BUFFET MENU

BRUNCH BUFFET - 10 AM - 1 PM - EVERY SATURDAY & SUNDAY

ADULTS 199,-

(CHILDREN UNDER 12 YEARS 1/2 PRICE & BABY 0-2 YEARS FREE.)

Incl. coffee, tea & juice ad libitum.

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LARGE CLASSIC CHRISTMAS BUFFET - 4 - 8 PM

EVERY FRIDAY & SATURDAY (UNTIL CHRISTMAS.)

ADULTS 269,-

(CHILDREN UNDER 12 YEARS HALF PRICE & BABY 0-2 YEARS FREE.)

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CHRISTMAS PLATE - SUNDAY TO THURSDAY (UNTIL CHRISTMAS.)

249,-

2 types of herring with red onion and capers, fish fillet with remoulade, chicken salad with bacon, crackers & cheese, liver pâté with pickled beetroot & bacon, duck breast with red cabbage & sauce, rice a la mande with cherry sauce.

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MONTHLY 4 COURSE MENU 399,-

- Potato leek soup.
- Veal steak with potato crumb, seasonal vegetables with pepper sauce.
- Chocolate fondant with nut crumble & ice cream.
- Cheese 2 types of cheese plate.

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PASTA

TAGLIATELLE WITH MUSSELS – 179,-

Delicious Tagliatelle pasta with mussels and lots of lovely flavor of garlic and lemon, fresh parsley in a sauce with white wine, olive oil and cream.

PASTA CARBONARA – 139 DKK

A Roman classic: al dente rigatoni tossed in a silky emulsion of egg, pecorino, crispy bacon, and a touch of cracked black pepper.

PASTA BOLOGNESE – 139 DKK

Slow-simmered meat ragù with tomatoes, herbs and tender beef – a timeless Italian favourite with rustic charm.

PASTA SALMON – 169 DKK

Fresh fettuccine in a creamy sauce with smoked salmon, cherry tomatoes, and a splash of cognac for richness and depth.

RAVIOLI WITH MUSHROOMS – 169 DKK

Handmade ravioli filled with porcini mushrooms, served in a parmesan cream with tomato confit and garden herbs.

PASTA PENNE POMODORA WITH CHICKEN – 169 DKK

Pasta tossed in a creamy sauce of chicken, tomato sauce, Parmesan and mozzarella.

PASTA WITH CHICKEN – 169 DKK

Penne pasta in a creamy roasted pepper and mushroom sauce with tender chicken – smooth, mild and deeply satisfying.

PASTA LA SIESTA (SIGNATURE DISH) – 179 DKK

Garganelli pasta with seared Black Angus tenderloin, sautéed mushrooms and truffle cream sauce – rich, elegant and indulgent.

LASAGNA – 139 DKK

Oven-baked lasagna layered with slow-cooked meat sauce and pecorino – a comforting Italian classic done right.

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LUNCH CLASSICS
10AM. - 4PM.

BRUNCH PLATE – 149 DKK

Served Monday–Friday from 10:00 to 13:00

A generous serving featuring scrambled eggs, crispy bacon, brunch sausages, smoked salmon, ripe avocado, cold cuts, aged cheeses, jam, yogurt with crunchy muesli, homemade pancake, seasonal fruits, butter and freshly baked bread.

BRUSCHETTA – 79 DKK

Toasted sourdough with extra virgin olive oil, marinated tomatoes, garlic and fresh basil – an aromatic and simple Italian starter.

PANINI – 139 DKK

Warm, pressed panini with your choice of:

- **Smoked salmon & herb cream cheese**
- **Creamy tuna mousse with lemon & dill**
- **Grilled chicken breast with salad mayo**

All served with frillice salad, tomato and red onion on rustic bread.

CLUB SANDWICH – 149 DKK

Triple-layered sandwich with tender chicken breast, crispy bacon, frillice salad and homemade curry dressing – in toasted country bread with a touch of classic mayo.

DANISH SHOOTING STAR – 159 DKK

A refined take on the Danish favourite: Breaded and steamed plaice fillets topped with asparagus, hand-peeled shrimp and red lumpfish roe.

NACHOS – 119 DKK / WITH CHICKEN – 139 DKK

Tortilla chips with melted cheese, jalapeños, fresh salsa, guacamole and crème fraîche. Optional topping: grilled chicken breast.

OMELET – 119 DKK

2 choices:

- **Fried potatoes & bacon**
- **Chicken & bacon**

Served with homemade bread and butter.

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LUNCH 10AM. - 4PM.
BURGERS & GRILL

LA SIESTA BURGER

200 g – 139 DKK / 400 g – 179 DKK

Choose between juicy beef or grilled chicken breast. Served with frillice salad, tomato, house-made cucumber relish, ketchup and French fries.

