

## Breakfast

11:00-14:00

### Vitus brunch plate 189,-

Scrambled eggs, bacon, serrano ham, melon, chicken salad, cheese, butter, avocado, salted almonds, yogurt with granola and fruit. Served with 2 types of bread

### Complete breakfast 69,-

Sourdough bun with cheese and butter

## Lunch

11:00 - 16:00

### Sandwiches

#### Fish fillet 99,-

Rye bread, shrimp, salad, lemon, homemade remoulade and dill

#### Smoked salmon 99,-

Rye bread, tomato, lettuce, lemon, avocado, cucumber, homemade dill dressing and dill

#### Chicken salad 99,-

Rye bread, salad, bacon, sprouts and asparagus

#### Eggs and Shrimp 99,-

Lettuce, cucumber, tomato, mayo, lemon, chives

### Open faced sandwich

#### Club 155,-

Chicken, bacon, lettuce, cucumber, tomato and homemade curry dressing

#### Tuna mousse 155,-

Homemade tuna mousse, lettuce, cucumber, onion and tomato Additional jalapeños 10

#### Smoked salmon 155,-

Lettuce, onion, tomato, cucumber and dill dressing

#### With fries +30,-

### Salads

#### Vegan salad 155,-

Asparagus, mixed salad, spring onions, peas, red cabbage, cucumber, cherry tomato, avocado, salted almonds, beech hats, mushrooms and goma dressing

#### Caesar salad 159,-

Chicken, homemade croutons, romaine lettuce and homemade dressing

#### Pan-fried salmon 159,-

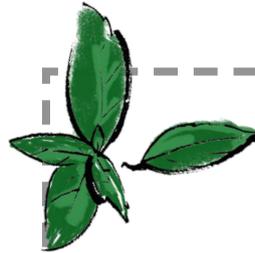
Asparagus, mixed salad, spring onions, peas, red cabbage, cucumber, cherry tomato, avocado, salted almonds and orange dressing

#### Tiger prawn salad 159,-

Asparagus, mixed salad, spring onions, peas, red cabbage, cucumber, cherry tomato, avocado, salted almonds and orange dressing

#### Chevre Salad 159,-

Chevre, mix salad, cucumber, cherry tomato, balsamic, walnuts and honey



### Fish dishes

#### Shooting star 189,-

1 breaded fish fillet, 1 white wine steamed fish fillet, asparagus, shrimp, smoked salmon, caviar and thousand island dressing

#### Vitus plate 199,-

Homemade tuna mousse, mixed salad, smoked salmon, shrimp, tiger shrimp with sweet chili, avocado, goat cheese, salted almonds and thousand island dressing

#### Vitus toast 145,-

Shrimp, caviar, red onion, dill and mayo

#### Moules Frites 199,-

Blue mussels, fries and aioli

### Burger

#### Bacon cheeseburger 179,-

Grambogård steak in a brioche bun with bacon, cheese, lettuce, tomato, homemade dressing. Served with french fries and chili mayo or ketchup

Extra dip +15,-

### Light dishes

#### Carpaccio 145,-

Mix salad, truffle mayo and grana padano flakes

#### Nachos 135,-

Cheese, jalapeños, sour cream, salsa and guacamole  
With chicken +20,-

## Evening

16:00 - 20:00



### Starters

**Vitus toast** 145,-

Shrimp, caviar, red onion, dill and mayo

**Beef carpaccio** 145,-

Mix salad, truffle mayo and grana padano flakes

**Nachos** 135,-

Cheese, jalapeños, sour cream, salsa and guacamole

With chicken +20,-

### Burger

**Bacon cheeseburger** 179,-

Grambogård steak in a brioche bun.

