

CAFÉ KLIMT

BREAKFAST

Saturday & Sunday 10:00 – 15:00

✿ **Klimt's Weekend Brunch Buffet** ✿

Scrambled eggs, crispy bacon, country cured ham, spiced pork sausage, assorted cheese, greek yogurt with granola and homemade berry compot, fresh salads, pancakes, fresh fruit, free filter coffee/tea, and a lot of other things - 149 DKK
(Children under 11 years old - 74,50 DKK)

Monday - Sunday 10:00 - 15:00

✿ **Breakfast** ✿

Klimt Brunch

Oven baked egg, dry-salted bacon from Hallegaard, roasted sausage from Bornholm with homespun mustard, Hallegaards ham, organic cheese from Thise, yogurt with musli & compote, fresh fruits, homemade American core milk pancakes with pickled berries. Served with homemade bread, butter & homemade jam - 138 DKK

Vegetarian Brunch

Oven baked egg, rye bread with avocado cream, mini chickpeas burger, organic cheese from Thise, yogurt with musli & compote, fresh fruits homemade American core milk pancakes with pickled berries.
Served with homemade bread, butter & homemade jam - 138 DKK

Omelet with Cheese & Vegetables

Served with green salad - 85 DKK

Omelet with Bacon, Cheese, Onion & Potatoes

Served with green salad - 92 DKK

The Small Breakfast

Scrambled eggs with dry-salted bacon from Hallegaard,
served with green salad- 65 DKK

Acai Bowl with organic yogurt, berries and nuts - 49 DKK

3 pieces of homemade American
core milk pancakes with pickled berries - 45 DKK

Toasted rye bread with avocado & cottage cheese/radish - 52 DKK

NB: please let the chef know, if you have allergies

CAFÉ KLIMT

LUNCH

Monday - Sunday 12.00-15.00

✿ Traditional Danish Open Sandwiches ✿

Served on fresh baked organic rye bread

Gratinated Flounder

Gratinated flounder fish filet served with homespun remoulade, salad, fresh cress, capers fruits, fresh herbs and lemon oil - 89 DKK

Open Sandwich with Potatoes and Fresh Salad

Boiled eggs, potatoes, chives, radish, sweet & sour cucumber, roasted onion, and homemade aioli - 79 DKK

Artistic Klimt Open Sandwich

Served with homemade smoked salmon, marinated herrings, vegetables chips, sakura mix, pickled onions and fresh cucumber- 129 DKK

Luxurious Rye Sandwich

Served with homemade smoked salmon, guacamole, salads, sundried tomatoes, chives and soft sour cream - 110 DKK

✿ Burger & Nachos ✿

Klimt's Cheeseburger

Cheeseburger with bacon, aioli, and French fries with truffel - 135 DKK

Klimt's Vegetarian Burger

Chickpeas burger with mushrooms, and French fries with truffel - 135 DKK

Nachos

Nachos with / without chicken - 118/96 DKK

✿ Salat & Suppe ✿

Served with freshly baked organic bread and butter

Chevre Chaud Salad

Caramelized goat cheese with honey, almonds and vinaigrette - 115 DKK

Original Cesar Salad

Fresh crispy salad with chicken breast, parmesan, croutons and homemade cesar dressing - 125 DKK

Soup of the Day

Please ask the staff - 69 DKK

NB: please let the chef know, if you have allergies

CAFÉ KLIMT

DINNER

Monday - Sunday 16.00-22.00

✿ Starters ✿

Salmon Tartar

Salmon tartar with avocado cream, rye bread, green oil and dill - 85 DKK

Wine recommendation: Lugana

Beef Carpaccio

Beef carpaccio with salad, parmesan, nuts and watercress - 85 DKK

Wine recommendation: Pinot "Luzia"

Grilled Tomatoes

Variation of grilled tomatoes, smoked cheese, parma ham and fresh herbs - 75 DKK

Wine recommendation: Pinot "Luzia"

Cold Peas Soup

Cold peas soup with sour cream, croutons, nuts, mint and woody acid - 85 DKK

Wine recommendation: Limoux Blanc

NB: please let the chef know, if you have allergies

CAFÉ KLIMT

DINNER

Monday - Sunday 16.00-22.00

✿ Main Courses ✿

Cabbage

Caramelized cabbage with cauliflower puree, carrots, nuts and herbs - 165 DKK
Wine recommendation: Limoux Blanc

