

## SANDWICH & TOAST

### KONRAD'S CLUB WITH CHICKEN

Chicken breast - bacon - tomato  
cucumber - egg - curry mayonaise 129,-

### CHICKEN TOAST

Sourdough bread - Chicken salad  
bacon crunch - Pickled beech hats  
chips - watercress 129,-

### AVOKADO TOAST

Butter-toasted sourdough bread - avocado  
hummus - mozzarella - semi dry tomato  
pickled onions - bacon crunch 129,-

### CROQUE MONSIEUR

Sourdough bread - mustard dressing  
with truffle and pickled mustard seeds  
Serrano - cheese - Pickled cucumber 129,-  
\* With fried egg + 30,-

## OPEN SANDWICH \* Until 17.00

### "THE CHICK"

Chicken salad - bacon crunch  
Pickled beech hats - chips - watercress 89,-

### "THE EGG"

Eggs - hand peeled shrimp - tomato  
herbs mayo - Lemon pearl - herbs 99,-

### AVOCADO

Smoke mayo - pickled pearl onions  
bacon crush - fresh herbs 89,-  
\* With fried egg + 30,-

### "THE FISH"

Deep-fried fish - remoulade - pickled  
cucumber - cherry tomato - fresh herbs 99,-  
\* With hand-peeled shrimp + 30,-

### HERRING ON RYEBREAD

Marinated herring - curry salad - onion 69,-

## SNACKS

### BUN

with cheese - jam 59,-

### BASKET WITH BREAD

2 Buns - hummus - aioli 69,-

### SNACK BASKET

\* 2 chicken sticks - 2 Tiger-prawns in Panko  
\* 2 mozzarella Sticks - 2 onion rings - 2 falafel  
\* Served with chilimayo and aioli 99,-

### TAPAS BOARD

\* 2 cheeses  
\* Serrano - Mozzarella  
\* Chorizo - olives  
\* Fennel salami  
\* Hummus  
\* Served with freshly baked buns and butter 125,-

### NACHOS

Mild cheddar - Jalapeño - homemade salsa  
Guacamole and Crème fraiche 99,-  
\* Nachos with chicken: 139,-

### CRISPY FRIES

With parmesan - tyme - aioli 55,-

## CRISPY SALAD BOWL

Crisp salad - melon - avocado  
pickled red onions - fresh mozzarella - maize  
Semi Dried tomatoes - marinated olives  
herbal cream  
\* Served with freshly baked buns and butter 139,-

### TOPPINGS FOR BOWLS:

Per.choise + 30,-  
\* Chicken breast and bacon crunch  
\* Marinated tiger prawns - Nigella  
\* Smoked salmon - Nigella  
\* Falafel

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## BURGERS

\* All our burgers are served with crispy fries and aioli

### CAFÉ BURGER

Minced beef patty - smoke mayo - lettuce  
Cucumber - tomato - deep-fried onion  
caramelized onions - cheese - bacon 169,-

### BEARNAISE BURGER

Minced beef patty - Bearnaise - mayo - salad  
Cucumber - tomato - deep-fried onion rings  
cheese - bacon - caramelized onions 179,-

### CHICKEN BURGER

Grilled Chicken Breast - Smoked Mayo  
Cucumber - deep-fried onion rings - bacon  
salad - pickled red onions - cheese 169,-

### VEGETARIAN BURGER

With vegetable beef  
Salsa - Hummus - pickled red onion  
salad - cucumber - cheese 169,-

\* All our burgers are also available gluten free + 25,-

## TAPAS

Min. 2 persons.

