

Wine & Beer

House bubbles,
white wine,
rose wine, red wine

(All wines are organic)

Gl. 75 DKK
0,75 cl Carafe 285 DKK

Carlsberg Nordic	35 DKK
Carlsberg Pilsner	37 DKK
Tuborg Classic	37 DKK
Grimbergen Blonde	55 DKK
Grimbergen Ambree	55 DKK
Kronenburg 1664 Blanc	55 DKK
Kronenburg 1664 Pilsner	55 DKK
Brooklyn East IPA	55 DKK
Jacobsen Brown Ale	55 DKK

Carlsberg Pilsner,
Draft 40/60/240 DKK

Tuborg Classic,
Draft 40/60/240 DKK

Kronenburg 1664 Blanc
Draft 40/60/240 DKK

Soft drinks

Coca-Cola, Cola-Zero,
Ginger Ale, Raspberry,
Sparkling Water, Squash,
Tonic, Lemon 31 DKK

Long drinks

Gin & Tonic 81 DKK
Rom & Cola 81 DKK
Whiskey & Cola 81 DKK
Vodka & Soda 81 DKK
Vodka & Redbull 81 DKK

Coffee

Coffee 40 DKK
Iced Coffee 49 DKK

Food next page



Tuesday – Saturday From 14.00 – 21.00

Poke Bowl with Baked Salmon 105 DKK

Baked salmon with sesame, goma dressing, black rice, edamame beans, daikon, cucumber, lettuce, cabbage. Served with homemade grilled sourdough bread

Caesar Salad 105 DKK

Romaine salad, grilled chicken, Parmesan cheese, olives. Caesar dressing and fresh herbs. Served with croutons of homemade sourdough bread

Club Sandwich 105 DKK

With chicken, crispy bacon, curry dressing, fresh salad and herbs & grilled bread

Charcuterie and Cheese Platter 145 DKK

With olives, dip & pickled greens

Byens Cheese Burger 155 DKK

Sashi steak, chili mayo, pickled red onion and tomato. Served with Farmer Fries

Byens Junior Cheese Burger 85 DKK

Sashi steak, chili mayo, pickled red onion and tomato. Served with Farmer Fries

Farmer Fries 55 DKK

With chili mayo and aioli

Dessert

2 scoops of ice cream 55 DKK

With freeze dried berries Chocolate Tuile

Drinks next page

