



CAFE VIGGO
ANNO 1996

OPEN SANDWICH

We recommend 2 pcs. per person

FRIED SAITHE

with home-stirred remoulade, lemon confit and marinated fennel salad with dill 95,-

CHICKEN SALAD

stirred with curry, homemade pickles, mustard and crispy bacon 80,-

EGG AND HAND-PEELED SHRIMP

with herb mayo, mini romaine and fresh herbs 90,-

TARTARE

with pickled mustard, fried onion, pickled onion, herb mayo ... 90,-

ROASTBEEF

with rémoulade and homemade crispy fried onions 80,-

POTATO

with bacon mayo, bacon crumble, salt-pickled lemon, Havgu cheese and fresh herbs 80,-

SCHNAPPS

Aalborg Clear, O.P. Anderson Original or Linie Aquavit 35,-

Akvavit Bornholm Blond NO. 2 or

Snaps Bornholm Chili & Honey NO. 8 40,-

BURGERS

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,-

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,-

CLUB SANDWICH

focaccia, chicken salad with curry and mango chutney, bacon, onion, cucumber and cress 140,-

CROQUE MADAME

butter toasted bread with fried egg, smoked ham, gouda, Gammel Knas cheese and mustard bechamel 145,-

Fries and aioli with Club Sandwich or Croque Madame 25,-

SALADE CÉSAR

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

SALADE CHÈVRE CHAUD (V)

salad with goat cheese, apple, almonds, croûtons, grapes and rosemary & honey vinaigrette 150,-

STIRRED TARTARE

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

PASTA

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

JERUSALEM ARTICHOKE SOUP

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

DESSERTS

CRÈME BRÛLÉE (V)

with sorbet from Kastberg is 95,-

LEMON PIE (V)

with burned maringue 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,-

Det Kærlige Måltid



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.

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 Allès 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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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 Allès 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

SOFT DRINKS

Freshly squeezed orange juice..... 58,-
Cold pressed apple juice..... 58,-
Smoothie strawberry & banana..... 58,-
Smoothie mango, pineapple & mint..... 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

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,-

Det Kærlige Måltid



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volunteers make healthy meals together with a chef for acute
sick people and their families. The meals are delivered with a
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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.