With bacon, cheese, lettuce, tomato, homemade dressing. Served with fries and chili mayo or ketchup

Extra dip +15,-

### Salads

**Vegan salad** 155,-

Asparagus, mixed salad, spring onions, peas, red cabbage, cucumber, cherry tomato, avocado, salted almonds, beech hats, mushrooms and goma dressing

**Caesar salad** 159,-

Chicken, homemade croutons, romaine lettuce and homemade dressing

**Pan-fried salmon** 159,-

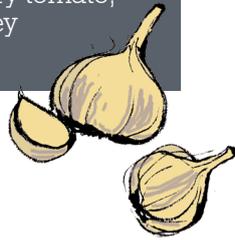
Asparagus, mixed salad, spring onions, peas, red cabbage, cucumber, cherry tomato, avocado, salted almonds and orange dressing

**Tiger prawn salad** 159,-

Asparagus, mixed salad, spring onions, peas, red cabbage, cucumber, cherry tomato, avocado, salted almonds and orange dressing

**Chevre salad** 159,-

Chevre, mix salad, cucumber, cherry tomato, balsamic, walnuts and honey



### Pasta

**Fettuccine with steak** 179,-

Steak, truffle sauce, mushrooms and grana padano flakes

**Fettuccine with tiger prawns** 179,-

Onion, fennel, tiger prawns, carrots, celery, lemon sauce, lemon, dill and grana padano flakes

**Fettuccine with salmon** 179,-

Onion, fennel, salmon, carrots, celery, lemon sauce, lemon, dill and grana padano flakes

### Meat dishes

**250g Beef striploin** 259,-

Mix salad, bearnaise or truffle sauce served with fries

**Wienerschnitzel** 249,-

With fried potato, peas, horseradish, anchovies, lemon and butter sauce

### Fish dishes

**Grilled salmon** 249,-

Pan-fried potatoes, grilled spring onions, creamy spinach and lemon sauce

**Moules frites** 199,-

Blue mussels, fries and aioli

**Shooting star** 189,-

1 breaded fish fillet, 1 white wine steamed fish fillet, asparagus, shrimp, smoked salmon, caviar and thousand island dressing

**Vitus plate** 199,-

Homemade tuna mousse, mixed salad, smoked salmon, Vitus shrimp salad, tiger shrimp with sweet chili, avocado, goat cheese, salted almonds and thousand island dressing

### Children's meals

**Fish fillet** 89,-

With french fries

**Nuggets** 89,-

With french fries

**Bolognese** 110,-

With fettuccine

*Questions regarding allergens are directed to the staff.*

## Snacks

<b>French fries</b>	49,-
<b>French fries</b>	79,-
With truffle oil and grana padano flakes	
<b>Olives</b>	32,-
<b>Salted almonds and olives</b>	57,-
<b>Peanuts</b>	35,-

## Dessert

<b>Ice cream dessert</b>	89,-
3 scoops of ice cream, fruit, chocolate sauce, strawberries and whipped cream	
<b>Cheesecake</b>	79,-
Served with mango puree and passion fruit	
<b>Chocolate cake</b>	79,-
Served with chocolate sauce, whipped cream, strawberries and chocolate pieces	

## Beverages

<b>Soda</b>	29,-/49,-/69,-
Coke, Zero, Fanta, Sprite	
<b>Elderflower</b>	39,-
<b>Ice Tea Peach</b>	49,-
<b>Spring water</b>	27,-
<b>Pitcher of water (sparkling)</b>	55,-
<b>Pitcher of water (still)</b>	49,-
<b>Glass of water (sparkling)</b>	29,-
<b>Juice: apple or orange</b>	29,-
<b>Homemade lemonade</b>	49,-
Choose between: Passion Fruit, Rhubarb, Lemon Lime	



## Beer & Spirits

### DRAFT BEER

<b>Carlsberg Pilsner</b> 60/40/25 cl	36,-/56,-/66,-
<b>Tuborg Classic</b> 60/40/25 cl	38,-/58,-/68,-
<b>Grimbergen Double</b> 50/33 cl	51,-/74,-
<b>Jacobsen Yakima IPA</b> 50/25 cl	48,-/74,-
<b>1664 White</b> 50/33 cl	47,-/74,-

### BOTTLED BEER

<b>Non-alcoholic beer</b> 33 cl	
Carlsberg Nordic Pilsner 0.0%	38,-
Brooklyn Special Effects 0.4%	38,-

