

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 vanilla skyr, 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,-.
- Lynghby toast**..... 129 kr.
Toasted bread with cream cheese, smashed avocado, cherry tomatoes and poached egg.
- Croque monsieur** 105 kr.
Toasted white bread with ham, aged havarti and mustard mayo. Topped with parmesan and chives.
- Croque madame** 115 kr.
Toasted white bread with ham, aged havarti and mustard mayo. Topped with parmesan, chives and a fried egg.

CROISSANTS & CAKES

- Croissant** 29 kr.
- Pain au chocolat** 32 kr.
- Banana bread with chocolate, 2 pcs** 45 kr.
- Cakes** 49 kr.
Choose between:
Carrot cake, Dream cake, nut marzipan and chocolate tart (gluten free) or rhubarb tart.

BREAD

- Choose between:
Homemade sourdough bread, rye bread, gluten free (+20,-) or Paleo bread (+5,-) with:
- **Butter** 30 kr.
 - **Homemade jam** 39 kr.
 - **Medium mature cheese** 45 kr.
 - **“Vesterhavsost” (mature)** 65 kr.
 - **Smoked ham** 55 kr.
 - **Smoked ham & medium mature cheese** 59 kr.

BRUNCH

9:00-13:00

- Lynghby Brunch** 179 kr.
• Homemade bread
• Butter, aged Havarti 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
Brunch extra options +25



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 sourdough bread).
- Tuna bite** 119 kr.
Tuna mixed with dill, red onion, lemon, and mayo on homemade sourdough bread with pesto, avocado, and pickled red onions. (Available on our homemade rye bread).
- Chicken salad** 119 kr.
Chicken salad on homemade rye bread, lettuce, celery, pickled onions, bacon and watercress. (Available on our homemade sourdough 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 and a beef patty with cheddar (add bacon +10). Served with fried 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 fried potatoes and chilli mayo.
- Potato & leek soup** 139 kr.
Served with homemade bread.
- Chili con Carne** 149 kr.
Made with minced beef, chili, onions, and kidney beans. Served with rice, tortilla chips, lime, chili and sour cream.
- Butter Chicken** 149 kr.
Marinated chicken fillet cooked in butter and mild tomato sauce. Topped with chopped almonds and coriander. Served with rice (add garlic naan +10).
- Annie's Club sandwich** (kl. 13:00 sat-sun) 139 kr.
Light bread spread with curry mayo, lettuce, tomato, cucumber, red onion, chicken & bacon (add fried potatoes and chili mayo +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 +10,-).

SALADS

- Salad with warmed goat's cheese** 145 kr.
Pear, pomegranate, shallot onion, walnuts, figs, grapes and balsamic dressing.
- Annie's caesar salad** 129 kr.
Chicken, romaine lettuce, bread croutons, cherry tomatoes, Parmesan, salted almonds, and Caesar dressing with anchovies.
- Bread for your salad** 10 kr.

SNACKS

- Olives** 39 kr.
Nocellara and Kalamata with seeds.
- Nuts** 39 kr.
- Candied almonds** 39 kr.
- Fried potatoes** 49 kr.
With chili mayo.

*Café
mig og Annie*

COLD DRINKS

Coca Cola, Pepsi Max, Faxe	
Kondi, Sparkling mineral water	37 kr.
Homemade lemonade	50 kr.
Fresh lime, mint leaves, sugar and water.	
Homemade Raspberry lemonade	60 kr.
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.	
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.
Pumpkin Spice Latte	55 kr.
Warm elderflower	55 kr.
With fresh lemon, mint and ginger.	
Irish Coffee	55 kr.
Hot chocolate	50 kr.
With whipped cream or marshmallows.	
Ronnefeldt Tea	39 kr.
Choose between: White tea, Green tea, Mint, Ginger, 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

Dark 'N' Stormy	80 kr.
Dark rum, lime juice and Ginger Beer.	
Gin Hass	80 kr.
Gin, mango syrup, lime juice and lemon soda.	
Tanqueray	80 kr.
Tanqueray gin, lime and Fever Tree Tonic Water.	
Espresso Martini	80 kr.
Vodka, espresso, kahlua and salted caramel syrup.	

BEERS

BOTTLED	33 cl.	50 cl.
Jacobsen Brown Ale	50 kr.	
1664 Blanche	50 kr.	
Heineken 0,0 alc. free	50 kr.	
Svaneke "Don't worry" 0,5%	55 kr.	
DRAFT	40 cl.	60 cl.
Nørrebro ØKO Classic	55 kr.	70 kr.
Nørrebro ØKO Pilsner	55 kr.	70 kr.
Grimbergen Double Ambree (50 cl) .	70 kr.	
Svaneke Hazy IPA	70 kr.	85 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		