

MENU

Served until 10:30

BREAKFAST

Gastro Breakfast 18,88 €

Coffee of your choice
Soft-boiled egg, sourdough roll with Danish butter,
cheese and a small organic yogurt with granola
Avocado with cottage cheese and spiced seeds +4,90 €

Croque Madame 16,08 €

Smoked ham, cheese, 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 €

Scrambled Eggs and Bacon 13,28 €

Sourdough roll and Danish butter
Organic cheese +2,80 €

Organic Yoghurt 8,39 €

Granola and berries

Sourdough roll, Danish butter and cheese 6,29 €

Seasonal jam +1,40 €

Cinnamon roll 4,20 €

Croissant 4,20 €

Nutella +1,12 €



NB: Information about allergens is available from the staff

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 €

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

M E N U

Served from 10:45

SNACKS

Nocellara olives	6,29 €
Gastro's garlic baguette	6,29 €
Serrano ham (aged 18 months)	13,29 €
Bread and romesco sauce	
Sardines in olive oil	15,38 €
Grilled bread, lemon and mayo	
Tuna fillet in olive oil	15,38 €
Grilled bread, lemon and mayo	
3 danish cheeses with housemade jam and bread	17,48 €

2 GLASSES OF PROVENCE ROSÉ
NOCELLARA OLIVES
SALTED NUTS

27,27 €

MAIN COURSES

Steak Frites	38,46 €
Dry aged striploin, french fries and pepper sauce	
Green salad with vinaigrette + 4,90€	

Fish & Chips	23,08 €
With sauce tartare, mashed peas and lemon	
Remoulade + 1,40€	

Gastro Burger	24,48 €
Grambogård beef patty, cheddar, bacon, tomato and pickles	
Served with french fries and tarragonmayo	

Fried Chicken Burger	23,78 €
Tomato, pickles and kimchimayo	
Served with french fries and tarragonmayo	

Caesar Salad	21,68 €
Romaine, caesar dressing, croutons, parmesan and Danish chicken	

Shrimps	20,98 €
On toast with mayo, lemon, dill and piment d'espelette	

Dahl (VG)	21,68 €
Lentils, roasted cashews, chili oil, yogurt and grilled bread	

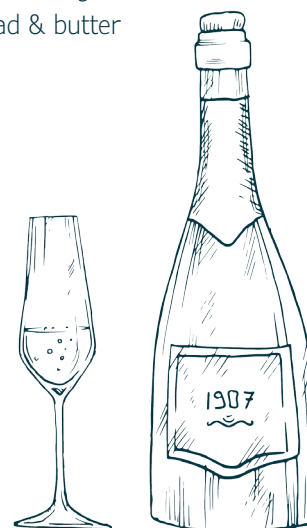
Quiche Lorraine	20,28 €
Onion pie with cheese and tomatoes, green salad, vinaigrette and aged ham	

APERITIF

Champagne	17,48 €
Negroni	15,38 €
Old Fashioned	15,38 €
Gin & Tonic	13,29 €
Aperol Spritz	13,29 €
Apple Spritz	13,29 €

SIDE ORDERS

French fries with sea salt	6,29 €
Tarragonmayo	1,40 €
Remoulade	1,40 €
Pepper sauce	3,50 €
Green salad with vinaigrette	4,90 €
Sourdough bread & butter	4,90 €



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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

Apple Spritz	13,29 €
Aperol Spritz	13,29 €
Mojito	13,29 €
Bramble	13,29 €
Bloody Mary	13,29 €
Negroni	15,38 €
Old Fashioned	15,38 €

DRAFT BEER

Heineken	9,79 €
Nørrebro Bryghus Pilsner	9,79/11,19 €
Nørrebro Bryghus Classic	9,79/11,19 €
Nørrebro Bryghus Blanche	9,79/11,19 €
Lagunitas IPA	9,79/11,19 €
Anarkist New England IPA	9,79/11,19 €
Anarkist Brown Ale	9,79/11,19 €

COLD DRINKS

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

COFFEE / TEA

Double Espresso	4,20 €
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	

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	11,19/45,45 €
Champagne	Doyard Mahé, Blanc de Blancs, Extra Brut	17,48/87,41 €
Champagne	Doyard Mahé, Rosé, Brut	94,41 €
Champagne	Bollinger Special Cuvee	104,90 €
Champagne	2014 Doyard Mahé, Blanc de Blancs 1'er Cru	139,16 €
Champagne	2014 Bollinger La Grande Année	202,80 €
Champagne	2013 Dom Perignon	307,69 €

ROSÉ

Provence	2024 Villa Aix, Coteaux d'Aix	11,19/48,95 €
Nahe	2024 Spätburgunder Rosé, Halbtrocken, Schneider	10,49/45,45 €

WHITE

 Loire	2023 Sauvignon Blanc, Florian Berthier	11,89/55,24 €
Mosel	2023 Riesling Feinherb, Josef Rosch	10,49/45,45 €
Friuli	2023 Pinot Grigio, Cantina Puiatti	11,89/48,95 €
Burgundy	2023 Chardonnay, Grivot-Goisot, Cotes d'Auxerre	15,38/69,23 €
California	2021 Chardonnay, "Katherine's vineyard", Cambria	15,38/69,23 €
 Kamptal	2023 Grüner Veltliner, "Furth", Weingut Malat	59,44 €
Nahe	2023 Riesling, Niederhauser Hermannshöhle, Schneider	55,24 €
 Loire	2019 Sancerre, Les Chasseignes, Floiran Berthier	94,41 €
Burgundy	2021 Chablis 1'er Cru Montmains, Domaine de Vauroux	101,40 €
Burgundy	2022 Macon-Fussiere, En Prole, Louis Dorry	104,90 €
Burgundy	2022 Pouilly Fuissé, Nicolas Potel	101,40 €

RED

Burgundy	2023 Pinot Noir, Fut de Chene, Nicolas Potel	15,38/59,44 €
Mendoza	2023 Malbec, Santa Julia	11,89/48,95 €
Ribera Del Duero	2022 Tempranillo, AVAN Vinedos Viejos	12,59/55,24 €
Piemonte	2022 Barbera d'Alba, Massimo Rivetti	11,19/45,45 €
Burgundy	2020 Chassagne Montrachet, Domaine Sorine	111,19 €
Piemonte	2018 Barolo, Massimo Rivetti	104,90 €
Tuscany	2017 Brunello di Montalcino, Val di Suga	104,90 €
Bordeaux	2019 G d'Estournel, Mèdoc	97,20 €
Bordeaux	2016 Chateau Laniote, Saint Émilion Grand Cru	111,19 €
Bordeaux	2009 Petit Mouton Rothschild, Pauillac	307,69 €