Add-ons: Aged cheddar / Fried egg / Bacon – 15 DKK each.

LA SIESTA STEAK – 199 DKK (200 G.)

A juicy beef tenderloin from grain-fed Black Angus cattle. The steak is gently grilled and served with your choice of **homemade sauce: classic pepper, creamy bearnaise, intense gorgonzola or deep mushroom sauce.** On the side you get seasonal garnish and rustic French fries.

GRILLED SALMON – 199 DKK

Lightly grilled salmon served with seasonal vegetables and rustic fries – clean, elegant and flavourful.

BREADED PLAICE FILLET – 139 DKK

Golden-fried Danish plaice with classic remoulade and French fries.

BEEF À LA PARISIENNE – 149 DKK

Ground beef steak topped with a fried egg and soft caramelized onions, served with brown gravy and rustic fries.

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LUNCH 10AM. - 4PM.
SALADS & OPEN-FACED CLASSICS

CAESAR SALAD – 129 DKK

Grilled chicken, romaine lettuce, classic Caesar dressing, house croutons and freshly grated pecorino.

TIGER SHRIMP SALAD - 159 DKK

Crispy salad with tiger prawns, green pesto, avocado, mixed nuts, tomato, cucumber, balsamic, parsley, garlic, salt, pepper and sesame.

SALMON & AVOCADO SALAD – 159 DKK

Choose between: smoked salmon / grilled salmon. Creamy avocado, romaine lettuce and parmasan. Light, fresh and rich.

GOAT CHEESE SALAD – 129 DKK

Crisp mixed greens with tomato, grilled Goat cheese and Honey Mustard dressing.

CHICKEN SALAD – 129 DKK

Crispy salad with tomato, cucumber, juicy chicken breast and pesto dressing.

MOULES FRITES – 149 DKK

Steamed mussels in white wine, cream, onions and herbs.
Served with aioli and crispy fries.

LUXURY OPEN-FACED SANDWICHES

1 piece – 79 DKK / 3 pieces – 169 DKK
Your selection from the chef's favourites:

- **Breaded plaice with remoulade**
- **Egg & shrimp**
- **Potatoes with curry mayo & chives**
- **Dyrlægens natmad**
- **Roast beef with remoulade & fried onions**
- **Chicken salad with bacon**

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GOURMET PIZZA

PIZZA MARGHERITA – 109 DKK

A celebration of simplicity and balance. Ripe tomato sauce, creamy mozzarella and fresh basil on a crisp, hand-stretched base.

PIZZA PEPPERONI – 139 DKK

Classic and bold. Melted mozzarella, parmesan, spicy pepperoni and oregano baked to perfection on a golden crust.

PIZZA CAPRICCIOSA – 139 DKK

Rich and rustic. Italian prosciutto, mushrooms, artichoke, tomato and mozzarella unite in a traditional and satisfying combination.

PIZZA POLLO– 139 DKK

Chicken breast, grated mozzarella, arugula and pesto.

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STARTERS 4PM - 8.30PM

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BRUSCHETTA – 89 DKK

A crispy slice of freshly baked bread drizzled with extra virgin olive oil, topped with ripe tomatoes, crushed garlic and fragrant basil.

BRUSCHETTA DE LUXE – 109 DKK

The classic bruschetta, elevated with creamy buffalo mozzarella. A refined balance of fresh tomatoes, basil and rich cheese on warm, crisp bread – rustic indulgence at its finest.

CARPACCIO – 109 DKK

Thinly sliced beef tenderloin drizzled with cold-pressed olive oil, topped with toasted pine nuts, wild rocket and aged parmesan. A refined and delicate starter that melts on the tongue.

VITELLO TONNATO – 109 DKK

Thin slices of veal served with fresh salad, tuna sauce and parmesan.

MOULES FRITES – 129 DKK

Fresh mussels steamed in white wine, cream, herbs and shallots. Served with golden fries and aioli. A French bistro classic made for sharing, and always satisfying.

PRAWN COCKTAIL – 99 DKK

A nostalgic classic, reimagined. Hand-peeled shrimp in creamy cocktail sauce, served over crisp lettuce with fresh herbs and a wedge of lemon. Light, elegant, and timeless.

TOMATO SOUP WITH A KICK – 89 DKK

Slow-simmered tomatoes, garlic and herbs create this vibrant and comforting soup. Served steaming hot with warm bread. Bold, rich and perfectly balanced.

NACHOS – 119 DKK / 139 DKK (WITH CHICKEN)

Crispy tortilla chips layered with melted cheddar, homemade salsa, jalapeños and fresh coriander. Add grilled chicken for a heartier version.