### ALCOHOL

<b>2 cl. liquor</b>	60,-
<b>4 cl. liquor</b>	85,-

### GIN

<b>2 cl. Gordon's</b>	79,-
<b>2 cl. Bulldog</b>	89,-
<b>2 cl. Brookmans</b>	99,-
<b>2 cl. Gin Mare</b>	109,-
<b>2 cl. Monkey</b>	119,-

## Hot drinks

<b>Filter coffee</b>	29,-
<b>Americano</b>	38,-
<b>Espresso</b>	38,-
<b>Cappuccino</b>	49,-
<b>Double shot latte</b>	48,-/55,-
<b>Flat white</b>	49,-
<b>Cortado</b>	39,-
<b>Affogato</b>	49,-
<b>Organic Tea</b>	35,-
<b>Chai Latte</b>	49,-
<b>Hot Cocoa with whipped cream</b>	55,-
<b>Irish Coffee</b>	95,-
<b>Ice Coffee</b>	56,-
<b>Syrup</b>	7,-
Vanilla, caramel, hazelnut	

## Cocktails

<b>Aperol</b>	95,-
<b>Limoncello Spritz</b>	95,-
<b>Half &amp; Half</b>	75,-
25cl Sprite, 25cl Carlsberg	
<b>Mojito</b>	95,-
<b>Pina Colada</b>	95,-



## White wine

### Sauvignon Blanc Louis Eschenauer

#### *Languedoc, France*

Dry & crisp white wine with notes of citrus, gooseberry and elderflower.

gl. 69,- fl. 285,-

### Pinot Grigio Caldora

#### *Sicily, Italy*

Fresh and semi-dry white wine with good spice fruit and a slightly creamy texture.

Good for pasta, fish & light dishes.

gl. 79,- fl. 325,-

### Chardonnay Winemakers Selection

#### *California, United States*

Full-bodied white wine with a silky texture characterized by butter and oak.

Good with fish and strong dishes.

gl. 90,- fl. 365,-

### Riesling "Ried Gaisberg" Helmut Maglock

#### *Kamptal, Austria*

Dry and full-bodied Riesling with great fruitiness finesse and a nice fresh acidity.

Good for pasta, fish and shellfish.

gl. 95,- fl. 375,-

### Sancerre, Domaine Franck Millet

#### *Loire, France*

Classic dry and mineral white wine with nice body and elegant fruit. Great all-round wine across our dishes.

fl. 485,-

## Rosé

### Cinsault, Louis Eschenauer

#### *Languedoc, France*

Soft and semi-dry southern French rosé.

Mild with a pleasant fruit and a charming light pink color.

gl. 69,- fl. 285,-

### Grenache Gris, Doriac

#### *Herault, France*

Classic dry and very light southern French rosé.

Fresh and refreshing with a light, pleasant fruit.

Good for pasta, fish and light dishes.

gl. 79,- fl. 325,-

### Le Pachá, Chateau l'Escarelle [Eco]

#### *Provence, France*

Voted the world's best rosé wine in the International Wine Challenge. Classic dry, rigorous and mineral Provencal rosé. Great all-round wine across our dishes.

fl. 385,-



## Red wine

### Merlot Louis Eschenauer

#### *Languedoc, France*

Dry southern French red wine with soft tannins and a charming fruity finish.

gl. 69,- fl. 285,-

### Zinfandel Winemakers Selection

#### *California, United States*

Soft and characterful red wine with a nice slightly sweet and fruity finish.

Good for slightly heavier dishes with, for example, beef.

fl. 335,-

### Pinot Noir Chicken

#### *d'Oc, France*

Dry red wine with a good juicy and mouthwatering structure. Notes of some red and black fruits. Good for light dishes.

fl. 375,-

### Ripasso Superiore Semprebón

#### *Valpolicella, Italy*

Classic Italian red wine with good balance between flavorful power and charming elegance. Good with pasta and meat.

fl. 395,-

### Pinot Noir, Chartron et Trebuchet

#### *Burgundy, France*

Dry and elegant red wine with mild red fruit and a slightly refreshing minerality. A great all-round wine across our dishes.

fl. 495,-