



CAFE VIGGO  
ANNO 1996

## MENU

3 courses 300,-

### STARTERS

#### ASPARAGUS (V)

butter steamed white asparagus with hollandaise sauce and fresh herbs (hand peeled shrimp +50 kr.)

#### JERUSALEM ARTICHOKE SOUP

with apples, crispy bacon, croûtons and herb oil (can be made vegetarian)

#### SALADE CHÈVRE CHAUD (V)

salad with goat cheese, apple, almonds, croûtons, grapes and rosemary & honey vinaigrette

### MAINS

#### BAKED HAKE

with beurre noisette sauce with walnuts and ponzu, potato purée, roasted cauliflower, lemon balm and lemon confit

#### SLOW-COOKED PORK NECK

with kale, mashed potatoes, mustard sauce and pickled lingonberries

#### STEAK AU POIVRE

Danish veal ribeye with creamy Madagascar pepper sauce, marinated lettuce and fries (+85 kr.)

### DESSERT & CHEESE

#### CRÈME BRÛLÉE (V)

with sorbet from Kastberg is

#### GAMMEL KNAS FROM ARLA UNIKA (V)

cheese with apricot compote and crackers

### WINE MENU

#### 3 GLASSES OF SUITABLE WINE 200,-

incl. Waseen water still/sparkling

## SMALL DISHES

3 pcs. 200,-

#### ASPARAGUS (V)

butter steamed white asparagus with hollandaise sauce and fresh herbs (hand peeled shrimp +50 kr.) ..... 70,-

#### HAND-PEELED SHRIMPS

with buttermilk crumble, lemon, herb mayo and salad. .... 70,-

#### FISH'N'CHIPS

panko breaded and fried saithe, marinated fennel with fries and sauce tartare ..... 70,-

#### JERUSALEM ARTICHOKE SOUP

with apples, crispy bacon, croûtons and herb oil (can be made vegetarian)..... 70,-

#### SALADE CHÈVRE CHAUD (V)

salad with goat cheese, apple, almonds, croûtons, grapes and rosemary & honey vinaigrette ..... 70,-

#### STIRRED BEEF TARTARE

with herb mayo, pickled mustard, crispy chips and cress ..... 70,-

## EVENING DISHES

#### BAKED HAKE

with beurre noisette sauce with walnuts and ponzu, potato purée, roasted cauliflower, lemon balm and lemon confit ..... 220,-

#### SLOW-COOKED PORK NECK

with kale, mashed potatoes, mustard sauce and pickled lingonberries ..... 220,-

#### STEAK AU POIVRE

Danish veal ribeye with creamy Madagascar pepper sauce, marinated lettuce and fries ..... 290,-

## CLASSICS

#### SALADE CÉSAR

with mini romaine, chicken confit, croûtons, parmesan and Viggo's césardressing ..... 155,-

#### STIRRED BEEF TARTARE

with herb mayo, pickled mustard and marinated lettuce with fries and aioli ..... 180,-

#### JERUSALEM ARTICHOKE SOUP

with apples, crispy bacon, croûtons and herb oil (can be made vegetarian) ..... 145,-

#### PASTA

with corned veal brisket, roasted mushrooms and creamy tomato and rosemary sauce ..... 165,-

#### VIGGO BURGER

beef patty, cheddar, bacon, tomato, pickled cucumber, onion, burger mayo, fries and aioli ..... 195,-

#### CHICKEN BURGER

fried chicken, aioli with fermented garlic, mini romaine, bacon, pickled cucumber, parmesan, fries and aioli ..... 195,-

#### CHILI BURGER

beef patty, cheddar, onion compote, jalapeños, tomato, pickled cucumber, fries and chili mayo ..... 195,-

## DESSERTS

#### CRÈME BRÛLÉE (V)

with sorbet from Kastberg is ..... 95,-

#### LEMON PIE (V)

with burned meringue and vanilla ice cream ..... 95,-

#### GAMMEL KNAS FROM ARLA UNIKA (V)

cheese with apricot compote and crackers ..... 95,-

#### ICE CREAM OF THE DAY (V)

ask the waiter. Price per scoop ..... 25,-

## SNACKS

#### NACHOS (V)

with cheddar cheese and jalapeños ..... 120,-  
with sour cream ..... 10,-  
with salsa ..... 10,-  
with guacamole ..... 15,-  
with chicken ..... 40,-

#### FRIES (V)

with aioli ..... 30 / 45,-

#### CHARCUTERIE

air-cured ham, fennel salami, Nicoise olives, salted almonds, Gammel Knas cheese from Arla Unika and aioli ..... 140,-

#### OLIVES (V)

bowl with Nicoise olives ..... 30,-

#### SALTY SNACKS (V)

salted almonds, popcorn and Nicoise olives ..... 70,-



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## WINE BY GLASS

### ROSÉ WINE

2022 Cote & Mer ..... 80,-

### WHITE WINE

2022 La Galope, Sauvignon Blanc ..... 80,-  
2022 Cour St. Jacques Chardonnay ..... 80,-  
2020 Robert Schätzle, Riesling Trocken ..... 85,-  
2021 Le Allées du Vignoble, Petit Chablis ..... 100,-

### RED WINE

2022 Pennautier Syrah ..... 80,-  
2020 Domaine du Sabot Beaujolais Villages ..... 80,-  
2021 Laurent Brusset Cotes du Rhone ..... 90,-