SEAFOOD & FISH
4PM. - 8.30PM.

GRILLED SALMON – 269 DKK

Fresh salmon grilled to perfection with a crispy skin and tender center. Served with seasonal vegetables, chef's potato of the day, and our signature homemade sauce. A refined and balanced dish that highlights the natural richness of the fish with elegance.

CRISPY PLAICE FILET – 169 DKK

Traditional Danish plaice, breaded and pan-fried until golden and crisp. Served with rustic fries and creamy homemade remoulade. A beloved classic, reimagined with quality ingredients and finesse.

MOULES FRITES – 179 DKK

Fresh mussels steamed in white wine, cream, garlic, and herbs, served with golden fries and aioli. A coastal French favourite – comforting, fragrant, and rich with ocean flavour.

SALMON DUO SALAD – 159 DKK

A vibrant salad featuring both smoked and fresh salmon, ripe avocado, crisp greens, and our house dressing. Light yet luxurious – perfect for lunch or a lighter evening option.

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VEGETARIAN DISHES

PASTA POMODORA – 149 DKK

Frisk pasta vendt i cremet tomat sauce, Parmesan og mozzarella.En enkel, men rig og smagfuld vegetarret med dyb umami og cremet karakter.

VEGGIE VEGGIE BURGER – 159 DKK

Grilled brioche bun with salad, juicy beef-free, protein-rich steak - sweet pickles, tomato, ketchup, French fries and mayo. A modern, vegetarian favorite - crispy, salty and rich.

GREEN GARDEN SALAD WITH AVOCADO & HERBS – 139 DKK

A fresh and colorful medley of marinated vegetables, creamy avocado, cherry tomatoes, roasted seeds, and aromatic herbs. Served with your choice of zesty lemon vinaigrette or creamy house dressing. Light, vibrant, and full of texture.

PIZZA VERDE – 149 DKK

A crisp, stone-baked vegetarian pizza topped with tomato sauce, slices potatos, mozzarella, fresh greens, and house dressing. A light and refreshing twist on a pizza classic – green, crisp, and perfect for summer.

BAKED AUBERGINE – 159 DKK

Oven-baked aubergine filled with grilled vegetables, caramelized onions, and creamy ricotta. Topped with melted mozzarella and served over a warm tomato-basil sauce. Elegant and comforting – a vegetarian signature dish that satisfies.

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SIDES — THE FINAL TOUCH OF PERFECTION

CLASSIC FRENCH FRIES - SMALL 29 DKK · LARGE 49 DKK

Golden and crispy, delicately salted and fried to perfection. The ultimate companion to any dish — or enjoy them solo as a guilty pleasure.

RUSTIC SKIN-ON FRIES - SMALL 39 DKK · LARGE 59 DKK

Hearty, hand-cut fries with the skin left on for extra texture and deep, earthy flavour. Double-fried for that extra crunch — a favourite among connoisseurs.

BUTTER-ROASTED POTATOES – 49 DKK

Golden baby potatoes, pan-roasted in creamy butter with fresh herbs until crisp on the outside and melt-in-your-mouth tender inside.

SILKY MASHED POTATOES – 49 DKK

Fluffy, rich and velvet-smooth — our homemade mashed potatoes are whipped with real butter and a pinch of love.

SIGNATURE SAUCES — POUR ON THE LUXURY

- 29 DKK PER SERVING

- **Creamy Pepper Sauce :** A bold and velvety classic, crafted with rich cream, cracked black pepper and a touch of brandy. Bold, indulgent, and perfect with beef.
- **Classic Béarnaise :** French finesse in sauce form. A silky reduction of butter, egg yolk, white wine and tarragon.
- **Wild Mushroom Sauce:** A luxurious blend of forest mushrooms, garlic and cream, simmered slowly to capture every earthy note.
- **Gorgonzola Cream**

ARTISAN DIPS — LITTLE EXTRAS WITH BIG PERSONALITY

– 10 DKK PER SERVING

- **House Ketchup**
- **Silky Salad Mayo**
- **Spicy Chili Mayo**
- **Crispy Remoulade**

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MEAT DISHES 4PM. - 8.30PM.

RIBEYE STEAK – BLACK ANGUS – 269 DKK

A juicy, well-marbled cut from grain-fed Black Angus cattle, renowned for its deep flavour and tender bite. Expertly grilled and served with your choice of ***homemade sauce: classic pepper, silky béarnaise, bold gorgonzola or earthy mushroom.***
Accompanied by seasonal vegetables, today's potato.

