

BURGERS

on a bun with mayo, burger dressing, salad, tomato, cucumber and red pepper, jalapenos, nachos, fries, ketchup and chilimayo

CHEESEBURGER 119,-

beef burger, bacon, cheddar, red onion, burger dressing

CHICKEN BURGER 119,-

grilled chicken breast, mango chutney, grilled pineapple, cheddar, red onion

MEXICAN 129,-

beef burger with jalapenos, olives, salsa & mozzarella

ROTUNDEN'S 129,-

beef burger, goat cheddar, red onion relish

DELUXE 139,-

beef steak, fried mushrooms, cheddar, red onion relish

PASTA

LASAGNE 109,-

homemade with minced beef, tomato sauce and cheddar, served with side salad

VEGETARIAN 109,-

fettuccine with spinach, mixed seasonal veggies, lemon, cream and parmesan

CHICKEN 115,-

penne pasta, chicken breast, apple, creamy curry sauce with parmesan

SALMON 125,-

fettuccine, fresh salmon, spinach, cherry tomatoes, red pepper, red onion, fresh basil, & parmesan, cream sauce with white wine and lime

TRUFFLE 135,-

fettuccine, beef tenderloin, champignon, truffle sauce and parmesan

FOR KIDS 69,-

MINIBURGER

burger, cheese, tomato, ketchup and French fries

FISH AND CHIPS

deep fried fish fillet with remoulade and French fries

NUGGETS

5 nuggets with ketchup and French fries

MINCED BEEF CHOP

150g with French frites and remoulade

LASAGNE

DINNER MENU

TELL US ABOUT YOUR ALLERGIES AND SPECIAL NEEDS AND WE'LL HELP YOU FIND A SOLUTION

we also do Take Away

APPETIZERS

BRUSCHETTA 59,-

garlic bread with tomato, onions, olives, pesto and mozzarella

CLASSIC SHRIMP COCKTAIL 79,-

prawns, caviar, asparagus, Thousand Island dressing

BEEF CARPACCIO 89,-

thin slices of tenderloin, sun dried tomato, capers, artichoke heart, mixed salad, parmesan, balsamico and bread

SOUP OF THE DAY 69,-

Ask us about today's offer

MAIN COURSES

COMMON MUSSELS 109,-

in white wine cream sauce with lime and fresh parsley served with toast

WIENERSCHNITZEL 129,-

breaded veal chops with bearnaise, boiled potatoes, peas and seasons garnish

OVEN BAKED SALMON FILLET 139,-

with lime sauce, baked potatoes with thyme, seasons garnish and fresh salad

BLACK ANGUS STEAK 200G 189,-

grilled with fat edge, served with pepper sauce, baked potatoes and seasons garnish

PLAK STEAK 200G 199,- 300G 239,-

Beef fillet 199,- / Beef tenderloin 219,-
baked on woden plank, served with bearnaise sauce, mashed potatoes and seasons garnish

DISH OF THE DAY

Ask us about today's offer

How do you like your steak? RED-MEDIUM-WELLDONE

ROAST PORK 125,-

with parsley sauce, boiled potatoes and beetroot

EVERY WEDNESDAY AND SATURDAY EVENING

SANDWICH 109,-

CHICKEN

pan-fried chicken with bacon, pepper, red onion, parsley, with curry, tomato, cucumber, salad and mayo

SMOKED SALMON

Norwegian salmon with homemade egg salad, pepper, red onion, capers, fresh dill, tomato, cucumber, salad and mayo

MEXICAN

chopped beef with onions, garlic, peppers, jalapeños, fresh parsley, dijon mustard & salsa, tomato, cucumber, salad & mayo, tortilla chips & creme fraiche

SALADS 119,-

CEASAR SALAT

chicken fillet, Romaine salad, tomato, cucumber, peppers, pine nuts, croutons, parmesan and ceasar dressing

GOAT CHEESE

gratinated on bread with mixed salad, tomato, cucumber, pepper, red onions walnuts, olives, thyme and vinaigrette

SMOKED SALMON

with homemade egg salad, mixed salad, tomato, peppers, carrot, capers, dill, lemon and pesto

AVOCADO

with mozzarella, mixed salad, tomato, cucumber, red onion, peppers, olives, sesame seeds and herb dressing

EXTRA

POMMES FRITES small/large

20,- / 35,-

DESSERTS

ICE CREAM SYMPHONI 69,-

vanilla, chocolate and strawberry ice cream with whipped cream, chocolate sauce, walnuts and waffle

PANCAKE 79,-

homemade pancake with vanilla ice cream, whipped cream, chocolate sauce, walnuts and fresh fruit

BELGIAN WAFFLE 79,-

one warm waffle with vanilla ice cream, whipped cream, caramel sauce, walnuts and fresh fruit

information on allergens in our dishes are available upon request to the staff of the restaurant.

