



MENU

SNACKS ALL DAY

CHARCUTERI 155,-

Pork sausages, spicy ham, chorizo, a selection of 3 different cheeses, Santorini olives, nuts, crackers, rye chips, and compote

PORK BELLY 85,-

5 crispy cubes of confit pork belly served with pickled red onions and gastromayo

BEER SAUSAGES 75,-

5 beer sausages served with mustard

HOT WINGS 85,-

5 crispy hot wings

ONION RINGS 75,-

Crispy onion rings served with chili mayo

SANTORINI OLIVES 65,-

Green Santorini olives marinated in herbs

CRISPY PORK RINDS 75,-

Crispy pork rinds served with gastromayo

SALTED PEANUTS 55,-

SMOKED AND SALTED ALMONDS 55,-

CHIPS 55,-

BURGERS ALL DAY

GASTRO BURGER 155,-

Beef burger in a brioche bun with lettuce, tomato, pickles, red onions, cheddar, Monterey Jack, and bacon, spread with our own gastromayo

CHICKEN BURGER 155,-

Crispy chicken in a brioche bun with lettuce, tomato, pickles, red onions, cheddar, and Monterey Jack, spread with our own gastromayo

VEGETARIAN BURGER 155,-

Celery patty served with teriyaki glaze in a brioche bun with lettuce, tomato, pickles, and red onions, spread with our own gastromayo

THE AMERICAN 195,-

Double beef patty in a brioche bun with lettuce, tomato, pickles, red onions, caramelized onions, double cheddar, double Monterey Jack, and double bacon, spread with our own gastromayo

 = VEGETARIAN
 = VEGAN

CLASSICS ALL DAY

SHOOTING STAR 185,-

Breaded plaice served with hand-peeled shrimp, smoked salmon, Thousand Island dressing, salad, and lemon pearls

PARISIAN TOAST 185,-

Beef patty on sourdough bread served with beets, capers, horseradish, pickles, and egg yolk

STEAK SANDWICH 195,-

Aged ribeye served on sourdough bread, spread with fermented garlic mayo, salad, pickles, caramelized onions, and grated Comté cheese

CAESAR SALAD 175,-

Romaine lettuce tossed in Caesar dressing, served with chicken breast, crispy chicken skin, and grated Gammel Knas cheese

FRENCH ONION SOUP 125,-

French onion soup served with gratinated Comté toast

CROQUE MADAME 175,-

Sourdough bread spread with mustard mayo, spicy ham, Comté cheese, served with a fried egg

STARTERS 17:00 - 21:00

TATAR 135,-

Beef tartare served with fermented garlic mayo, currants, and rye chips

CURED SALMON 135,-

Cured salmon served with herb mayo, apple cubes, and rye chips

CAULIFLOWER 125,-

Baked cauliflower served with browned butter, pickled mushrooms, and grated Gammel Knas cheese

FRENCH ONION SOUP 125,-

French onion soup served with gratinated Comté toast

MAIN COURSES 17:00 - 21:00

BEEF TENDERLOIN 235,-

Beef tenderloin served with glazed carrots, pickled mushrooms, potato gratin, and port wine sauce

PORK TENDERLOIN 225,-

Pork tenderloin served with pumpkin puree, roasted pumpkin seeds, pickled pumpkin, potato gratin, and port wine sauce

CELERY 215,-

Baked celery marinated with teriyaki, served with pickled mushrooms, sautéed cabbage, pommes Anna, and sauce

SALMON 225,-

Baked salmon served with roasted tomatoes, hazelnuts, pommes Anna, spinach, and grated Comté cheese

STEAK ALL DAY

Our Rib Eye is served with French fries, bearnaise sauce, broccolini, and baked tomatoes

RIB EYE 200 GRAMS 245,-

RIB EYE 300 GRAMS 325,-

DESSERTS 17:00 - 21:00

HONEY WAFFLE 125,-

Honey waffle served with honey ice cream, caramel, dried orange, and tuille

LEMON CAKE 125,-

Lemon cake served with brown sugar sauce, vanilla ice cream, and tuille

CHOCOLATE MOUSSE 125,-

Chocolate mousse served with crispy praline, hazelnuts, and pickled berries

CHEESES 125,-

Selection of 3 different cheeses served with compote, crackers, and rye chips

SIDES AND ADD-ONS

FRENCH FRIES

Gastro french fries 45,-
Parmesan french frites 55,-
Truffle french frites 55,-

DIP

Flakhavens gastromayo with pickles and garlic 15,-

Avocado cream, chili mayo, ketchup, remoulade 15,-

SAUCE

Béarnaise sauce 35,-
Red wine sauce 35,-

KIDS' MENU ALL DAY

BUILD-YOUR-OWN BURGER WITH FRENCH FRIES 125,-

TOAST - HAM/CHEESE WITH FRENCH FRIES 115,-

NUGGETS WITH FRENCH FRIES 125,-

HOT WINGS WITH FRENCH FRIES 125,-

ICE CREAM - VANILLA AND CHOCOLATE 95,-

HOT DRINKS

TEA 38,-
Black, green, fruit, and mint

COFFEE 38,-
Black or with milk

CAFE LATTE 56,-
CAPPUCCINO 52,-
HOT COCAO 54,-
IRISH COFFEE 95,-

COFFEE AND CAKE 75,-
Choice of coffee or cocoa

COLD DRINKS

JUICE 45,-
Elderflower, blackcurrant, peach iced tea, apple, raspberry, strawberry, and orange

SODA 45,- / 62,-
Pepsi, Pepsi Max, Faxe Kondi, Faxe Kondi Free, Faxe Kondi Orange, Miranda Lemon and sparkling water

HOUSE BEER

DRAFT BEER

Pilsner, Classic, Wheat, Brown Ale, IPA, Strong Ale 44,- / 68,-
Tap beer from taps 1-17 54,- / 78,-

TASTING BOARD WITH 3 TYPES OF BEER

3 kinds of house beer 85,-
3 kinds of tap beer from taps 1-17 115,-
3 kinds of tap beer from taps 18-21 125,-

BEER PITCHER

1.5 liters of house beer 195,-
Pilsner, Classic, Wheat, Brown Ale, IPA 265,-
2 liters of tap beer from taps 1-17

WINE BY GLASS

SPARKLING

Cava - Rose Brut, Single Estate 85,-

WHITE WINE

Ratamplan Verdejo, 2022 85,-
Macon Villages, Chardonnay 100,-
Grosses Gewächs, Kalkofen, Riesling 115,-

ROSÉ WINE

New Age, Rose 85,-

RED WINE

Scotto, Cabernet Sauvignon 85,-
Finca Resalso, Ribera del Duero 100,-
Pinot Noir, California, 2021 115,-

DESSERT WINE

Moscato d'Asti, 2022 85,-

PORT WINE

The Tawny Grahams 85,-
Tawny Blackett 85,-
Grahams Tawny 10 års 85,-
Blackett Tawny 10 års 85,-

AVEC

Cognac, Daniel Bouju, Special 40%, AOP 100,-
Rom, Cartavio, X.O. 18 års, 40% 100,-
Whisky, Glenfarclas, 12 års, 43% 100,-

ALCOHOL-FREE WINE

Pierre Zero, Grenache 85,-
Pierre Zero, Chardonnay 85,-

ALCOHOL-FREE BEER

Ugly Duck, Juice Box, IPA 65,-
Gleipner Citra IPA 85,-
Ørbæk, Brown Ale 65,-
Ørbæk, Fynsk Fri Hvede 65,-

