Lunch at Olivia Brasserie

Brunch

All days until 12:00

Create your own brunch – choose from:

Light Bite – 3 items for 129 DKK

The Complete – 6 items for 179 DKK

BREAD:

Bread basket - rye bread & sourdough bread with butter
Sourdough bun w. butter
Butter croissant

DAIRY:

Arla Unika Gammelknas
Arla Unika Høgelundgaard blue cheese
Cream cheese
Fried camembert w. flaky salt & blackcurrant jam
Greek yoghurt w. strawberry coulis, syrup & muesli
Chia pudding w. sea buckthorn and nuts

GREEN:

Broccolini w. Vesterhavs cheese
Avocado cream w. cottage cheese & spring onions
Tomato salad w. burrata & pickled cherry tomatoes

PROTEIN:

Scrambled eggs w. chives
Fried egg w. chili & chives
Crispy bacon
Brunch sausages (beef and pork) w. herbs
Breaded chicken w. aioli
Salmon mousse w. herbs & creme freaiche
Cold-smoked salmon w. smoked cheese cream & crisp
Butcher's cold cuts

"TREAT YOURSELF":

American pancake w. syrup & berries
Brownie w. walnuts
Sweet crispy waffle w. chocolate sauce
Fries w. aioli

Add extra item – 39 DKK each

For groups of more than 10 people, identical plates must be ordered

Lunch

Roast Pork Burger

roast pork with red cabbage, pickled cucumber and gravy. Served with crisps..... ..... Kr. 179,-

Chèvre Chaud

Salad with warm goat's cheese, figs, honey and walnuts.....Kr. 169,-

Caesar Salad

chicken, bacon, romaine, pickled red onion, Grana Padano, croutons & Caesar dressing..... Kr. 169,-

Croque Madame

classic French gourmet toast - Monterey Jack cheese, ham, béchamel, fried egg & side salad..... Kr. 169,-

Beef Tartare with Calvados and Blackberries

mixed with coarse mustard, pickled blackberries & smoked mayo. Served with fries and aioli.....Kr. 179,-

Salmon Symphony

salmon mousse, cold - and hot-smoked salmon, crisp salad, smoked cheese cream & herb dressing..... Kr. 189,-

Omelet

Alder-smoked ham, cheese, mushrooms, served with crisp salad, bacon, rye bread & Dijon mustard..... Kr. 169,-

The Black Pot

slow-braised stew inspired by French country cuisine. Served with mashed potatoes ..... Kr. 199,-

Steak Frites

Danish veal ribeye. Served with herb butter, side salad & fries with aioli.....Kr. 229,-

Olivia's Burger *(can also be ordered with chicken or vegan patty)*

Danish beef, bacon, mayonnaise, lettuce, Monterey Jack cheese, marinated beef tomatoes, homemade pickles, glazed onions. Served with French fries and aioli .....Kr. 179,-

Charcuterie & Cheese

butcher's selection, pâté, two cheeses, olives, tomato marmalade, almonds & freshly baked bread..... Kr. 169,-
Sharing platter for 2 .....Kr. 299,-

Parisian steak - *beetroot patty available (V)*

Danish beef patty, red onions, pickles, fresh horseradish, homemade pickled beets, egg yolk & capers.....Kr. 169,-

Shooting Star (Stjerneskud)

steamed and fried plaice fillet, hand-peeled shrimp, cold-smoked salmon, homemade dressing .....Kr. 189,-

Moules Frites

organic mussels steamed in white wine with herbs & garlic. served with French fries & aioli.....Kr. 179,-

Olivia's avocado bread

avocado cream with cottage cheese, spring onions, hand-peeled shrimp & lemon..... Kr. 169,-

Danish Christmas Platter

A selection of Danish Christmas favourites: roast pork, Danish sausage, curried herring, fried fish fillet with remoulade, chicken salad and aged Danish cheese. Served with bread..... Kr. 199,-

Little Cravings

Sourdough bun w. butter & Danish cheese.....Kr. 49,-
Yoghurt with berries.....Kr. 49,-
French fries with homemade aioli .....Kr. 49,-
Freshly baked croissant .....Kr. 39,-
Scrambled eggs with bacon .....Kr. 69,-
American pancakes, syrup, fruit .....Kr. 69,-
Deep-fried camembert with blackcurrant jam .....Kr. 69,-

Delicious cakes and tarts

Cakes and tarts w. crème fraîche or whipped cream.....Kr. 49,-

Little appetites? We also offer delicious dishes for children (0–11 years).

HR-Design 28 35 01 60

Tlf. 66 17 87 44 - www.olivia-brasserie.dk