PLANK-GRILLED TENDERLOIN – BLACK ANGUS – 299 DKK

Our signature presentation. Premium tenderloin from grain-fed Black Angus, gently grilled and served atop a classic wooden plank with velvety homemade mashed potatoes, seasonal greens and your choice of ***sauce: pepper, béarnaise, gorgonzola or mushroom.***

GRILLED CHICKEN BREAST – 199 DKK

Juicy and tender chicken breast, simply grilled to preserve flavour and succulence. Paired with today's potato and seasonal vegetables, this dish offers lightness without compromising depth.

AMERICAN-STYLE SPARERIBS – 179 DKK

Fall-off-the-bone tender ribs prepared in true American BBQ fashion. Glazed with a rich, smoky-sweet barbecue sauce and served with golden fries.

VEAL WIENER SCHNITZEL – 225 DKK

Crispy breaded veal schnitzel, oven-roasted potatoes, lemon, capers, anchovies and freshly grated horseradish. Accompanied by tender green peas.

LA SIESTA BURGER – BEEF - 200G – 159 DKK / 400G – 189 DKK

Crafted from flame-grilled beef patties, served in a toasted brioche bun with crisp lettuce, tomato, homemade cucumber relish and ketchup.
Comes with rustic fries and house mayo.
Enhance it your way with cheese, egg or crispy bacon (+15 DKK each).

LA SIESTA CHICKEN BURGER – 169 DKK

Grilled chicken breast, served in a soft brioche bun with lettuce, tomato, homemade cucumber relish and ketchup. Includes rustic fries and house-made mayo.
Add cheese or crispy bacon (+15 DKK each) for an extra indulgent touch.

KIDS' MENU

FISHY FACE & FRIES – 89 DKK

A crispy fish fillet that swam right onto your plate – with golden fries and a little dip on the side. Perfect for tiny pirates and sea explorers!

SUPER-SPAGHETTI CARBONARA – 89 DKK

Pasta in a creamy sauce with bacon and cheese. Tastes like something superheroes eat before flying off to save the world (or to the playground).

BOLO-BOB'S SECRET SPAGHETTI – 89 DKK

Pasta with our super tasty meat sauce. It's cozy, it's fun, and it's just for you – not the grown-ups!

BUILD-YOUR-OWN PIZZA – 89 DKK

You pick, we make – your pizza, your rules!
Choose one topping:

- **Cheese & ham**
- **Pepperoni**
- **Tomato & cheese**
- **Salad, chicken & crème-fraîche**

*** *Mini in size – mega in flavor!* ***

THE MINI BURGER BOSS – 89 DKK

A juicy little burger with ketchup and crispy fries. Big flavor for little hands – are you the burger boss?

CHICKEN CHOMPERS – 89 DKK

Golden chicken nuggets with fries and ketchup. So good, you might not want to share. (But if you do, you're extra awesome.)

" EVERY KIDS' MEAL COMES WITH A LITTLE SURPRISE IF YOU EAT UP (OR ALMOST)! "

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DESSERTS

CAKE OF THE DAY – 59 DKK

It’s a rich chocolate brownie with sea salt caramel, a classic tart with fresh berries, or a lemon drizzle cake with a velvety glaze.

CRÈME BRÛLÉE – 79 DKK

A timeless French classic, featuring a silky-smooth vanilla custard made with fresh cream and real vanilla beans, hidden beneath a brittle, caramelized sugar crust. The perfect “crack” of the spoon reveals a warm, creamy center and a touch of citrus.

PEACH MELBA – 79 DKK

Juicy poached peach resting on a bed of creamy vanilla ice cream, drizzled with a vibrant raspberry sauce. A light yet luxurious dessert that enchants with its contrast of warm fruit.

CHOCOLATE CRUMBLE CAKE & ICE CREAM – 79 DKK

This moist Chocolate Crumb Cake is piled high with buttery chocolate crumb topping and ice cream. It's sweet enough, but not too sweet, and can do double duty for brunch as a coffee and for breakfast or dessert.

PANCAKES WITH ITALIAN ICE CREAM – 79 DKK

Two freshly made golden pancakes, served warm and soft, accompanied by two scoops of creamy, authentic Italian gelato. Garnished with seasonal sauces.

CRISPY WAFFLE WITH ICE CREAM – 79 DKK

Crispy dessert waffle, freshly baked and topped with two scoops of premium Italian ice cream. Finished with a choice of homemade toppings such as chocolate sauce.

ITALIAN ICE CREAM TRIO “LA SIESTA” – 89 DKK

3 scoops of our finest gelato, carefully selected to highlight both contrast and harmony in taste and texture. Creamy vanilla, deep chocolate, refreshing sorbets.

CHEESE PLATTER WITH HONEY & CRACKERS – 99 DKK

A curated trio of European cheeses – typically a creamy brie, a matured blue, and a firm aged selection – paired with buttery artisan crackers and a drizzle of golden honey.

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