

## BREAKFAST

9:00-13:00

**Chia porridge .....** 65 kr.

Made with almond milk and coconut milk. Topped with coconut, banana and berries.

**Smoothie Bowl .....** 69 kr.

Made with forest berries, banana and vanilla. Topped with muesli, banana and berries.

**The American (all day).....** 75 kr.

American pancakes with icing sugar, maple syrup and berries.

**The Danish way .....** 115 kr.

Avocado on homemade rye bread with basil mayo, spinach, pickled onions and topped with a fried egg. Try it with hot smoked salmon (+30,-).

**Egg Benedict .....** 120 kr.

English muffin topped with bacon, poached egg, creamy hollandaise and chives. If salmon is preferred instead of bacon, +10,-.

**Croque monsieur .....** 105 kr.

Toasted white bread with ham, cheese and mustard mayo.

Topped with parmesan and chives.

**Croque madame .....** 115 kr.

Toasted white bread with ham, cheese and mustard mayo.

Topped with parmesan, chives and a fried egg.

## CROISSANTS & CAKES

**Croissant .....** 29 kr.

**Pain au chocolat .....** 32 kr.

**Cake of the month .....** 55 kr.

**Cakes .....** 49 kr.

Choose between:

Carrot cake, Dream cake, nut marzipan and chocolate tart or rhubarb tart.

## BREAD

Choose between:

Homemade white bread, Rye bread or Paleo bread (+5,-) with:

|                                     |        |
|-------------------------------------|--------|
| - Butter                            | 30 kr. |
| - Homemade jam                      | 39 kr. |
| - Medium mature cheese              | 45 kr. |
| - "Vesterhavost" (mature)           | 65 kr. |
| - Smoked ham                        | 55 kr. |
| - Smoked ham & medium mature cheese | 59 kr. |

## BRUNCH

9:00-13:00

**Lyngby Brunch .....** 179 kr.

Brunch extra options +25

- Homemade bread
- Butter, "Vesterhavost" (mature cheese) and homemade jam
- Fresh fruit
- Smoothie bowl with muesli, banana and berries

Choose between the following:

- Small American pancakes or a croissant
- Bacon and sausages or salmon with cottage cheese cream or avocado (vegetarian)
- Scrambled egg or fried egg
- Freshly squeezed orange juice or apple juice



## OPEN SANDWICH

11.00-20.00

*... All our bread is homemade.*

**The Danish way .....** 115 kr.

Avocado on homemade rye bread with basil mayo, spinach, pickled onions and topped with a fried egg. Try it with hot smoked salmon (+30,-).

**New chick .....** 119 kr.

Chicken and avocado on homemade rye bread spread with chili mayo. Topped with pickled onions and pomegranate. (Available on our homemade white bread).

**Tuna bite .....** 119 kr.

Tuna mixed with dill, red onion, lemon, and mayonnaise on homemade sourdough bread with pesto, avocado, and pickled red onions.

**Potato open-faced sandwich .....** 95 kr.

New potatoes on homemade rye bread topped with tarragon mayo, chives,

and crispy onions. (bacon +15).

**Chicken salad .....** 119 kr.

Chicken salad on homemade rye bread, lettuce, celery, pickled onions, bacon

and watercress. (Available on our homemade white bread).

*All sandwiches can be made with gluten free bread (+20,-)*

## LUNCH/DINNER

11.00-20.00

**Annie's Burger .....** 159 kr.

Brioche bun spread with mustard mayo, ketchup, salad, pickled onions, pickled cucumber, a beef patty with cheddar and bacon. Served with potatoes and chili mayo.

**Annie's Veg. Burger .....** 159 kr.

Brioche bun spread with mustard mayo, ketchup, salad, pickled onion and cucumbers, vegetarian steak with cheddar. Served with braised potatoes and chilli mayo.

**Beef Tartare .....** 139 kr.

Hand-cut beef tartare topped with tarragon mayo, crispy rye bread, wood sorrel, and cress. Served with homemade bread.

