

It's your first time in a Swedish country kitchen.

The sun is shining through an open window, the other kids are calling, but mormor has just lifted you on a chair and is showing you how to stir the lingonberry – gently, yes, so that the berries won't break, but firmly, so that they won't stick to the bottom of the pot.

The iron stove is busy – pots hissing, casseroles bubbling. Simple things mixed with love & care will soon turn into a savory *pyttipanna*, a fantastic chanterelle soup, a delicious blueberry cake.

You feel dizzy, your senses overwhelmed.  
You can't help it, you have fallen in love.  
With cooking.



Later.

Bright twinflowers light up the room.  
Fresh saffron buns lie in a basket by the table.  
Mormor is spreading out her crisp, snow-white linen.

A knock on the door, laughter, familiar voices.  
The guests have arrived. Time to enjoy all the good work.  
Time to party.



Welcome to Kalaset,  
the Swedish corner in the heart of Copenhagen

*Every day from 9.00*

Please order at the counter

At Kalaset we serve homemade food.  
We make our own dressings, soups, sauces, preserves  
and cakes.

Our bread, coffee, milk, juice & wine are organic.  
*Please ask the bar for our gluten-free and dairy-free options*

## **Rise and Shine**

***Everyday 09-14.30***

Oslo mad ( <i>vegetarian</i> )	45.-
Organic cheese, butter and bread Help yourself to our homemade jam and nutella at the bar.	
Chia pudding ( <i>vegan</i> )	45.-
with oatmilk, fruit and seasonal preserve	
Kalas smoothie ( <i>vegan</i> )	45.-
with banana, coconut milk & berries	
Banana bread ( <i>vegan</i> )	45.-
with apple-ginger jam & maple syrup.	

## **Kalaset's pancakes**

***Every day 09-18***

Pancakes with maple syrup and fruit	65.-
Walnut pancakes with raspberries	65.-
Blueberry pancakes	65.-
Banana and chocolate pancakes	65.-
<i>Bacon topping on your pancakes</i>	15.-

Please order at the counter

# Brunch

**Weekdays 09-12 / weekends & holidays 09-14.30**

## Mormor 145.-

Scrambled eggs & ricotta, bacon, rustic sausage & sweet mustard, roasted potatoes. Swedish meatball & lingonberry jam, grilled tomato & onions. Cheese, greens and fruit. Smoothie shot, bread and butter.

*Help yourself to our homemade jams and nutella at the bar.*

## Tante Grøn (vegetarian) 135.-

Scrambled eggs & ricotta, carrot bacon, grilled tomato & onions. Falafel, green hummus and roasted potatoes. Beetroot tapenade, cheese, greens and fruit. Smoothie shot, bread and butter.

*Help yourself to our homemade jams and nutella at the bar.*

## Speltmor (vegan) 135.-

Scrambled tofu & walnuts, carrot bacon, celeriac steak, grilled tomato & onions. Falafel, green hummus and roasted potatoes.

Beetroot tapenade, greens, fruit, smoothie shot and bread.

*Help yourself to our homemade jams and vegan nutella at the bar.*

### **Everyday 09-14.30**

## Kødbyen 85.-

Scrambled eggs & ricotta, rustic sausage & sweet mustard, bacon. With grilled tomato & onions. Served on rye bread.

## Grøntorvet (vegetarian) 85.-

Scrambled eggs & ricotta, carrot bacon, green hummus, falafel, grilled tomato & onion. Served on rye bread.

## Kongens have (vegan) 85.-

Scrambled tofu & walnuts, carrot bacon, green hummus, falafel, tomato & onion. Served on rye bread.

*Extra roasted potatoes / bacon / sausage / meatball + 15.-*

Please order at the counter

## **Sandwiches**

***Weekdays 12-18 / weekends & holidays 14.30-18***

**Malmö** 95.-  
Swedish meatballs, beetroot tapenade, pickled cucumber, greens,  
on sourdough bread.

**Østerbro** (*vegetarian*) 95.-  
Pan-fried goat cheese with, celeriac steak, fig & walnut compote.  
Served with greens and coarse mustard dressing on rye bread.

**Frederiksberg** 95.-  
Mozzarella, spicy salsa, grilled peppers & Serrano ham.  
Served with greens on sourdough bread.

## **To Share**

***Every day from 14.30***

**Roasted potatoes** (*vegetarian*) 35.-  
with homemade chili mayo / or salsa (*vegan*)

**Green hummus & falafel** with bread (*vegan*) 55.-

**Beetroot tapenade & celeriac steak** (*vegan*) 55.-  
with bread & walnuts

**Olives** and bread (*vegan*) 45.-

**Rustic sausages** with bread, greens & sweet mustard 55.-

**Organic Cheese** (*vegetarian*) 45.-  
with butter, bread & raspberry jam

## **Salad & Soup**

***Weekdays from 12/ weekends & holidays from 14.30***

*(always with a vegetarian option)*

Every day we make a salad & a soup reflecting mood and weather.  
See the board across from the bar.

Please order at the counter

## Burgers

**Weekdays from 12 / weekends & holidays from 14.30**

*All our burgers are served on an organic focaccia-bun with salad, gherkin, grilled tomato, grilled onion and small oven-baked potatoes with chili mayo (or salsa for our vegan friends).*

**Velvet Goldmine** 135.-

Beef patty with double cheddar, sweet mustard, bacon, and homemade mayonnaise

**Moonstruck** 135.-

Beef patty with fresh mozzarella, Kalas salsa, grilled red pepper, seared Serrano ham and homemade mayonnaise.

**Little Miss Sunshine** (*vegan*) 135.-

Chickpea patty with fresh mint, celeriac steak, carrot-bacon, Kalas salsa, and olive tapenade.