### SPARKLING WINE

NV Vitteaut-Alberti Cremant de Bourgogne ..... 85,-

WIFI KODE  
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## SOFT DRINKS

Freshly squeezed orange juice ..... 58,-  
Cold pressed apple juice ..... 58,-

Anton's Organic Juice elderflower ..... 58,-

Lemonade lemon/lime, rhubarb, passion fruit ..... 58,-

### Soda

Pepsi, Pepsi Max, Faxe Kondi Free,  
Mirinda orange, Mirinda lemon 30 / 40 cl. .... 44 / 58,-

Ice Tea elderflower & lemon 30 / 40 cl. .... 44 / 58,-

Ice Tea peach 30 / 40 cl. .... 44 / 58,-

Waseen Water still or sparkling 37,5 / 70 cl. .... 30 / 50,-

Egekilde sparkling water with lemon, organic ..... 48,-

OUR ESPRESSO BASED COFFEES ARE FROM ILLY  
WE ONLY USE ORGANIC MILK  
CHOOSE BETWEEN WHOLE, SKIMMED OR  
OAT MILK

## BOTTLED WINE

### SPARKLING WINE

NV Vitteaut-Alberti Cremant de Bourgogne ..... 400,-  
NV André Clouet Brut Grande Reserve ..... 700,-  
NV Laurent-Perrier Brut Rosé ..... 1800,-  
NV Laurent-Perrier Grand Siècle ..... 2400,-

### WHITE WINE

Languedoc  
2022 Cour St. Jacques Chardonnay ..... 350,-  
Loire  
2021 Cédric Bardin, Pouilly-Fumé ..... 500,-  
2021 Domaine Vacheron Sancerre ..... 1100,-  
Gascogne  
2022 La Galope, Sauvignon Blanc ..... 350,-  
Alsace  
2021 Paul Kubler Pinot Blanc 'K' ..... 375,-  
2021 Paul Kubler Pinot Gris 'K' ..... 425,-  
2014 Barmes Buecher Pinot Gris 'Rosenberg' ..... 650,-  
Burgundy  
2021 Le Allées du Vignoble, Petit Chablis ..... 475,-  
2021 Louis Latour Bourgogne Cuveé Latour ..... 600,-  
2020 Domaine Vincent Bouzerou Meursault ..... 950,-  
Baden  
2020 Robert Schätzle, Riesling Trocken ..... 425,-

### ROSÉ WINE

Provence  
2022 Cote & Mer ..... 375,-  
2018 Argentiere ..... 475,-  
2020 Argentiere, Magnum 1.5 l. .... 950,-  
2021 Chateau Paradis Rosé 3 L. .... 2000,-

### RED WINE

Languedoc  
2022 Pennautier Syrah ..... 350,-  
Bordeaux  
2019 Pavillon de Taillefer St. Emillon Grand Cru ..... 800,-  
Rhône  
2021 Laurent Brusset Cotes du Rhône ..... 375,-  
2020 Maison les Alexandrins Syrah ..... 350,-  
2018 Georges Vernay, Côte-Rôtie ..... 1200,-  
Burgundy  
2020 Domaine du Sabot Beaujolais Villages ..... 350,-

SALTED SNACKS 70 KR.  
salted almonds, popcorn and Nicoise olives

## DRAFT & BOTTLED BEER

Royal pilsner, draft 30 cl. .... 52,-  
Royal pilsner, draft 40 cl. .... 68,-  
Royal Classic pilsner, draft 30 cl. .... 52,-  
Royal Classic pilsner, draft 40 cl. .... 68,-  
Anarkist New England IPA, draft 30 cl. .... 68,-  
Anarkist New England IPA, draft 40 cl. .... 90,-  
Pift Citrus, draft 30 cl. .... 62,-  
Pift Citrus, draft 40 cl. .... 85,-  
Newcastle Brown Ale, draft 30 cl. .... 62,-  
Newcastle Brown Ale, draft 50 cl. .... 85,-  
Anarkist Bloody Weizen Weissbier 50 cl. .... 90,-  
Anarkist Hazy IPA 0.5% ..... 85,-  
Sol ..... 60,-  
Heineken ..... 60,-  
Heineken 0.0% ..... 55,-  
Faxe Kondi Booster Black ..... 50,-



Jakobsen & Co supports Det Kærlige Måltid, where young  
volunteers make healthy meals together with a chef for acute sick  
people and their families. The meals are delivered with a personal  
note from the young volunteers which gives new energy in a  
difficult time.

## COFFEE & WARM DRINKS

Filter coffee with / without milk ..... 40,-  
French press coffee 3/5 cups ..... 65 / 95,-  
Americano ..... 45,-  
Espresso single / double ..... 25 / 35,-  
Cortado ..... 45,-  
Espresso Macchiato single / double ..... 30 / 35,-  
Caffé Latte single / double ..... 54 / 60,-  
Cappuccino single / double ..... 54 / 60,-

Caffé Latte w/ syrup choose between  
chocolate, vanilla, caramel, hazelnut, salty caramel ..... 60,-  
Homemade hot chocolate with whipped cream ..... 58,-  
American coffee espresso, hot chocolate and whipped cream ... 58,-  
Iced coffee chocolate, vanilla, caramel, hazelnut, salty caramel 58,-  
Homemade Chai Latte ..... 58,-  
Perchs Tea Keemun Earl Grey, White Tempel, Quince,  
Oolong Raspberry or Green Organic ..... 58,-

Irish Coffee with 4 cl. Tullamore Dew Whiskey ..... 90,-  
Mexican Coffee with 2 cl. Tequila og 2 cl. coffee licor ..... 90,-  
French Coffee with 4 cl. Cointreau ..... 90,-  
Italian Coffee with 4 cl. Amaretto ..... 90,-  
Lumumba cacao with 4 cl. Braastad cognac ..... 90,-

VIGGO COOKIE WITH CHOCOLATE 30 KR.