

# BRUNCH

Brunch From 9:30 to 13:00

## ROSKILDE BRUNCH 165 kr.

*Rye bread and toast bread · Organic Butter and Marmalade  
· Danish North Sea cheese · Fruit salad · Scrambled eggs  
Smoothie bowl, coconut and fresh berries · Butter croissant or pancakes*

**Children's Brunch, 75 kr. Under 10:** Rye bread, Pancake, Bacon and sausages, Scrambled eggs, Fruit salad, Apple juice

**Additional purchases:** American pancake, maple syrup and fresh berries, 45 kr. Smoked salmon, 35 kr.  
Pain au chocolat or butter croissant, 25 kr. Avocado mash, 20 kr. Bread basket,

## SANDWICHES AND OMELETS

*Avocado toast, baked tomato, almonds & smiling eggs 95 kr. Florentz omelet with bacon, potatoes and parmesan . 95 kr.  
Croque Madam ..... 80 kr. Eggs Benedict ..... 95 kr.*

# LUNCH

From 11:30 til 16:00

## OPEN FACED SANDWICH

**Choose 3 pieces for 220 kr. each. person**

*Served on our home-baked rye bread*

**Fried herring with red onion, capers and dill  
mayonnaise ..... 95 kr.**

**Panko breaded plaice with coarse remoulade and lemon.  
(additional purchase of prawns and lemon mayonnaise 25 kr.)  
..... 125 kr.**

**Potato food with crispy bacon, chive mayonnaise, shallots  
and watercress ..... 90 kr.**

**Roast beef with roasted onions, coarse remoulade, horseradish  
and cress ..... 105 kr.**

**Beef tartare with wild garlic mayonnaise, pickled red onions,  
pickled mustard seeds, brandy-dried egg yolks and potato  
chips. .... 105 kr.**

**Chicken salad with pickled red onions, crispy bacon, celery  
crudite and chervil ..... 95 kr.**

**Eggs and prawns are served on toast with cherry tomatoes,  
cucumbers and dill mayonnaise ..... 115 kr.**

**Avocado toast with baked cherry tomatoes, smiling eggs,  
almonds, piment d'espelette and coriander ..... 95 kr.**

## SALATER

**Caesar salad** Romaine lettuce tossed in Caesar dressing,  
chicken, croutons and parmesan on top. Additional fried  
bacon 10 kr. .... 145 kr.

**Chevre Chaud** Goat cheese au gratin served on toast, radic-  
chio, frisee salad with figs, berries, hazelnuts and blackcur-  
rant vinaigrette ..... 145 kr.

## SHELLFISH

**Pil self-shrimp** approx. 200g, mixed salad, grilled bread and  
lemon mayonnaise. .... 95 kr.

**3 pieces. langoustine,** mixed salad, grilled bread and lemon  
mayonnaise ..... 150 kr.

**Oysters Fine de Claire,** gooseberry vinaigrette  
1 piece. DKK 34, 3 pieces ..... 90 kr.

**Seafood platter** Pick yourself shrimp, blue mussels, crab  
claws, crayfish and oysters ..... 295 kr.

## MAIN

**Beef tartare** with wild garlic mayonnaise, pickled red onions,  
pickled mustard seeds, brandy-dried egg yolks and potato  
chips. Served with salad, fries and aioli ..... 175 kr.

**Moules Frites,** white wine steamed organic blue mussels with  
carrots, fennel and leeks. Served with fries and aioli .. 175 kr.

**Florentz classic burger** 220g beef from Oxneholm served in a  
potato brioche bun with cheddar, truffle mayonnaise, mus-  
tard, portobello, pickled onions, pickled cucumbers. Served  
with fries, aioli and béarnaise ..... 175 kr.  
(add bacon 10 kr.)