Cockerel

Cockerel with grandmother's salad, rhubarb compote and summer salad - 185 DKK
Wine recommendation: Pinot "Luzia"

Rib Eye Steak

250 gr. rib eye steak with season's garniture, glaze and summer potatoes - 220 DKK
Wine recommendation: Settebracia

Cod

Cod with cauliflower puree, legumes and fennel - 185 DKK
Wine recommendation: Riesling

✿ Fast Dishes ✿

Klimt's Cheeseburger

Cheeseburger with bacon, aioli, and French fries with truffel - 135 DKK
Wine recommendation: Primitivo

Klimt's Vegetarian Burger

Chickpeas burger with mushrooms, and French fries with truffel - 135 DKK
Wine recommendation: Primitivo

Caesar Salad

Caesar salad with chicken, croutons and parmesan - 125 DKK
Wine recommendation: Riesling

Chevre Chaud Salad

Caramelized goat cheese with honey, almonds and vinaigrette - 115 DKK
Wine recommendation: Riesling

✿ Desserts ✿

Rhubarb Trifle

Rhubarb trifle with macaroons, almonds and whipped cream - 85 DKK

Gateau Marcel

Chocolate cake with lemon sorbet - 85 DKK

Cheeses

Three European cheeses with compote and crispy sides - 95 DKK

NB: please let the chef know, if you have allergies

CAFÉ KLIMT

WINE

❁ Sparkling ❁

Italy, Prosecco, Dogarina	65 / 275 DKK
Italy, Veneto, Pinot Noir "Filanda rosé Bortolomiol Italy,	350 DKK
Franciacorta "Cuvée Storica '61" Brut Berlucchi France,	495 DKK
Champagne, Champagne Brut, Pol Cochet	695 DKK

❁ Wine of the House ❁

Italy, Sampietrana 1952

Italy, Sampietrana 1952, Rosato	65 / 280 DKK
Italy, Sampietrana 1952, Chardonnay	65 / 280 DKK
Italy, Sampietrana 1952, Primitivo	65 / 280 DKK

❁ White Wine ❁

France, Roussillon Limoux Blanc Domaine de Gaure Italy,	70 / 330 DKK
Lugana, I Frati	75 / 330 DKK
Austria, Wagram Riesling Anton Bauer	75 / 330 DKK
France, Bourgogne Chablis Wiliham	350 DKK

❁ Red Wine ❁

France, Languedoc A.O.P. Languedoc Domaine de Gaure	70 / 330 DKK
Italy, Alto- Adige Pinot Noir "Luzia" St. Pauls	75 / 370 DKK
Italy, Settebraccia Negroamaro, Sempietrana Italy, Veneto	80 / 395 DKK
Ripasso "Etichetta Storica" Aldegheri	400 DKK
Italy, "Le Sughere di Frassinello", Maremma Toscana	540 DKK

CAFÉ KLIMT

BEER

OFFER: buy 0,5 L Carlsberg - 30 DKK. Friday & Saturday 21:00-24:00

OFFER: buy one beer and get a bowl of peanuts - 15 DKK.

Beer on Draft

Carlsberg 4,5%	35 / 50 DKK
Tuborg Classic 4,5%	35 / 52 DKK
Jacobsen India Pale Ale 6,6%	35 / 50 DKK
Jacobsen Brown Ale 6,0%	45 / 62 DKK
Bryggers hane (ask waiter)	45 / 50 DKK

Bottles

Skands - Humlefyrd - Lager 5,5% - 50 cl.

Humlefyrd is a Czech inspired Lager type with a significant, but balanced hops taste.

- 60 DKK

Skands - Elmegade IPA - 6,3% - 50 cl.

Elmegade IPA is an ale brewed with Maris Otter- and Caramel malt which gives the IPA a nice body and a slightly red color.

- 60 DKK

Skands - Brown Ale - 5,2% - 50 cl.

Brown Ale is a Scottish Brown Ale that is rich in lovely malt notes and have a muffled hop bitterness.

- 60 DKK

Skands - Esrum Kloster - 7,5% - 50 cl.

