

MORNING/BRUNCH

OFELIA

Saturday and Sunday

BRUNCH DKK 195

The brunch is served as share food in three servings inclusive of one glass of apple juice from Lilleø and filtered coffee or tea with refill.

The brunch is served Saturdays and Sundays between 10-15.

UPGRADE YOUR BRUNCH

Bloody Mary DKK 95

Meyers Bubbles gl. DKK 85

Mimosa Special gl. DKK 85
Cava and Meyers Juice

Locret-Lachaud, gl. DKK 125
Champagne Brut

THE COLD SERVING

Skyr and Granola

Toasted oat and chocolate

Pickled Figs

Pickled in apple syrup and cinnamon

2 Danish Cheeses

Stewed apples with warm spices and crunchy crispbread

Bread Basket

Freshly baked organic rye bread and Öland wheat bread

Marmalade

Blackcurrant and pepper marmalade

Oatmeal Porridge

Hip and browned butter

THE WARM SERVING

Our Smoked Salmon

Cream cheese, fennel compote and cress

Cocotte with Eggs from Niels & Grete

Spinach, onions, fried mushrooms and bacon from Nordhavn Charcuteri

Cabbage Salad

Crispy vegetables and Nordic dressing

THE SWEET SERVING

Homemade Waffles

Pickled raw sea buckthorns and creamy ice-cream with Polynesian vanilla

Amidst the bustling harbour front, you will experience delicate regional produce and the change of seasons, as we serve food uniting taste, beauty, health and organic consciousness
Ofelia is operated by Meyers