



Breakfast

11:00-14:00

Cheese on bread 79,-
Mild cheese and strawberry jam.
With Vesterhavs cheese +10,-

Croissant 32,-

Americano & Croissant 69,-

Vitus brunch platter 229,-

Scrambled eggs, bacon, Serrano ham, melon, chicken salad, cheese, avocado, yoghurt with granola and fruit.
Served with two types of bread.

Lunch

11:00 - 16:00

Smørrebrød

Tradional openfaced sandwich

Fish fillet 110,-
Rye bread, shrimps, lettuce, lemon,
homemade remoulade and dill

Smoked salmon 110,-
Rye bread, tomato, lettuce, lemon, avocado,
cucumber, homemade dill dressing and dill

Chicken salad 110,-
Rye bread, pickled onions, lettuce, bacon,
sprouts and asparagus

Eggs and Shrimps 110,-
Lettuce, cucumber, tomato, mayo, lemon and chives

Open faced sandwich

Club 165,-

Breaded chicken fillet, bacon, lettuce, cucumber,
tomato and homemade curry dressing

Tuna mousse 165,-
Homemade tuna mousse, lettuce, cucumber,
pickled onions and tomato

Smoked salmon 165,-
Lettuce, pickled onions, tomato, cucumber
and dill dressing

With fries +35,-

Add jalapeños +15,-

Gluten-free bread +30,-



Salads

Falafel salad 169,-
Asparagus, mixed salad, spring onions, red pointed
cabbage, cucumber, cherry tomato, avocado,
asparagus, pickled onions and goma dressing

Caesar salad 169,-
Breaded chicken fillet, homemade croutons,
romaine lettuce and homemade dressing

Pan-fried salmon 189,-
Asparagus, mixed salad, spring onions, red pointed
cabbage, cucumber, cherry tomato, avocado,
asparagus, pickled onions and goma dressing

Tiger prawn salad 179,-
Asparagus, mixed salad, spring onions, red pointed
cabbage, cucumber, cherry tomato, avocado,
asparagus, pickled onions and goma dressing

Chevre Salad 179,-
Chèvre, mixed salad, cucumber, cherry tomato,
balsamic vinegar, walnuts and honey

Fish dishes

Shooting star 221,-
1 breaded fish fillet, 1 white wine steamed fish fillet,
asparagus, shrimps, smoked salmon, caviar
and thousand island dressing

Vitus plate 229,-
Homemade tuna mousse, mixed salad,
salted almonds smoked salmon, shrimps,
tiger shrimp with sweet chili, avocado, goat cheese,
and thousand island dressing

Vitus toast 155,-
Shrimp, caviar, red onion, dill and mayo

Moules Frites 229,-
Blue mussels, fries and aioli

Light dishes

Carpaccio 145,-
Mix salad, truffle mayo and grana padano flakes

Nachos 135,-
Cheese, jalapeños, sour cream, salsa and guacamole
With chicken +20,- / Extra dip +25,-

Burger

Bacon cheeseburger 189,-
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,-



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,- / Extra dip +15,-

Burger

Bacon cheeseburger 189,-

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

Falafel salad 169,-

Asparagus, mixed salad leaves, spring onions, red pointed cabbage, cucumber, cherry tomatoes, avocado, asparagus, pickled onions and sesame dressing

Caesar salad 169,-

Breaded chicken fillet, homemade croutons, romaine lettuce and homemade dressing

Pan-fried salmon 189,-

Asparagus, mixed salad, spring onions, red pointed cabbage, cucumber, cherry tomatoes, avocado, asparagus, pickled onions and sesame dressing

Tiger prawn salad 179,-

Asparagus, mixed salad, spring onions, red pointed cabbage, cucumber, cherry tomatoes, avocado, asparagus, pickled onions and sesame dressing

Chevre salad 189,-

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



Pasta

Macaroni with steak 189,-

Steak, truffle sauce, mushrooms and grana padano flakes

Pasta with sea food 189,-

Lemon sauce with onions, fennel, carrots, celery, lemon and dill

Fettuccine with salmon 189,-

Lemon sauce with onions, fennel, carrots, celery, lemon and dill

Meat dishes

300 g Beef striploin 299,-

Mix salad, bearnaise or truffle sauce served with fries

Wienerschnitzel 269,-

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

Fish dishes

Grilled salmon 249,-

Pan-fried potatoes, grilled spring onions and lemon sauce

Moules frites 229,-

Blue mussels, fries and aioli

Shooting star 219,-

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

Vitus plate 229,-

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 and remoulade

Nuggets 89,-

With french fries and ketchup

Questions regarding allergens are directed to the staff.

Snacks

- French fries** 59,-
Vitus french fries 79,-
With truffle oil and grana padano flakes
Olives 45,-
Salted almonds 45,-
Salted almonds and olives 57,-
Peanuts 45,-

Dessert

- Ice cream dessert** 89,-
3 scoops of ice cream, fruit, chocolate sauce,
strawberries and whipped cream
Cheesecake 79,-
Served with mango puree, whipped cream
and passion fruit
Chocolate cake 79,-
Served with chocolate sauce, whipped cream,
strawberries and chocolate pieces
Homemade apple tart 79,-
Served with crème fraîche or soft-serve ice cream

Beverages

- Soda** 25/50/75 cl 33,-/55,-/73,-
Cola, Zero, Fanta, Sprite, Schweppes Lemon
Elderflower 45,-
Ice Tea Peach 49,-
Spring water 37,-
Pitcher of water (sparkling) 65,-
Pitcher of water (still) 59,-
Glass of water (sparkling) 33,-
Juice: apple or orange 33,-
Homemade lemonade 58,-
Choose from: Lemon Lime, Passion Fruit,
Rhubarb, Pink Grapefruit, Raspberry



Beer & Spirits

DRAFT BEER

- Carlsberg Pilsner** 60/40/25 cl 74,-/64,-/44,-
Tuborg Classic 60/40/25 cl 76,-/66,-/46,-
Grimbergen Double 50/33 cl 78,-/55,-
Jacobsen Yakima IPA 50/25 cl 78,-/55,-
1664 White 50/33 cl 78,-/55,-

BOTTLED BEER

- Non-alcoholic beer** 33 cl
Carlsberg Nordic Pilsner 0.0% 48,-
Brooklyn Special Effects 0.4% 48,-

ALCOHOL

- 2 cl. liquor** 60,-
4 cl. liquor 85,-

GIN

- 2 cl. Gordon's** 95,-
2 cl. Bulldog 110,-
2 of the same gin 169,-

Hot drinks

- Americano** 38,-
Espresso 39,-
Cappuccino 49,-
Double shot latte 49,-/55,-
Flat white 49,-
Cortado 39,-
Affogato 69,-
Double shot, soft-serve ice cream or
vanilla ice cream or pistachio
Organic tea 35,-
Chai Latte 55,-
Hot chocolate with whipped cream 55,-
Irish Coffee 95,-
Iced coffee 56,-
Syrup 8,-
Vanilla, caramel, hazelnut

Cocktails

- Aperol** 99,-
Limoncello Spritz 99,-
Half & Half 85,-
25cl Sprite, 25cl Carlsberg
Mojito 99,-
Passionada 99,-



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. 375,-

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. 395,-

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. 495,-

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. 395,-



Red wine

Merlot Louis Eschenauer

Languedoc, France

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

gl. 69,- fl. 285,-

Pinot Noir La Cour des Grands

d'Oc, France

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

fl. 350,-

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. 375,-

Ripasso Superiore Semprebbon

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,-