**Butter Chicken .....** 149 kr.

Marinated chicken fillet cooked in butter and mild tomato sauce. Topped with chopped almonds and coriander. Served with rice and garlic naan.

**Annie's Club sandwich (kl. 13:00 sat-sun) .....** 149 kr.

Light bread spread with curry mayo, lettuce, tomato, cucumber, red onion, chicken & bacon (add potatoes +25)

**Pasta Genovese .....** 129 kr.

Fresh pasta with homemade pesto, parmesan, basil and cherry tomatoes (add chicken +30). Served with homemade bread.

**Nachos .....** 119 kr.

Made with cheese, salsa and guacamole (add chicken +20).

**Mushroom Toast .....** 119 kr.

Toasted bread topped with creamy mushrooms, parmesan and thyme (additional bacon +15,-).

## SALADS

**Salad with warmed goat's cheese .....** 145 kr.

Pear, pomegranate, shallot onion, walnuts, grapes and balsamic dressing.

**Annie's caesar salad .....** 129 kr.

Chicken, lettuce, croutons, cherry tomatoes, parmesan, salted almonds and Caesar dressing.

**Salmon Bowl .....** 139 kr.

Rice, carrots, pineapple, avocado, cucumber, salmon & goma dressing.

## SNACKS

**Olive .....** 39 kr.

Nocellara and Kalamata with seeds.

**Nuts .....** 39 kr.

**Asparagus .....** 49 kr.

Fried asparagus with grilled lemon, parmesan and Hazelnuts.

**Padrons .....** 45 kr.

Fried padrons with sea salt and lime.

Café  
miq og Annie

## COLD DRINKS

|   |               |
|---|---------------|
| Coca Cola, Pepsi Max, Faxe                |               |
| Kondi, Sparkling mineral water .....      | 37 kr.        |
| <b>Homemade lemonade .....</b>            | <b>50 kr.</b> |
| Fresh lime, mint leaves, sugar and water. |               |
| <b>Homemade Raspberry lemonade .....</b>  | <b>60 kr.</b> |
| Raspberries, lemon, sugar and water.      |               |
| Iced water with lime .....                | 20 kr.        |
| Iced coffee with syrup .....              | 55 kr.        |
| Elderflower juice .....                   | 45 kr.        |
| Organic.                                  |               |
| Ginger beer .....                         | 49 kr.        |
| Non alcoholic.                            |               |

## JUICE & ICED TEA

|   |        |
|---|--------|
| Organic Red juice .....   | 55 kr. |
| Made with beetroot, carrot, apple, lemon and ginger.                |        |
| Organic Orange Juice .....  | 55 kr. |
| Made with carrot, apple, sea buckthorn, lemon, ginger and turmeric. |        |
| Orange juice .....  | 50 kr. |
| Freshly squeezed.   |        |
| Orange juice .....  | 50 kr. |
| The sweet iced tea .....  | 50 kr. |
| Made with Rooibos tea, orange juice, elderflower and lemon.         |        |

## WARM DRINKS

|  |         |
|--|---------|
| Cappuccino .....   | 47 kr.  |
| Flat White .....   | 47 kr.  |
| Cafe Latte .....   | 49 kr.  |
| Espresso .....   | 34 kr.  |
| Cortado .....  | 39 kr.  |
| Filter coffee .....  | 36 kr.  |
| Americano .....  | 39 kr.  |
| Chai .....   | 50 kr.  |
| Mumbai Railway.  |         |
| Matcha Latte .....   | 55 kr.  |
| Irish Coffee .....   | 55 kr.  |
| Hot chocolate .....  | 50 kr.  |
| With whipped cream or marshmallows.  |         |
| Ronnefeldt Tea .....   | 39 kr.  |
| Choose between: White tea, Green tea, Mint, Earl Gray or English Breakfast |         |
| Syrup .....  | + 7 kr. |
| Caramel, Vanilla, Hazelnut.  |         |
| Oat milk .....   | + 7 kr. |

All our coffees are made on a double shot. Our blend is composed of 100% washed Arabica beans and has notes of caramel, malt and nuts.