- \* Aioli - hummus - nuts
- \* Tiger Shrimp - Herbs mayo - nigella seed
- \* Bresaola - truffle mayo - chips
- \* Tuna mousse - pickled onions
- \* Chicken salad - pickled brown beech mushrooms  
bacon crunch
- \* 3 cheeses - compote - pickled green tomatoes
- \* Passion Mousse - crystallized chocolate berries
- \* Served with freshly baked buns  
homemade crispbread and butter

Pr. Person 219,-

## CLASSICS Danish specialities

### "PARISER BØF"

Minced beef patty on butter-fried sourdough bread  
raw egg yolk - raw onions  
capers - horseradish - beetroot 159,-  
\* With fried eggs + 30,-

### "STJERNESKUD"

Fried and steamed plaice fillet  
sourdough bread - hand-peeled shrimp  
Tiger prawns - fresh green asparagus  
cherry tomato - herbs  
lemon pearls - red dressing 179,-

### RUSTIC PUFF PASTRY SHELL

Chicken meat an asparsgus  
creamy sauce  
in rustic puff pastry shell 99,-

### FISH & CHIPS

Deep-fried white fish - crispy fries  
Herbs creme - pea pure - chilli mayo 149,-

## OUR PASTA

Beech hats in creamy sauce  
tagliatelle - fresh spinach - grated parmesan 149,-

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## STARTERS

### CARPACCIO

Truffle mayo - arugula - roasted sunflower seeds  
parmesan - pickled currants 99,-

### BLINIS

Smoked salmon - smoked cheese cream  
red onion - roe -dill 99,-

### POTATO/LEEK SOUP

Crispy serrano  
Green oil 99,-

## MAIN COURSES

### SKIN-FRIED CHICKEN BREAST

Pea puree - Pom. Anna  
grilled tomato - chicken broth 249,-

### KONRAD STEAK

200 g fillet of beef - pom. Anna - mushroom sauce  
portobello - romanesco broccoli  
pickled currants 269,-

### STEAK BEARNAISE

200 g fillet of beef- crispy fries - Bearnaises sauce  
baked roots - chips 279,-

## THE SWEET

### WARM APPLE COMPOTE

Crumble - vanilla ice cream - berry coulis 99,-

### BROWNIES

Salted caramel - sorbet - berries 99,-

### LEMON PIE

Roasted meringue - fresh ice 99,-

## KONRAD'S OPTIMAL MENU

### \* COMPOSE YOUR OWN MENU

1 x Starters

1 x Main course

1 x The sweet

3 COURSES: 350,-

## THE CHILDREN

### CHILDREN BURGER

Cheese - bacon - salad - cucumber  
fries - ketchup 99,-

### NUGGETS

Fries - ketchup 99,-

### DEEP FRIED FISH

Frites - ketchup 99,-

### BELGIAN WAFFLE

Vanilla ice - chocolate sauce - berries 69,-

## OUR WATER

Konrad spring water 0,5 ltr.	39,-
Aqua Panna no sparkling 0,75	70,-

## COLD DRINKS

Coca Cola - Coca Cola Zero - Fanta	
Sprite Zero - Lemon - Sparkling water	
Sparkling water with lemon	
* Glass 0,25 ltr.	39,-
* Glass 0,50 ltr.	59,-

Freshly squeezed orange juice 0,25	49,-
Freshly squeezed orange juice 0,40	59,-
Apple juice 0,25	39,-
Apple juice 0,40	55,-
Ice coffee Latte	55,-
Choco Iced Coffee	59,-
Iced chai latte	59,-

## ORGANIC JUICE

Elder flower	49,-
Blackberry	49,-
Raspberry	49,-
Rhubarb	49,-

## LEMONADE

Lemonade with Elder flower and passion. Topped with sparkling water and ice	59,-
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## SMOOTHIE

Milk added forest fruits / Elderflower	59,-
* The Green One:	
Passion - Apple - spinac - mint	59,-
* Summer dream:	
Strawberry - mango - Sea buckthorn	59,-

## MIMOSA

Choose between Asti or Prosecco Bubbles and freshly squeezed orange juice	99,-
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## MILKSHAKE