COFFEE

	<i>single</i>	<i>dobbelt</i>
FILTER COFFEE	25,-	
AMERICANO	29,-	39,-
ESPRESSO	25,-	30,-
MACCHIATO	25,-	34,-
CORTADO	29,-	35,-
CAFFE LATTE	34,-	42,-
CAFÉ AU LAIT	34,-	42,-
CAPPUCCINO	34,-	42,-
EKSTRA SHOT COFFEE	10,-	
SIRUP FOR YOUR COFFEE vanilla, caramel, hazelnuts	5,-	

We have:

WHOLE MILK, SKIM MILK AND SOYA DRINK

GLASS OF MILK	20,-
CHAI LATTE Tiger Spice, Vanilla or Sugar Free	40,-
HOT CHOCOLATE with or without whipped cream	40,-
WARM ELDERFLOWER JUICE with slice of lemon	35,-
IRISH COFFEE whiskey, brown sugar, coffee and whipped cream	69,-
LUMUMBA cognac, hot choko and whipped cream	69,-

TEA

A.C. Perch

29,-

• Earl Grey • English Breakfast • White Temple • White Jasmin • Green Fragrant Jade • Green Mandarin • Green Ginger and Lemon • Rooibos Vanilla • Cool Herbal

RED WINE

Louis Eschenauer Merlot, vin de Pays d'Oc - House wine	45,- 115,- 189,-
McPherson Shiraz, Victoria Australien	65,- 165,- 250,-
Caray 6 meses, Toro Spain	265,-
Valpolicella Superiore, Zenato Veneto	75,- 175,- 299,-
Bogle Zinfandel, Clarksburg California	399,-

WHITE WINE

Louis Eschenauer Chardonnay, vin de Pays D'Oc - House wine	45,- 115,- 189,-
Bertoldi Pinot Grigio, Garda Veneto	230,-
Double Cove Sauvignon Blanc, Marlborough New Zealand	65,- 165,- 260,-
Bourgogne Chardonnay, Chartron & Trebuchet	320,-
Alsace Riesling Paul Schneider	75,- 175,- 299,-

ROSÉ

Louis Eschenauer Cinsault, Vin de Pays d'Oc - House wine	45,- 115,- 189,-
Alsace Pinot Noir, Dopff & Irion	65,- 165,- 260,-

SPARKLING

Moscato dolce, Breganze Italy	55,- 250,-
Prosecco spumante, Breganze Italy	60,- 299,-

We can host all kinds of events, the big ones and the small ones. Get your own special offer and book time.

BEER

	<i>30cl</i>	<i>50cl</i>	<i>75cl</i>
DRAFT BEER Pilsner, Classic, Newcastle Brown Ale, Edelweiss	32,-	49,-	69,-
BOTTLE BEER Royal Free, Heineken, Leffe Blond, Leffe Brun,	33cl	32,-	42,-
CRAFT BEER Schjötz: Bohemian Pils, Gylden IPA, Mørk mumme	50cl	65,-	
Lottrup: American Lager, Stone Street IPA, Dark Ale, Red Copper Ale, Gold Button Ale		65,-	

SOFT DRINKS

	<i>30cl</i>	<i>50cl</i>	<i>75cl</i>
SODA Pepsi, Pepsi Max, Faxe Kondi, Faxe Kondi Free, Mirand Orange and Miranda Lemon	32,-	45,-	65,-
GINGER BEER	39,-	49,-	69,-
SPARKLING WATER	25,-	40,-	55,-
MINERAL WATER 50cl		1.liter	65,- 29,-
SAN PELLEGRINO 50cl			49,-
ICEWATER with lemon & ice cubes (per glass)			15,-
ORGANIC JUICE eldaflower, apple, apple/blackcurrant, rhubarb/grape	32,-	45,-	65,-
ORANGE JUICE fresh	25cl	35cl	35,- 45,-
SMOOTHIES strawberries, raspberries,			55,-

LIQUOR

3cl 35,- + soda 59,-
6cl 59,- + soda 89,-

SNACKS

PEANUTS	30,-
TORTILLACHIPS with dip	45,-
OLIVES 3 KINDS	45,-
MIXED NUTS	45,-

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STRANDVEJEN 62A • 2900 HELLERUP
Tlf. 39612638 • CAFE@CAFEROTUNDEN.DK