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.
Please order and pay at the café counter.

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 Lynge.

LUNCH (We recommend 2 dishes per person.)
Served Thursday to Friday from 12 noon - 3 p.m. and Saturday - Sunday from 1 - 3 PM.

Potato open sandwich with tarragon mayo, crispy onions and pickled onions – 95 DDK
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
Chicken salad with chicken from Hopballe Mølle, fried oyster mushrooms and root vegetable crisps – 115 DK
Beetroot tartare with apple, cress and horseradish cream – 90 DKK

WARM LUNCH DISHES

Panko-crusted saithe with green remoulade and crispy seaweed chips on rye bread – 135 DKK
Creamy mushrooms on grilled sourdough bread – 125 DKK

SMALL SNACKS

Root vegetable crisps, salted almonds and olives - 70 DKK
Sourdough bun, whipped butter, cheese from Humlebæk Mikromejeri, and homemade jam – 60 DKK
To-go sourdough bun – DKK 16

SOMETHING SWEET

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

BRUNCH (Beverages not included.)
Served on Saturdays, Sundays and public holidays between 11 a.m. and 1 p.m. Last order at 12.45 PM.

185 DKK. / Children under 12 years – 95 DKK.
Extra Add a glass of Cava for a special price – 75 DKK

Scrambled eggs, bacon and sausages from Kødsnedkeren in 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.
Served with homemade bread.

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.
Served with homemade bread.

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

MUNKERUPHUS

Welcome to MUNKERUPHUS' CAFÉ

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

Please order and pay at the café counter.
The kitchen closes at 3 PM. The café closes at 5.00 PM.
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.

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