Esrum Kloster is our interpretation of an Abbey beer. The unique thing about the beer is that we have used species grown in the Abbey's garden.

- 60 DKK

Bitter - 4 cl.

Gammel Dansk, Rød Aalborg or Fernet Branca

- 45 DKK

CAFÉ KLIMT

COFFEE & TEA

☘ Coffee ☘

Black Coffee	29 DKK	Chai Latte (vanilla or spice)	39 / 42 DKK
- Black Coffee refill	10 DKK	Americano	30 DKK
French Press Coffee	55 / 65 DKK	Cortardo	30 DKK
Café Latte	35 / 45 DKK	Mocca (dark or white)	45 DKK
Cappuccino	39 DKK	Hot Chocolate (dark or white)	40 / 45 DKK
Café au Lait	39 DKK	Iced Coffee (caramel, hazelnut or vanilla)	45 DKK
Espresso	25 DKK	Take Away Coffee	25 / 30 DKK
Espresso Macchiato	25 DKK		

☘ Coffee with Alcohol ☘

Irish Coffee - Irish whiskey, coffee, whipped creme, brown sugar	65 DKK
French Coffee - Cointreau, coffee, whipped crème, brown sugar	65 DKK
Lumumba - Cognac, chocolate, whipped cremè, hot milk	65 DKK
Coffee Baileys - Baileys, coffee, whipped creme, cocoa	65 DKK

*An extra shot of espresso - 5 DKK

* Soy milk - 5 DKK

☘ The ☘

- Green Quince** - Mix of mallow flower and cornflower
- Imperial White** - White tea with orange, strawberry, & jasmin
- Ginger Lemon** - Green tea with ginger and lemon
- Sunshine Tea** - Black & green tea with rhubarb pineapple and earl grey
- Licorice** - Herb tea with licorice root, star anis & fennel
- Orange Earl Grey** - Earl Grey with orange and orange peel
- Cool Mint** - Herb tea with peppermint licorice root & apple
- Lady Grey** - Mix of Earl Grey with Darjeeling and Gun Powder
- Keemun** - Black tea
- Rooibos** - Organic red tea, decaffeinated

- A pot of tea 45 DKK

CAFÉ KLIMT

SOFT DRINKS

✿ Sodas ✿

Tap Water

Glass - 10 DKK / Pitcher - 25 DKK

Soda

Coca Cola, Coca Cola Zero, Sprite, Fanta, Ginger Ale
Schweppes Lemon, Tonic, Club soda or Club soda with lemon

- 32 DKK

✿ ANTONS ✿

Organic Juice

Elderflower, Blackcurrant,
Blood orange

- 35 DKK

French Soda

Elderflower, Blackcurrants or
Cranberry

- 42 DKK

Warm Juice

Elderflower, Blackcurrants or
Cranberry

- 42 DKK

✿ Juice ✿

Freshly Squeezed Orange

- 38 / 45 DKK

Juice

Apple, Orange, Cranberry or Pineapple

- 35 / 40 DKK

✿ Smoothies ✿

Banana & Ginger

Fresh banana & ginger - 49 DKK

Strawberry & Raspberry

strawberry & raspberry - 49 DKK

CAFÉ KLIMT

COCKTAILS & DRINKS

OFFER: Friday & Saturday from 21.00 - 24.00 - buy 2 for 1 cocktails

✿ Cocktails ✿

Klimt Passion - Passionfruit, orange juice, lime juice, vodka, cointreau	99 DKK
Bramble - Gin, sugar syrup, blackberry syrup, lemon juice	99 DKK
Dark N Stormy - Ginger beer, rum, lime juice	99 DKK
Strawberry Daiquiri - Rum, strawberry, lime juice	99 DKK
Mojito - Rum, brown sugar, sprite, spearmint	99 DKK
Cosmopolitan - Cranberry juice, lime, vodka, Cointreau	99 DKK
Old Fashion - Whiskey, orange, sugar syrup, angostura	99 DKK
Aperol Spritz - Aperol Cava, Sparkling water, fresh orange	99 DKK
Kir Royal - Prosecco, Blackberry syrup	75 DKK

After Dinner Cocktails

White Russian - Cream, milk, vodka, coffee liqueur	99 DKK
Espresso Martini - Coffee liqueur, vodka, espresso	99 DKK