



MUNKERUPHUS

Welcome to MUNKERUPHUS' CAFÉ

Munkeruphus is a small place run by a small team of employees. We hope you will be patient with us and help us by ordering at the café counter and clearing your table.

In our kitchen, we use organic ingredients whenever possible,
and we make an effort to source from small, local producers.
Our bread is baked using high-quality flour from Kornby Mill in Lyngby.

LIGHT LUNCH

We recommend 2 dishes per person.

Served Thursday to Friday from 12 noon - 3 p.m. and Saturday - Sunday from 1 - 3 p.m.

OPEN-FACED SANDWICH

Munkeruphus' white marinated herring with curry salad and fried capers - 85 DKK
Salmon rillette of baked and smoked salmon, served with samphire and lemon caviar - 95 DKK
Brined chicken from Hopballe Mill with horseradish cream, apple and cress on top - 115 DKK
Panko-crusted saithe with green remoulade and crispy bladderwrack chips - 130 DKK

GREENS & SALADS

Crisp green Danish asparagus with vinaigrette, chervil and egg - DKK 95
Pointed cabbage salad with peas, dill and nut crunch - DKK 135

SMALL SNACKS

Sourdough bun, whipped butter, cheese from Humlebæk Mikromejeri, and homemade jam - 60 DKK
Root vegetable crisps, salted almonds and olives - 70 DKK

SOMETHING SWEET

Please see today's selection at the counter in the café

BRUNCH

Served on Saturdays, Sundays and public holidays between 11 a.m. and 1 p.m.

All served with homemade bread: 185 DKK. Children under 12 years - 95 DKK

Extra Add a glass of Cava for a special price - 75 DKK

Last order at 12.45 PM

Scrambled eggs, bacon and sausages from Ørby, cheese from Humlebæk Mikromejeri, jam, fruit, yoghurt with granola, berries, and passion fruit, crudité with fresh cream cheese, small cabbage salad with oat rice, and salmon rillette with samphire.

Vegetarian brunch: scrambled eggs, cheese from Humlebæk mikromejeri, jam, fruit, yoghurt with granola, berries and passionfruit, crudité with fresh cheese, edamame hummus, small cabbage salad with oat rice, and avocado.

Remember that, as a member of Munkeruphus' Art Society, you receive a 10% discount in the café.

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COLD DRINKS

Bottled water, still or sparkling: 38 DKK
Kagerup Most or soda from Østerberg: 38 DKK
Juice from Gro - 38 DKK
Beer from Herslev Brewery: 48 DKK
(Tap water per glass: 7 DKK / 1 l. bottle: 30 DKK)

HOT DRINKS

Coffee from Strandvejsristeriet in French press
Small (1 cup): 40 DKK
Medium (2.5 cups): 80 DKK
Large: (6 cups): 140 DKK
Extra large (9 cups): 180 DKK
Tea from Perch's (ask for selection), per glass - 40 DKK /
pot - 70 DKK / large pot - 120 DKK
Hot chocolate with whipped cream - 35 DKK

WINE

White wine

Green Soul Riesling, organic, Rheinhessen, Germany 2021
Bottle 325 DKK / Glass 90 DKK

Elegance Chardonnay, France 2021
Bottle 340 DKK / Glass 95 DKK

Rosé

La Chapelle, France 2023
Bottle 340 DKK / Glass 95 DKK

Red wine

Purato, Nero d'Avola, organic, Sicily, Italy 2024
Bottle 295 DKK / Glass 90 DKK

Cava

Castell De Fades, Cava Brut, organic, Spain
Bottle 340 DKK / Glass 95 DKK

Our Values Whenever possible we use organic products.
We strive to source from small local producers.
Our bread is made with flour from Kornby Mill in Lynge.

Please order and pay at the café counter. The kitchen closes at 3 p.m. The café closes at 4.45 p.m.

You are very welcome to enjoy your meal in the greenhouse or in the garden.
Before you leave, please help us clear the table and place used tableware in the appropriate crates.

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