



*Kalas* is a great Nordic word.  
It stands for casual get-together,  
the kind of party where you eat, drink  
& celebrate life.



Kalaset is the lovechild  
of an Italian-Swedish couple.

Established in 2006,  
it's been a happy home  
to many guests since.



It is your home now.

*Please don't hesitate to inform us  
about potential allergies or dietary restrictions*

# **Brunch**

***Every day until 15.00***



## **THE CLASSICS**

### **Scrambled eggs & bacon / 135.-**

On sourdough bun. With rustic sausage, harissa ketchup, ricotta, “avocado” mash & salsa cruda

### **Scrambled eggs & grilled veggies / 135.-**

On sourdough bun. With ricotta, beetroot hummus, falafel, “avocado” mash & salsa cruda (*vegetarian*)

### **Eggs Florentine / 135.-**

Poached, on a brioche bun.

With hollandaise, sauteed spinach, stracciatella & prosciutto

### **Eggs Norma / 135.-**

Poached, on a brioche bun.

With parmesan eggplant, stracciatella, marinara sauce, sauteed spinach, olive tapenade (*vegetarian*)

## **HOUSE SPECIALS**

### **Tofu & mushroom “Bolognese” 135.-**

On sourdough bun. With grilled veggies, harissa ketchup, falafel, beetroot hummus, “avocado” mash & salsa cruda (*vegan*)

### **Halloumi & babaganoush / 135.-**

On sourdough, with salsa cruda, “avocado mash” rucola, cucumber-mint salad, grilled veggies (*vegetarian*)

### **Milano burger /135.-**

On a brioche bun. With herb-crusted chicken, cucumber-mint salad, squash, lemon-pickled onions, organic fries & aioli

### **Mediterranean salad /135.-**

With saffron buckwheat, feta, olives, tomatoes, lettuce, cucumbers & orange-cardamom dressing (*vegetarian*)

# Pancakes & Friends

*Everyday until 17.00*



Banana & chocolate pancakes / 75.- (*vegetarian*)

Walnut & raspberry pancakes / 75.- (*vegetarian*)

Blueberry pancakes / 75.- (*vegetarian*)



Pancakes with bacon & maple syrup / 85.-

Pancakes with poached egg & prosciutto / 115.-

Served with hollandaise & lemon ricotta



Banana bread / 65.-

With blueberry compote & maple syrup (*vegan*)

Coconut yoghurt / 45.-

With blueberry compote & muesli (*vegan*)

Cakes of the day (*also vegan*)

please ask at the counter



Organic bun & cheese / 55.-

Organic butter & homemade jams (*vegetarian*)

Organic croissant / 45.-

Organic butter & homemade jams (*vegetarian*)

**or /**

with ham & mozzarella



## **Burgers**

**Weekday from 12.00 / weekends from 15.00**

*On a brioche bun or/ focaccia (vegan), with greens, gherkin, tomato, organic fries, chili mayo or/ vegan "mayo".*

**Vesterbro / 135.-**

Organic beef with mozzarella, marinara sauce, bacon, aioli

**Østerbro / 135.-**

Chickpea patty with mozzarella, marinara sauce, olive tapenade, eggplant parmesan, aioli / *Beyond Burger* + 10.- (vegetarian)

**Nørrebro / 135.-**

Chickpea patty with basil pesto, beetroot hummus, grilled veggies / *Beyond Burger* + 10.- (vegan)

## **Snacks & antipasti**

**Every day from 15.00**

Organic fries with chili mayo or/ vegan "mayo" / 35.-

Olives with tapenade & focaccia / 55.- (vegan)



*Three dishes 195.-*

**Beetroot hummus & falafel / 75.-**

*With salsa cruda & focaccia (vegan)*

**Roasted peppers bruschetta / 75.-**

*With lemon ricotta & walnuts (vegetarian)*

**Halloumi & babaganoush / 75.-**

*With cucumber-mint salad & focaccia (vegetarian)*

**Eggplant parmesan & stracciatella / 75.-**

*With olive tapenade & focaccia (vegetarian)*

**Saffron buckwheat & feta salad / 75.- (vegetarian)**

**Herb crusted chicken with aioli & harissa ketchup / 85.-**

# Evening

*Every day from 17.00*

Vitello tonnato /135.-

Northern Italian dish of sliced veal in a creamy tuna sauce,  
with rucola, parmesan shavings & capers

