

# Drinks

## Coffee

Our organic coffees are supplied by Copenhagen Coffee Lab. \*All coffees can also be made with oat milk or lactose-free skimmed milk.

**Filter coffee** 30 kr.

**Espresso** 30 kr.

**Americano** 35 kr.

**Cortado** 38 kr.

**Flat white** 40 kr.

**Cafe latte** 45 kr.

**Cappuccino** 45 kr.

**Iced coffee/  
Iced tea** 45 kr.

**Decaf** +5 kr.

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## Hot drinks

**Chai latte** 45 kr.  
Tiger Spice or sugar free Orca Spice

**Hot chocolate** 52kr.  
Friisholm O'PAYO 68% (add whipped cream)

**Cup of Tea** 45kr.  
Selection of Perchs' Tea

**Pot of Tea** 80kr.  
Selection of Perchs' Tea

**Glögg** 75kr.  
Our own recipe made with port wine, dark rum, red wine and our secret Spice mix.

**Irish coffee** 75kr.

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## Cold Drinks

**Sodas/Pellegrino  
Lemonades** 35kr.

**Organic juices from  
Søbogaard** 35kr.

**Perrier with citrus/  
San Pellegrino** 25kr.

**Bottled water** 20kr.

# Beer, Wine and Cocktails

## Beer/Cider

**Tuborg** 35 kr.  
Pilsner or Classic

**Carlsberg Hof** 35 kr.

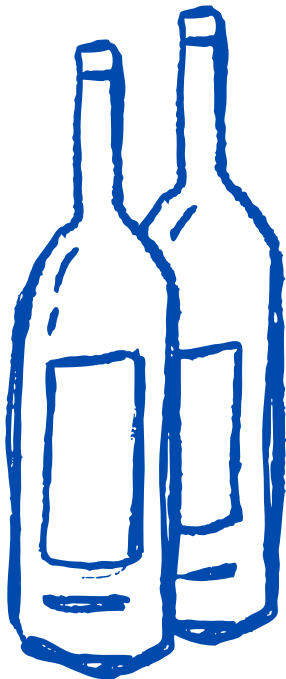
**Nørrebro  
Bryghus** 45 kr.  
Bombay IPA or  
New York Lager

**Clausthaler** 45 kr.  
**(Non-Alcoholic)**

**1864 Blanc** 45 kr.

**Nørrebro  
Bryghus** 45 kr.  
Apple Cider

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## Wine

Our wines are carefully selected with local wine distributors - Ask our staff for our selection.

**White wine from** 75 kr.

**Red wine from** 75 kr.

**Orange wine from** 80 kr.

**Sparkling wine from** 75 kr.

**Bottles from** 300 kr.

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## Cocktails

**Gin & Tonic** 85 kr.  
Geranium Dry gin +  
Fevertree tonic + Lemon

**Aperol Spritz** 85 kr.  
Aperol + Spumante +  
Orange

**Negroni** 95kr.  
Geranium Dry gin +  
Campari + Gran Bassano  
Vermouth

**Espresso Martini** 85kr.  
Vanilla vodka + Fresh  
Espresso + Nørrebro  
Coffee Liqueur

# Breakfast and Pastries

## Breakfast

**Croissant** 27 kr.

**Pain Au Chocolat** 30 kr.

**Almond  
Croissant** 35 kr.

**Bun with more** 37 kr.

Home baked bun with  
butter, 'Vesterhavs'  
cheese and jam.

Add soft boiled egg +12 kr.

**Yoghurt with  
more** 55 kr.

Greek yoghurt with  
raspberry compote and  
granola - Topped with  
fresh berries.

**Breakfast plate** 120 kr.

Bun with 'Vesterhavs'  
cheese, butter and jam.  
Soft boiled egg, yoghurt  
with granola and  
compote and a croissant.  
(Glass Orangejuice) +20 kr.

## Pastries

We bake all our pastries in-  
house and use as many  
organic ingredients as  
possible. (Our selection  
varies from day to day).

**Chocolate- and  
licorice cookie** 35kr.

**Banana- and  
chocolate cake  
(gluten free)** 35 kr.

**Lemon- and  
marcipan cake** 35 kr.

**De'lux  
Raspberry Cut** 40 kr.

**Apple or pear  
Crumble** 45kr.

Served with either  
whipped cream or  
creme fraiche.



# Lunch and snacks

## Lunch

**Avocado on** 62 kr.

### Rye

Served on rye bread with salad, topped with soya, sesame and cherry tomatoes.

**Tuna on** 75 kr.

### Rye

Served on rye bread with salad, Balsamico and cherry tomatoes.

**Spirrevippen** 90 kr.

### Salad

Mixed salads of the season with cherry tomatoes, mozzarella and Nicosia olives, topped with olive oil, balsamico and pine kernels. Served with bread and butter.

**Salad of** 90 kr.  
**the season**

Mixed salads of the season with pear, feta cheese and topped with olive oil, balsamico, cranberries and walnuts. Served med bread and butter.

*\*Please, do not hesitate to ask our staff for vegan/vegetarian, gluten- and lactose-free options.*

**Sardine/mackerel/  
tuna or salmon plate** 105 kr.

Served with a small green salad with fresh green olives, cherry tomatoes, topped with olive oil and balsamico. Furthermore mayonnaise, lemon and bread.

**Sandwich, Serrano** 75 kr.  
**and mozzarella**

Bread with salad, pesto, Serrano, mozzarella and tomato.

**Sandwich, Mozzarella** 75 kr.

Bread with salad, pesto, balsamico, mozzarella and tomato.

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## Snacks

**Salted almonds** 35 kr.  
**or peanuts**

**Fresh green** 35 kr.  
**olives**

**Crisps from Pipers** 25 kr.



@cafespirrevippen