

KALASET

Table Nr:

build your own brunch from the list below
/ please bring it to the bar when ready /
brunch – everyday until 14:30

From the oven

- () bread + butter – (v) ø (25,-)
- () all butter croissant - ø (25,-)
- () banana bread - v (30,-)
- () roast potatoes + chilli mayo/ salsa - v (35,-)

Eggs, dairy and friends

- () scrambled egg + ricotta + fresh herbs (38,-)
- () vesterhavs cheese + raspberry jam - ø (30,-)
- () pan fried goat's cheese + fig compote (38,-)
- () scrambled tofu + fresh herbs – v (35,-)

Green and good

- () green hummus + falafel – v (30,-)
- () celeriac medallion + beet tapenade - v (30,-)
- () seasonal fruit - v (28,-)
- () carrot bacon- v (25,-)

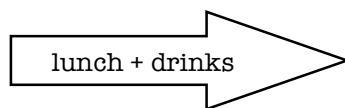
From our butcher

- () swedish meatballs + beet-tapenade (35,-)
- () rustic sausage + sweet mustard (30,-)
- () serrano ham, tomato bread + thyme oil (38,-)
- () bacon, from Gildener – ø (30,-)

Pancakes (take around 15 mins)

- () plain with syrup (30,-)
- () raspberry and walnut (35,-)
- () banana and chocolate (35,-)
- () blueberry (38,-)

ø = organic, v = vegan, gf: ask at the bar
help yourself to our homemade jams, nutella
and other condiments across from the bar



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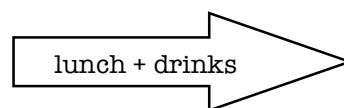
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