## DESSERT

**Rhubarb consommé,** homemade vanilla ice cream and  
pistachios ..... 75 kr.

**Classic creme brûlé / fresh fruit / homemade strawberry  
sorbet ..... 90 kr.**

**3 kinds of cheese** with compotes and crisp bread ..... 110 kr.

**Petit four** 3 small sweets. .... 65 kr.

**Cake of the day,** homemade vanilla ice cream and chocolate  
sauce ..... 75 kr.

**Har du fødevareallergi?** Spørg din tjener, så vi kan guide dig sikkert igennem menuen.

# EVENING MENU

Mon to Sat. from 17:00 to 21:00, Sun from 17:00 to 20:00

## APPETIZERS

**Oysters Fine de Claire** and gooseberry vinaigrette.  
1 piece. 34 kr. 3 pieces ..... **90 kr.**  
**Beef tartare** with wildgarlic mayonnaise, pickled red onions, pickled mustard seeds, brandy-dried egg yolks and potato chips ..... **125 kr.**  
**Fried scallops** with baked artichokes, squid emulsion and artichoke chips ..... **135 kr.**

**White asparagus** with hand-peeled shrimps, poached egg, pea puree, croutons and garden herbs ..... **135 kr.**  
Can also make vegetarian  
**Salted mackerel and citrus ceviche** with pickled watermelon, cucumbers and fennel salad, buttermilk and horseradish ..... **125 kr.**  
Can also make vegan and vegetarian 85 kr.

## MAIN COURSES

**Moules Frites**, white wine-steamed organic blue mussels with carrots, fennel and leeks. Served with fries and aioli ..... **185 kr.**

**Slow roasted beef cuvette** with nettle puree, burnt onions, radishes and Florentz steak sauce. Served with mixed salad and mustard vinaigrette. .... **295 kr.**

**Ribeye Black Angus Steak** fries approx. 300g. with glazed palm cabbage, hazelnuts and chives. Served with mixed salad and homemade béarnaise ..... **370 kr.**  
Grilled over volcanic stones.

**Wild deer fillet** with macadamia nut mousse, pickled beetroot, candied beetroot, berries and blueberry sauce ... **295 kr.**

**Whole Grilled Mackerel** with fresh cucumbers, gooseberries, mild chilli, capers and dill with brown butter sauce ... **295 kr.**  
be careful with bones.

**Florentz classic burger** 220g beef from Oxneholm served in organic potatoes brioche bun with cheddar, truffle mayonnaise, mustard, portobello, pickled onions, pickled cucumbers. Served with fries, aioli and béarnaise ..... **185 kr.**  
(additional bacon DKK 10)

**Beef tartare** with wild garlic mayonnaise, pickled red onions, pickled mustard seeds, brandy-dried egg yolks and potato chips. Served with mixed salad, fries and aioli ..... **180 kr.**

**Grilled Spidskål** served with fresh peas, asparagus, croutons and beurre blanc sauce. .... **175 kr.**

## SKALDYR

**Pil self-shrimp** approx. 200g, mixed salad, grilled bread and lemon mayonnaise ..... **95 kr.**

**3 pieces. lobster**, mixed salad, grilled bread and lemon mayonnaise ..... **150 kr.**

**Seafood platter** Pick yourself shrimp, blue mussels, crab claws, crayfish and oysters. Serveres with bread, mixed salad and lemon mayonnaise. .... **295 kr.**

## 3 COURSE MENU

**395 kr.**

Appetizer: **White asparagus**

Main course: **Beef cuvette**

The dessert: **Rhubarb consommé**

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3-course children's menu **149 kr.**

Appetizer: **Fruit and vegetables**

Main course: **Breaded fish fillet with fries, remoulade and ketchup**

The dessert: **2 types of homemade ice cream**

## SALAT

**Caesar salad** Romaine salad tossed in Caesar dressing with chicken, crispy herbs, croutons and parmesan ..... **145 kr.**  
Additional fried bacon 10 kr.