* With whipped cream	
Strawberry Milkshake	59,-
Caramel Milkshake	59,-

## FRENCH SODA

Strawberry	49,-
Peach	49,-
Passion	49,-
Mango	49,-

## HOT DRINKS

Small pot of Coffee Press 1-2 cups	50,-
Large pot of Coffee Press 4-5 cups	99,-
Small Cafe Latte	45,-
Large Cafe Latte	55,-
* With double shot	+ 10,-
Cappuccino	55,-
Espresso	35,-
Americano	39,-
Tea pot 2 cups	50,-
Tea pot 4-5 cups	99,-
Chai Latte	49,-
Hot chocolate with whipped cream	49,-
Syrup for coffee	10,-
Irish Coffee	59,-

## DRAFT BEER

Carlsberg plain draft beer 0,25	40,-
Carlsberg plain draft beer 0,40	59,-
Tuborg classic draft beer 0,25	40,-
Tuborg classic draft beer 0,40	59,-
Tuborg Christmas beer 0,40	59,-

## SPECIAL BEER

Brooklyn East IPA 0,33	65,-
Jacobsen Brown Ale 0,33	65,-
Grimbergen Dobbel Ambra 0,33	65,-
Nordic non alcoholic beer	65,-
1664 Blanc 0,33	59,-

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## BUBBLES

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|------------------------------------|-------|
| 1. Moscato d'Asti, Italy (Sweet)   | 299,- |
| 2. * Per. Glas                     | 99,-  |
| 3. Prosecco, Italy (Dry)           | 299,- |
| 4. * Per. Glas                     | 99,-  |
| 5. Champagne, Moët Brut Imperial   | 699,- |
| 7. Champagne, Moët Rose Imperial   | 699,- |
| 8. Champagne, Moët Nectar Imperial | 699,- |

## WATER FOR THE WINE

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|------------------------------------|------|
| Konrad water 0,5 ltr.              | 38,- |
| Acqua Panna non sparkling 0,75 ltr | 70,- |

## WHITE WINE

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|---|-------|
| 10. House White«  | 279,- |
| 11. * Per. Glas   | 79,-  |
| 12. Riesling Spätlese<br>Palmborg Pfalz Germany (Sweet) | 349,- |
| 13. * Per. Glas   | 99,-  |
| 14. Riesling organic<br>Sipp Mack, Alsace, France       | 399,- |
| 15. Chablis<br>Joëlle Vrignaud, France                  | 499,- |
| 16. Ramon do Casar Blend<br>Galicien, Spain             | 349,- |
| 17. Sauvignon Blanc<br>Mount Riley, New Zealand         | 349,- |

## ROSÈ WINE

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|-----------------|-------|
| 30. House Rosè  | 279,- |
| 31. * Per. Glas | 79,-  |

## RED WINE

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|--|-------|
| 40. House Red«   | 279,- |
| 41. * Per. Glas  | 79,-  |
| 43. Barbera d'Alba Superiore,<br>Froi Massimo Rivetti Italy  | 399,- |
| 44. * Per. Glas  | 99,-  |
| 45. Beaujolais Villages<br>Domaine de Colette, France        | 349,- |
| 46. Cotes du Rhone<br>De La Janasse, France                  | 359,- |
| 47. Amarone Classico Acinatinato<br>Accordini, Veneto, Italy | 699,- |
| 48. Rioja Reserva<br>Bodegas Altanza, Spain                  | 459,- |
| 50. Pinot Noir<br>Murphy Good Winery, USA                    | 399,- |

## DESSERT VINE

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|---|-------|
| 81. House Dessert Wine<br>Domaine de la Motte, France     |       |
| * Per. Glas   | 79,-  |
| 82. Taylors Fine Tawny Port<br>Portugal                   | 498,- |
| * Per. Glass  | 69,-  |
| 84. Late Bottled Vintage Port<br>Quinta do Pego, Portugal | 498,- |
| * Per. Glass  | 99,-  |