

# sidecar

BRUNCH | DINNER | COCKTAILS

## BRUNCH

189,- per person

children aged 3-12 enjoy brunch for half the price

each of you choose **four** from the options below,  
served straight from the kitchen:

**scrambled eggs** with lactose free cream & chives  
**roasted tofu** marinated with spices and a lemon wedge (vg)

**pork sausages** pork & beef sausages with lovage

**pulled chicken** with barbeque sauce

**bacon** danish smoked streaky bacon

**baked beans** our take on a classic with a touch of chili (vg)

**falafel** with fresh herbs and tahini dressing (vg)

**mushrooms** roasted with garlic & herbs (vg)

**cherry tomatoes** baked with oregano & fennel (vg)

**roasted sweet potatoes** with a smoky tomato sauce (vg)

**chocolate brownie** with mascarpone mousse & berry compote

**waffle** with mascarpone cream & berry compote

**lemon cake** with lemon frosting & toasted almonds (vg)

share your choices with your waiter and **help yourself to the buffet table**  
everything coming from the kitchen is served family style

vg = vegan

## OTHER

available **monday to friday** 08.00-15.00

croissant from andersen & maillard - 29,-

toasted sourdough bread with vesterhavssost and butter - 40,-

sidecar waffle with mascarpone cream, berry compote white chocolate - 70,-

**SUMMER SPECIAL** - 42,-

**brewed n' chilled** - ice cold kenyan coffee  
with a touch of salt to balance the flavors

wifi: sidecar\_guest  
password: sidecar2019

## COFFEE, TEA AND SUCH

specialty coffee from Copenhagen Coffee Lab

filter 30

espresso 32

americano 34

iced americano 34

cortado 37

flat white 40

cappuccino 42

latte 42

iced latte 45

**brewed n' chilled 42**

chai latte 45

hot chocolate 45

ceremonial grade matcha from SATO CPH

matcha latte 49

matcha tea 45

iced matcha 49

pot of tea 45

organic tea from 'les jardins de gaïa'  
choose between:

green tea

with jasmin

white tea

with elderflower, rose & lotus

herbal tea

with verbena & mint

earl grey tea

with bergamot

breakfast tea

with a classic english blend

## BRUNCH DRINKS

mimosa 75

with orange juice and cava brut or  
non-alcoholic sparkling rosé

mimosa kit 420

a bottle of cava and a pitcher of  
orange juice

bloody mary 80

with vodka, tabasco, spices and tomato juice

agent p 80

with campari and orange juice

## COLD

green juice 45

cucumber, spinach, ginger, orange

orange juice 45

apple juice 45

classic lemonade 42

passionfruit & lime lemonade 42

ginger beer / cola / zero 35

sparkling water bottle 20

## DRAFT BEER

45 days of pilsner 50  
organic lager, to øl 4,7 %, 40 cl

brokilde blonde 60  
blonde ale, to øl 6 %, 40 cl

berry barrage 65  
sour ale, to øl 5,2 %, 40 cl

#SIPA 65  
session ipa, to øl, 4,7%, 40 cl

## BOTTLED BEER

høker bajer 30  
pilsner, hancock brewery, 5,0 %, 33 cl

brokilde brown 55  
brown ale, to øl, 6,5 %, 33 cl

implosion ipa 55  
non alcoholic ipa, to øl, 0,3%, 33 cl

## WINE

castell de sant pau cava brut 75/340  
xarel-lo/macabeo/parellada, catalonia, spain

arndorfer landwein (1 liter) 65/360  
grüner veltliner, kamptal, austria

st. antony rotschiefer 75/360  
riesling, rheinhessen, germany

rosé, christopher barth 80/380  
portugieser, alzey, germany

heger spätburgunder 85/420  
pinot noir, baden, germany

teedawn sparkling rosé 85/410  
rheingau, germany <0,5%, 75 cl