## COCKTAILS

|   |        |
|---|--------|
| Barceló Passion .....                                 | 80 kr. |
| Barceló Gran Añejo rum, lime and passion fruit juice. |        |
| Gin Hass .....  | 80 kr. |
| Gin, mango syrup, lime juice and lemon soda.          |        |
| Tanqueray .....                                       | 80 kr. |
| Tanqueray gin, lime and Fever Tree Tonic Water.       |        |
| Aperol- or Limoncello Spritz .....                    | 80 kr. |
| Espresso Martini .....                                | 80 kr. |
| Vodka, espresso, kahlua and salted caramel syrup.     |        |

## BEERS

| BOTTLE OF BEER                   | 33 cl. | 50 cl. |
|----------------------------------|--------|--------|
| Anarkist Brown Ale .....         | 70 kr. |        |
| New England IPA .....            | 70 kr. |        |
| Edelweiss Wheat .....            | 50 kr. |        |
| Heineken 0,0 alc. free .....     | 50 kr. |        |
| Svaneke "Don't worry" 0,5% ..... | 55 kr. |        |
| DRAFT BEER                       | 40 cl. | 60 cl. |
| Nørrebro ØKO Classic .....       | 55 kr. | 70 kr. |
| Nørrebro ØKO Pilsner .....       | 55 kr. | 70 kr. |
| Royal Blanche .....              | 70 kr. | 85 kr. |
| Svaneke Hazy IPA .....           | 70 kr. |        |

## WINES

Glass      Bottle

### SPARKLING WINES

|  |        |         |
|--|--------|---------|
| Prosecco, Extra Dry, Millemisato   | 65 kr. | 295 kr. |
| Val d'Oca - Veneto, Italy  |        |         |
| - Light and delicious with a crispy dryness                                    |        |         |
| Möet & Chandon Champagne Brut  |        | 649 kr. |
| Imperial, France   |        |         |
| - A classic. The taste is soft and rich, as well as crisp and deliciously dry. |        |         |

### WHITE WINES

|  |        |         |
|--|--------|---------|
| Airen & Sauvignon Blanc                                  | 59 kr. | 265 kr. |
| Heredad Graula - Spain                                   |        |         |
| - Fruity with a nice freshness                           |        |         |
| Pinot Grigio   | 80 kr. | 335 kr. |
| Santa Sofia - Garda, Italy                               |        |         |
| - Light and elegant fruit                                |        |         |
| Chardonnay, Vintner's Reserve                            |        | 375 kr. |
| Kendall-Jackson - California, USA                        |        |         |
| - Nice full-bodied fruit with a slightly buttery feeling |        |         |
| Sancerre Blanc   |        | 430 kr. |
| Francois Millet - Loire, France                          |        |         |
| - Fresh and full-bodied with creamy fruit on the palate  |        |         |

### ROSE WINES

|                              |        |         |
|------------------------------|--------|---------|
| Tempranillo Rosé             | 59 kr. | 265 kr. |
| Heredad Graula - Spain       |        |         |
| - Fresh and semi-dry         |        |         |
| Provence Rosé                |        | 345 kr. |
| Villa Aix - Provence, France |        |         |
| - Fine and elegant fruit     |        |         |

### RED WINES

|  |        |         |
|--|--------|---------|
| Tempranillo  | 59 kr. | 265 kr. |
| Heredad Graula - Spain                             |        |         |
| - Light and elegant fruit                          |        |         |
| Pinot Noir, Les Coches                             | 80 kr. | 335 kr. |
| J. Moreau & Fils - France                          |        |         |
| - Soft and fine shades                             |        |         |
| Valpolicella Ripasso Superiore                     |        | 370 kr. |
| Santa Sofia - Veneto, Italy                        |        |         |
| - Powerful and juicy                               |        |         |
| Zinfandel, Vintner's Reserve                       |        | 425 kr. |
| Kendall-Jackson - California, USA                  |        |         |
| - Packed with fruit and a soft touch of cedar wood |        |         |