whipped Cream	0,7 €
Irish coffee	10,49 €
Coffee & Baileys	9,79 €
Tea from A.C. Perchs	4,90 €
Cool Herbal	
Green Fragrant Jane	
White Tempel	
Breakfast	
Earl Grey	

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	
Diplomatico Reserve	10,49 €
QRM, travel edition	13,29 €
COGNAC	
Bache Gabrielsen XO , Thomas prestige	13,29 €
Renault Carte Noir VSOP	13,29 €


BUBBLES AND WINE



BUBBLES

 Cava	Terra Terrae Brut Reserva, Spain	10,49/45,45 €
Champagne	Doyard Mahé, Blanc de Blancs, Extra Brut	16,08/87,41 €
Champagne	Doyard Mahé, Rosé, Brut	16,78/94,41 €
Champagne	Bollinger Special Cuvee	104,90 €
Champagne	2013 Doyard Mahé, Blanc de Blancs 1'er Cru	139,16 €
Champagne	2014 Bollinger La Grande Anné	174,83 €
Champagne	2012 Dom Perignon	307,69 €

ROSÉ

Provence	2021 Villa Aix, Coteaux d'Aix	11,19/48,95 €
Provence	2022 Villa Aix, Coteaux d'Aix 1.5 L	94,41 €
Nahe	2023 Spätburgunder Rosé, Halbtrocken, Schneider	10,49/45,45 €
 Loire	2022 Pinot Noir Rosé, Berthier	11,89/55,24 €

WHITE

 Loire	2021 Sauvignon Blanc, Berthier	11,19/48,95 €
Mosel	2021 Riesling Feinherb, Josef Rosch	10,49/45,45 €
Nahe	2022 Riesling, Niederhauser Hermannshöhle, Schneider	55,24 €
Burgundy	2021 Pouilly Fuisse, Nicolas Potel	101,40 €
Burgundy	2021 Chardonnay, Grivot-Goisot, Cotes d'Auxerre	15,38/66,43 €
Burgundy	2020 Mersault Clos du Cromin, Jean Monnier	139,16 €
California	2022 Chardonnay, La Crema, Monterey	15,38/69,23 €
Galicia	2023 Godello, Val do Galir, Valdeorras	12,59/59,44 €
 Kamptal	2021 Grüner Veltliner, Kamptal Terrassen	59,44 €

RED

Burgundy	2019 Hautes Cotes de Beaune, Nicolas Potel	13,29/59,44 €
Burgundy	2020 Chassagne Montrachet, Domaine Sorine	111,19 €
 Mendoza	2022 Santa Julia, Malbec	11,19/48,95 €
Ribera Del Duero	2020 Tempranillo, AVAN Vinedos Viejos	11,89/55,24 €
Piemonte	2018 Barolo, Massimo Rivetti	104,90 €
 Tuscany	2022 Chianti Classico, Rubiolo	15,38/69,23 €
Tuscany	2017 Brunello di Montalcino, Val di Suga	104,90 €
Bordeaux	2019 G d'Estournel, Médoc	97,20 €
Bordeaux	2016 Chateau Laniote, Saint Émilion Grand Cru	111,19 €
Bordeaux	2009 Petit Mouton Rotschild, Pauillac	307,69 €