



CAFE VIGGO
ANNO 1996

SMALL DISHES TO SHARE

3 pcs. 160,-

SNAILS <i>in garlic and parsley butter with croûtons</i>	60,-
DUCK RILLETTES <i>with pickled red onion, crispy buckwheat and cress</i>	60,-
VOL AU VENT <i>with chicken confit and mushrooms in creamy velouté sauce and crispy puff pastry</i>	60,-

POTATO & LEEK SOUP <i>with herb oil, rye bread crumble and chives</i>	60,-
FISH'N'CHIPS <i>with fried saithe, dill, sauce tartare and french fries</i>	60,-
CHÈVRE CHAUD <i>gratinated goat cheese with honey, crispy kale and pickled beech mushrooms</i>	60,-

VEAL TARTARE <i>with truffle mayo and pommes allumettes</i>	60,-
CARPACCIO <i>smoked pork tenderloin with truffle mayo, pickled butternut squash and mizuna</i>	60,-
SCALLOP <i>with frothy Jerusalem artichoke cream, cauliflower, herb oil and dill</i>	60,-

CLASSICS

SALADE CÉSAR <i>pulled chicken confit, romaine, croûtons, césar dressing and parmesan</i>	145,-
SALADE DE CONFIT DE CANARD <i>duck confit with red cabbage, beans, vinaigrette, pickled beech mushrooms, salted almonds and cress</i>	145,-
SALADE DE MOUSSE DE SAUMON <i>salad with salmon mousse, mini romaine, buckwheat, pickled red onions and fennel</i>	145,-
VIGGO'S PASTA DISH <i>pasta tagliatelle with chicken confit in creamy curry sauce with roasted mushrooms, onion and bacon</i>	145,-

EVENING DISHES

BAKED COD <i>with leek sauté, potato compote and sauce vierge with tomato, olives, sage and anchovies</i>	195,-
WOOD PIGEON IN SOUFFLÉ <i>with mushrooms, beet root, pickled yellow beets, pommes fondant and port sauce</i>	195,-
VEAL STEAK <i>with baked Jerusalem artichoke and pickled beech mushrooms with fries and sauce bearnaise</i>	195,-

MENU

STARTERS

<i>Vol au vent with chicken confit and mushrooms in creamy velouté sauce and crispy puff pastry</i>
<i>Potato & leek soup with herb oil, rye bread crumble and chives</i>
<i>Scallop with frothy Jerusalem artichoke cream, cauliflower, herb oil and dill</i>

MAIN

<i>Baked cod with leek sauté, potato compote and sauce vierge with tomato, olives, sage and anchovies</i>
<i>Wood pigeon with mushrooms, beet root, pickled yellow beets, pommes fondant and port sauce</i>
<i>Veal steak with baked Jerusalem artichoke and pickled beech mushrooms - with fries and sauce bearnaise</i>

DESSERTS

<i>Tarte au chocolat with caramel, espresso, honey ice cream and salted almonds</i>
<i>Mousse à la ris à l'amande with amaretto, Christmas biscuit and Amarena cherries</i>
<i>Cheese</i>
<i>Gammel Knas and Hogelundgaard from Arla Unika with browned butter and crispbread</i>

3 dishes 275,-
3 glasses of wine 175,-

BURGERS

VIGGO BURGER <i>grilled beef, cheddar cheese, bacon, tomato, pickles, onion, burger mayo, fries and aioli</i>	160,-
CHICKEN BURGER <i>pulled chicken, cheddar cheese, bacon, tomato, pickles, onion, burger mayo, fries and aioli</i>	160,-
CHILI BURGER <i>grilled beef, cheddar cheese, onion compote, jalapeños, tomato, pickles, fries and chili mayo</i>	160,-
VEGGIE BURGER (V) <i>veggie patty of beetroot and beans, tomato, pickles, red onion, burgermayo, fries and aioli</i>	155,-

DESSERTS

TARTE AU CHOCOLAT <i>with caramel, espresso, honey ice cream and salted almonds</i>	75,-
CRÈME BRÛLÉE <i>with crispy croissant, caramelized sugar and white chocolate</i>	75,-
CHEESE <i>Gammel Knas and Hogelundgaard from Arla Unika with browned butter and crispbread</i>	75,-

SNACKS

NACHOS (V) <i>cheddar cheese, jalapeños, sour cream, salsa and guacamole</i>	95,-
NACHOS CHICKEN <i>pulled chicken, cheddar cheese, jalapeños, sour cream, salsa and guacamole</i>	125,-

CHARCUTERIE <i>cured ham, beef salami, chicken liver paté, Kalamata olives, 2 types of cheese from Arla Unika, truffle mayo and aioli</i>	130,-
FRIES (V) <i>and aioli</i>	25 / 40,-

OLIVES (V) <i>bowl with Kalamata olives</i>	30,-
SALTY SNACKS (V) <i>salty almonds, popcorn and Kalamata olives</i>	60,-