*Organic fries* + 15.-



Gnocchi with basil pesto / 135.-

Organic, with marinara sauce & chili (*vegan*)

**or** /

With marinara sauce, lemon ricotta & parmesan (*vegetarian*)

Spicy sausage & broccoli orecchiette / 155.-

Organic “little ears” pasta,  
served in a rich tomato sauce with stracciatella & parsley oil

Rigatoni cacio, pepe & tartufo / 135.-

Roman classic, with pecorino cheese,  
black pepper & a truffle twist (*vegetarian*)

*Smoked pork cheek* + 10.-



## **SWEET THEREAFTER**

Ask you bartender about our daily selection of cakes.

And if you feel particularly naughty...

Pannacotta 45.-

Blueberry / raspberry / banana & chocolate

Tiramisù 45.-



## Wine

*All our wines are organic & natural.*

*Our offer varies according to season and availability.*

Red	glass from 75 / bottle from 320.-
White	glass from 75 / bottle from 320.-
Orange / Rosé	glass 85/ bottle 375.-
Bubbles	glass 75/ bottle 320.-
Spritz Aperol <b>or</b> / Campari	glass 75.-

*And if you are in the mood for something special,  
just ask your bartender what's new in Kalaset's cellars.*

## Cocktails

*85.- / 2 of the same 150.-*

**Bloody Mary** Vodka, tomato juice, tabasco, lime.

**Passionista** Gin, lemon juice, fresh passion fruit.

**Espresso Martini** Vodka, Kahlua, espresso coffee.

**Margarita on the rocks** Tequila, Cointreau, salt, & lime.

**Blueberry mojito** rum, lime, mint, blueberry & brown sugar.

**Proud Rosemary** Infused bourbon, lemon juice, simple syrup

**Dark & Stormy** Dark rum, homemade ginger-ale & a slice of lime.

*...And don't hesitate to ask, inquire or query  
should you have something more classic in mind.*

## Draught beer

Urquell Pilsner 40/60.-

The original Pilsner. 4,4%.

Svaneke Organic Classic 40/60.-

Danish, amber color, slight sweet finish. 4,6%.

Weihenstephaner Weissbier 40/60.-

German wheat beer. 5,4%.

Lagunitas IPA 40/60.-

IPA. Hints of caramel Malt barley, twang of hops. 6,2%.

Sæmundur 40/60.-

Mango-infused pale ale, fruity with a mild sour twist. 4,7%.

Seasonal beers

Selected according to mood and weather.



## Spirits

2 cl greater choice in the bar

**Rum**

*from* 40.-

**Whisky**

*from* 45.-

**Bourbon**

45.-

**Brandy**

40.-

**Cognac**

55.-

**Pastis**

40.-

**Grappa**

*from* 50.-



**Grandpas choice** *from* 35.-

*Schnapps & bitters / Dild Akvavit / Torres / Enkelt /*

*Gammel Dansk / Jägermeister*

*Fisk / Fernet-Branca*



## FROM THE FRIDGE

Banana, coconut & blueberry smoothie / 45.-

Ginger zinger with mint /45.-

Quince-tea lemonade / 45.-



Anton's økosoft /35.-

Orange juice /25.-

With raspberries /+5.-

Sodas /30.-

## FROM THE BAR

Our coffee beans & milk are organic

Filter coffee	25.-
Espresso	20.-
Cortado	25.-
Americano	30.-
Cappuccino	35.-
Café au lait	30.-
Latte	35.-
Ice Latte	45.-
Extra oat	+ 5.-
All <b>big</b> coffees	+5 / 10.-



Hot chocolate with whipped cream 35.-

Hot chocolate de Lux 45.-

with whipped cream, marshmallows & raspberries

## Tea & chai

Check our selection at the bar



