

sidecar

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 - 29,-

toasted sourdough bread with vesterhavssost and butter - 40,-

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

wifi: sidecar_guest
password: sidecar2019

COFFEE, TEA AND SUCH

specialty coffee from Copenhagen Coffee Lab

filter 30

refill 15

espresso 32

americano 34

iced americano 34

cortado 37

flat white 40

cappuccino 42

latte 42

iced latte 45

chai latte 45

hot chocolate 45

ceremonial grade matcha from SATO CPH

matcha latte 49

matcha tea 47

iced matcha 49

tea 45

organic tea from 'les jardins de gaïa'

choose between:

green tea

with jasmin

white tea

with lychee & rose

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

mimosa kit 420

a bottle of cava and a pitcher of
orange juice

bloody mary 80

with vodka, tabasco, spices and tomato 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

wheat in motion 60
wheat beer, to øl 4,2 %, 40 cl

*seasonal beers - see the signs at the bar or ask
your server*

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