CAFE VIGGO
ANNO 1996

COLD / HOT DRINKS

Freshly squeezed orange juice	55,-
Anton's Organic Juices ginger ale, elderflower, apple/blackcurrant	54,-
Soda Pepsi, Pepsi Max, Faxe Kondi Free, Mirinda orange, Mirinda lemon 30 / 40 cl.	40 / 54,-
Ice Tea elderflower & lemon 30 / 40 cl.	40 / 54,-
Ice Tea peach 30 / 40 cl.	40 / 54,-
Thoreau Water still or sparkling 37,5 / 70 cl.	30 / 50,-
Egekilde sparkling water with lemon, organic.	42,-

Royal pilsner, draft 30 cl.	46,-
Royal pilsner, draft 40 cl.	64,-
Royal Organic IPA, draft 30 cl.	48,-
Royal Organic IPA, draft 40 cl.	70,-
Royal Classic pilsner, draft 30 cl.	46,-
Royal Classic pilsner, draft 40 cl.	64,-
Edelweiss Weissbier draft 30 cl.	52,-
Edelweiss Weissbier draft 50 cl.	74,-
Newcastle Brown Ale, draft 30 cl.	52,-
Newcastle Brown Ale, draft 50 cl.	74,-
Schiøtz Anarkist Bloody Weizen Weissbier 50 cl.	80,-
Anarkist New England IPA 50 cl.	80,-
Sol	50,-
Heineken	50,-
Heineken 0.0%	45,-
Schiøtz Anarkist Hazy IPA 0.5%	80,-
Faxe Kondi Booster Black	50,-

Filter coffee with / without milk	36,-
French press coffee 3/5 cups	65 / 95,-
Americano	42,-
Espresso single / double	25 / 35,-
Cortado	40,-
Espresso Macchiato single / double	30 / 35,-
Caffé Latte single / double	48 / 54,-
Cappuccino single / double	48 / 54,-

Caffé Latte Syrup choose between chocolate, vanilla, caramel, hazelnut, salty caramel	54,-
Homemade hot chocolate with whipped cream	54,-
American coffee espresso, hot chocolate and whipped cream ...	52,-
Iced coffee chocolate, vanilla, caramel, hazelnut, salty caramel	54,-
Homemade Chai Latte	54,-
Perchs Tea Keemun Earl Grey, White Tempel, Quince, Oolong Raspberry or Green Organic	52,-

Irish Coffee with 4 cl. Tullamore Dew Whiskey	85,-
Mexican Coffee with 2 cl. Tequila og 2 cl. coffee licor.	85,-
French Coffee with 4 cl. Cointreau	85,-
Italian Coffee with 4 cl. Amaretto	85,-
Lumumba cacao with 4 cl. Braastad cognac	85,-

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.

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

VIGGO COOKIE WITH CHOCOLATE 25 KR.

SALTY SNACKS 60 KR.

salty almonds, popcorn and Kalamata olives

BOTTLED WINE

SPARKLING WINE

NV Vitteaut-Alberti Cremant de Burgundy	350,-
NV André Clouet Brut Grande Reserve	600,-
NV Pierre Peters Cuvee de Reserve Blanc de Blancs	950,-
NV Laurent-Perrier Brut Rosé	1800,-
NV Laurent-Perrier Grand Siècle	2400,-

WHITE WINE

Languedoc 2020 La Forge Estate Chardonnay	300,-
Loire 2019 Domaine Vacheron Sancerre	650,-
Gascogne 2020 La Galope, Sauvignon Blanc	300,-
Alsace 2019 Paul Kubler Pinot Blanc 'K'	350,-
2017 Paul Kubler Pinot Gris 'K'	400,-
2017 Paul Kubler Riesling 'K'	450,-
2014 Barmes Buecher Pinot Gris 'Rosenberg'	600,-
Burgundy 2019 Simonnet-Febvre Petit Chablis	400,-
2019 Louis Latour Macon-Lugny Les Genièvres	450,-
2019 Domaine Vincent Bouzerou Meursault	950,-

ROSÉ WINE

Provence 2020 Cote & Mer	325,-
2018 Argentiere	450,-
2018 Argentiere, Magnum 1.5 L	900,-

RED WINE

Languedoc 2019 Pennautier Syrah	300,-
Bordeaux 2016 Pavillon de Taillefer St. Emillon Grand Cru	800,-
Rhône 2019 Laurent Brusset Cotes du Rhône	350,-
2019 Maison les Alexandrins Syrah	350,-
2017 Clos Bellane Chateaufeuf du Pape Urganien	800,-
Burgundy 2019 Domaine du Sabot Beaujolais Villages	325,-
2019 Louis Latour Burgundy Rouge Cuvée	450,-
2014 Jean Fournier Marsannay Cuvée Saint-Urban	850,-

WINE BY GLASS

ROSÉ WINE

2020 Cote & Mer	70,-
-----------------------	------

WHITE WINE

2020 La Galope, Sauvignon Blanc	70,-
2020 La Forge Estate Chardonnay	70,-
2019 Paul Kubler Pinot Blanc 'K'	80,-
2019 Simonnet-Febvre Petit Chablis	90,-

RED WINE

2019 Pennautier Syrah	70,-
2019 Domaine du Sabot Beaujolais Villages	70,-
2018 Laurent Brusset Cotes du Rhone	80,-
2017 Louis Latour Burgundy Cuvée Latour	95,-

SPARKLING WINE

NV Vitteaut-Alberti Cremant de Burgundy	75,-
---	------

WIFI PASSWORD

86 19 00 11