

## BRUNCH 119,-

10:00 - 14:00

scrambled eggs, bacon, brunch sausages, ham, parma ham, a slice of Gouda & Brie, smoked salmon with cream cheese, capers & onions, yoghurt with muesli, homemade rhubarb compote, pancake with maple syrup, fresh fruit, 2 kinds of bread & butter.

## VEGETARIAN BRUNCH 109,-

scrambled eggs, boiled egg, toast, mild sliced cheese, jam and brie, homemade pancake with maple syrup, yoghurt with muesli, homemade rhubarb compote, olive, tomato, cucumber, pepper and fresh fruit 2 kinds of bread, and butter

## OMELETS

Oven baked with cheese & cream. Served with bread, butter & fresh salad

- Eggs & cheese 79,-
- Potato, bacon, tomato 99,-
- Chicken, mushrooms, peppers 99,-
- Tomato, peppers, mushrooms 99,-
- Parma ham, mozzarella, basil, tomat 109,-

## OPEN SANDWICHES 59,-

### ROASTBEEF

with remoulade, toasted onion, pickled cucumber, horseradish, tomato, cucumber, pepper, salad & butter

### FISH FILLET WITH PRAWNS

with mayonnaise, tomato, cucumber, lemon, salad & butter

### EGGS WITH SHRIMPS

with mayonnaise, tomato, cucumber, lemon, salad & butter

### CHICKEN SALAD

with bacon, tomato, cucumber, pepper, salad & butter

### POTATO SALAD

with bacon, mayonnaise, onion, pepper, tomato, cucumber, salad & butter

### PICKLED HERRING

in curry or marinated, onion, capers, tomato, cucumber, lemon salad & butter

### SMOKED SALMON

with pesto, egg salad, capers, tomato, cucumber, salad & butter

## SALADS 115,-

### 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, asparagus, peppers, carrot, capers, dill, pesto and lemon

### AVOCADO

with mozzarella, mixed salad, cherry tomato, cucumber, olives, sesame seeds and pesto

# LUNCH MENU

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

*we also do Take Away*

LUNCH PLATE per person 119,-

(min 2 persons)

2 kinds of herring, hot liver pate with mushrooms & bacon, pork roast with red cabbage, cucumber salad & orange, fish fillet with remoulade & lemon, mild cheese & brie with tomato, cucumber & pepper with bread & butter

NACHOS 89,- / 109,-

With Cheese or Chicken and cheese.

With jalapeños & olives, creme fraiche, guacamole, & salsa

WIENERSCHNITZEL 129,-

paned veal with bearnaise, potatoes, peas & garnish

PARISIAN STEAK 129,-

250g steak with horseradish, pickles, beetroot, onion, capers & eggs

LUNCH STEAK 139,-

150g beef fillet with bearnaise. French fries & garnish

WRAPS Chicken or Steak 119,- / 139,-

wheat tortilla with cheddar, mushroom, pepper, red onion, olives & jalapeños, creme fraiche, guacamole & salsa, french fries

BAKED SALMON 139,-

with limesovs, potatoes, granite & fresh salad

## SANDWICHES 109,-

### CHICKEN

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

### CLUB

grilled chicken breast on toast, bacon, pineapple & curry dressing

### MEXICAN

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

### SMOKED SALMON

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

### TUNA MOUSSE

homemade tuna mousse with mayo, capers, peppers, peas, corn, & fresh dill, tomato, cucumber, salad

### ROAST PORK

roasted pork with red cabbage, tomato, orange, salad & mayo

## BURGERS

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

CHEESE BURGER 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 jalapeños, olives, salsa and mozzarella

ROTUNDEN'S 129,-

beef burger, goat cheese, red onion relish

DELUXE 139,-

beef steak, fried mushrooms, chili, cheddar, red onion relish

## PASTA

LASAGNE 109,-

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

VEGETARIAN 109,-

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

CHICKEN 115,-

penne, chicken breast, pineapple, persille cream sauce with curry & parmesan

SALMON 125,-

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

TRUFFLE 135,-

fettuccine, beef tenderloin, champignon, truffle sauce & parmesan

## FOR KIDS 69,-

MINIBURGER

burger, cheese, tomato, ketchup, pickles & French fries

FISH & CHIPS

deep fried fish fillet with remoulade, lemon & French fries

NUGGETS

5 nuggets with ketchup & French fries

MINCED BEEF STEAK

180g with remoulade & French fries

LASAGNE

## EXTRA

FRENCH FRIES small / large

20, - / 35, -

## COFFEE

single | dobbelt

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,-

## BEER

30cl | 50cl | 75cl

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 Schjøtz: 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

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

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

STRANDVEJEN 62A • 2900 HELLERUP  
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*We can host all kinds of events, the big ones and the small ones. Get your own special offer and book time.*