**Chevre Chaud** Goat cheese au gratin served on toast, radicchio, frisee salad, figs, fresh berries, hazelnuts and blackcurrant vinaigrette ..... **145 kr.**

## TILBEHØR

**Corn ribs and sumac** ..... **35 kr.**  
**Grilled asparagus**, hazelnuts and danish cheese ..... **45 kr.**  
**French fries and aioli** ..... **55 kr.**  
**French fries and béarnaise** ..... **65 kr.**  
**Ketchup/Mayonnaise** ..... **10 kr.**

## DESSERT

**Rhubarb consommé**, homemade vanilla ice cream and pistachios. .... **85 kr.**  
**Classic creme brûlée** and homemade strawberry sorbet **90 kr.**  
**3 types of cheese**, compotes and crisp bread ..... **110 kr.**  
**Petit four**, 3 kinds of small sweets ..... **65 kr.**  
**Today's cake** and homemade vanilla ice cream..... **75 kr.**

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## COLD DRINKS

### Soda

Pepsi, Pepsi Max, Faxe Kondi, Mirinda Orange & Mirinda  
Lemon 25 cl/50 cl. .... 34/64 kr.

### "Rebæl" Organic juice

Apple and blackcurrant juice, Elderflower &  
Lemon lemonade 250 ml ..... 46 kr.

Orange juice freshly squeezed ..... 45 kr.

Water. We serve filtered water from our own filtration system,  
which gives a cleaner & fresher taste. In favor of the environ-  
ment, our water is not transported over long distances.

Still or sparkling water ad libitum ..... 25 kr. pr. jug



## BEER

### DRAFT BEER

Edelweiss wheat beer 5.5% 50 cl. .... 75 kr.  
Svaneke Hazy IPA 5,2 % 40 cl. .... 65 kr.  
Schlitz Mørk Mumme 6,5 % 40 cl. .... 65 kr.  
Nørrebro Øko Classic, 40cl/60cl ..... 55/85 kr.  
Heineken Pilsner, 35cl / 50cl ..... 50/70 kr.

### BOTTLED BEER AND CIDER

Heineken 0.0% alcohol-free 33 cl. .... 45 kr.  
Anarchist Bloody Weizen 5.2% 50 cl. .... 65 kr.  
Somersby cider 27,5 cl. .... 48 kr.

## SNACKS

(All day)

**Florentz tapas platter** with ham, chorizo,  
olives, cheese, compote, fresh fruit and  
bread ..... 145 kr.

**French fries and aioli** ..... 55 kr.

**French fries and béarnaise** ..... 65 kr.

**Salted almonds** or olives with stones .... 45 kr.

## AKVAVIT BITTER

Jubilee, red Aalborg & Op Andersson

3 cl. .... 44 kr.

Lysholmer Linle 3 cl. .... 48 kr.

Old Danish, Fernet branca

3 cl. .... 44 kr.

## GIN OG TONIC

Tanqueray ..... 80 kr.

Hendricks, cucumber ..... 90 kr.

Tanqueray No.10 ..... 95 kr.

Geranium ..... 90 kr.

Supplement for Fever Tree tonic ..... 10 kr.

## HOT DRINKS

All our coffee is made with a double shot.

Filter coffee (Incl. 1 refill) ..... 32 kr.  
Americano ..... 38 kr.  
Espresso ..... 34 kr.  
Double espresso ..... 36 kr.  
Cappuccino ..... 46 kr.  
Flat White ..... 42 kr.  
Caffé latte ..... 46 kr.

Cortado ..... 40 kr.  
Chai latte ..... 48 kr.  
Iced caffè latte ..... 60 kr.  
Hot chocolate ..... 50 kr.  
Irish coffee, tullamore dew ..... 80 kr.  
Tea, various varieties, A. C. Perch ..... 40 kr.  
Oat milk ..... 7 kr.  
Syrup, caramel or vanilla ..... 7 kr.