**Zorba The Greek** (*vegetarian*) 135.-

Chickpea patty with fried goat cheese, fig compote, coarse mustard, celeriac steak and homemade mayonnaise.

## Evening

**Every day from 18**

**Saigon salad** 135.-

Pan-fried ginger & lime beef with noodles in a sweet peanut dressing. With mint, basil, coriander and fresh greens. Topped with crushed peanuts and fresh chili /

**Also vegan** with sweet potatoes, celeriac steak & roasted peppers.

**Mumbai** (*vegan*) 135.-

Indian curry with spinach, sweet potato, coconut milk and chickpeas. Topped with roasted peppers, served with cardamom rice.

**Stockholm** 250.-

the mother of all smörgåsbord, an assortment of meats, cheeses and other lovely tidbits. *Recommended for two people /*

**Dish of the day** - We get inspiration from all around the world to create dishes just as colorful as we are. See the board across from the bar.

Please order at the counter

## Red Wine

Missetti Rosso (organic) glass 60/220.-

A harmonious blend of strength, aromatic spices and velvet-like softness from Puglia. A versatile red, it's wholly at ease as an aperitif or with a hearty dinner.  
Grapes; 50% Negroamaro, 50 % Primitivo

Pasqua, Nero d'Avola (organic) glass 70/240.-

Elegant red with a Sicilian temper.  
Tones of wild berries, spices and liquorice.  
Grapes: 100% Nero d'Avola

Valle Reale Montepulciano d'Abruzzo 290.-

A classic from central Italy, vigorous with shades of dark berries and a lively acidity. Aromatic and deep, it makes indulging less sinful...  
Grapes; 100% Montepulciano

## White Wine

Cielo & Terra Chardonnay (organic) glass 60/220.-

Hailing from Veneto, it boasts an urgent aroma of acacia-flowers and peaches. Charming and easy, it's perfect on its own or with a light supper  
Grapes; 95% Chardonnay, 5% Greganico

Bidoli Sauvignon Blanc 280.-

The taste of southern fruits from the Friuli region in Italy.  
Grapes; 100% Sauvignon Blanc

## Rosé

Butinages Costière de Nimes (organic) glass 60/220.-

Strawberry, melon and a touch of mineral are balanced with a slightly muted acidity. Perfect on a sunny day (or if you want to make a rainy day a little better...)  
Grapes; 60% Grenache, 40% Syrah

## Bubbles

Vega Medien Cava Brut (organic) glass 60/220.-

A lemony and crispy cava from the sunny, Valencian hills.  
Impeccable as an aperitif, together with your brunch, or simply because bubbles make you happy!  
Grapes; 50% Chardonnay, 50% Macabeo

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## **Draught beer**

### **Budvar**

30/50.-

First-class female cones of top-quality Saaz hops + pure clean natural water + carefully selected grains of Moravian barley. A Pale Lager for real beer experts.

### **Kalaset Organic Classic**

40/60.-

Danish dark pilsner, with a little extra malt & hop. From Thisted Bryghus

### **Benediktiner Weissbier**

40/60.-

German wheat beer. A discreet orange aroma gives it a fresh and rich taste. Tastes even better with a slice of orange. 5,4%

### **Liberty Ale**

40/60.-

Indian Pale Ale from San Francisco. Intense citrus flavors, with a dry hoppy finale. Bitter and beautiful. 5,9%

### **Anchor Steam Beer**

40/60.-

Red beer from San Francisco.  
Complex malty and slightly fruity. 4.8%

### **Seasonal beer**

Selected according to mood and weather.

*Ask your bartender about our selection of **bottle beers**  
and *gluten-free brew**

## **Cocktails**

*A few classics & our famed house cocktails*

See our cocktail menu

Please order at the counter

## Coffee Organic beans and milk

coffee	25.-
1 refill	5.-
espresso	20/25.-
americano (dbl espresso)	30.-
cortado	25/30.-
cappuccino	30/40.-
café au lait	40.-
caffè latte	30/40.-
mocca	40.-
mint latte	45.-
iced latte	45.-
extra espresso shot	5.-
soya/oat milk in your coffee	5.-

## Other Hot Drinks

tea	30.-
Kalas chai	40.-
chai with chili	40.-
hot chocolate	35.-
with whipped cream	
hot chocolate with chili	40.-
+ whipped cream	
hot chocolate with mint	40.-
+ whipped cream	
hot chocolate de Lux	45.-
with marshmallows, whipped cream and raspberries	
warm Anton's økosoft	30.-

## Soft drinks

soda	30.-
Anton's økosoft	30.-
orangejuice	25.-
orangejuice with raspberries	30.-
glass of milk	15.-
<b>ginger ale</b> homemade	40.-

## Sweet Tooth

We make fresh desserts every day. Please ask your bartender

## Spirits 2 cl

greater choice in the bar	
<b>rom</b>	from 40.-
<i>Mulata Anejo R. 5y, Mulata 7y. Diplomatico exclusiva</i>	
<b>whisky</b>	from 45.-
<i>Jameson, Talisker Single Malt 10y, Makers Mark</i>	
<b>bourbon</b>	from 45.-
<i>Benchmark, Maker's</i>	
<b>brandy</b> <i>Torres 10y.</i>	40.-
<b>cognac</b> <i>Martell vs</i>	55.-
<b>pastis</b>	40.-
<b>grappa</b>	from 50.-
<b>Grandpas choice</b>	from 35.-
-snaps & bitters	
<i>Dild Akvavit Hven Gold Enkelt Gammel Dansk Calvados Bailey's</i>	

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