



CAFE VIGGO
ANNO 1996

MENU

3 courses 300,-

STARTERS

NEW POTATOES (V)

smoked cream cheese, radishes, herb mayo, cucumber, cress, kefir sauce and malt crumble

MOULES MARINIÈRES

steamed mussels with garlic, parsley, white wine and cream

SALADE LYONNAISE

mixed salad, egg, pickled onion, crispy bacon, croûtons and mustard vinaigrette

MAINS

BAKED WHITE FISH (ask the waiter)

with buttermilk sauce and browned butter, roasted hazelnuts, cauliflower, lemon and new potatoes

PAN SEARED CHICKEN

with stewed peas, carrots and spring onion, herb oil and new potatoes

STEAK AU POIVRE

pepper steak of ribeye with creamy Madagascar pepper sauce, sautéed green beans and fries (+85 kr.)

DESSERT & CHEESE

CRÈME BRÛLÉE (V)

with sorbet from Kastbergs

KOLDSKÅL (V)

buttermilk with lemon balm, strawberries and crispy tuilles

WINE MENU

3 GLASSES OF SUITABLE WINE 200,-

incl. Waseen water still/sparkling

SMALL DISHES

3 pcs. 200,-

SHRIMPS

with buttermilk crumble, lemon, herb mayo and salad. 70,-

FISH'N'CHIPS

panko breaded and fried saithe, marinated fennel with fries and sauce tartare 70,-

NEW POTATOES (V)

smoked cream cheese, radishes, herb mayo, cucumber, cress, kefir sauce and malt crumble 70,-

MOULES MARINIÈRES

steamed mussels with garlic, parsley, white wine and cream 70,-

SALADE LYONNAISE

mixed salad, egg, pickled onion, bacon, croûtons and mustard vinaigrette 70,-

BEEF TARTARE

with herb mayo, pickled mustard, crispy chips and cress 70,-

EVENING DISHES

BAKED WHITE FISH (ask the waiter)

with buttermilk sauce and browned butter, roasted hazelnuts, cauliflower, lemon and new potatoes 220,-

PAN SEARED CHICKEN

with stewed peas, carrots and spring onion, herb oil and new potatoes 220,-

STEAK AU POIVRE

pepper steak of ribeye with creamy Madagascar pepper sauce, sautéed green beans and fries 295,-

CLASSICS

SALADE CÉSAR

with mini romaine, chicken confit, croûtons, parmesan and Viggo's césardressing 155,-

BEEF TARTARE

with herb mayo, pickled mustard and marinated lettuce with fries and aioli 180,-

MOULES FRITES

steamed mussels with garlic, parsley, white wine, cream, fries and aioli 195,-

PASTA

with chicken confit, fresh peas, parmesan, with browned butter sauce and basil pesto 165,-

VIGGO BURGER

beef patty, cheddar, bacon, tomato, pickled cucumber, onion, burger mayo, fries and aioli 195,-

CHICKEN BURGER

fried chicken, aioli with fermented garlic, mini romaine, bacon, pickled cucumber, parmesan, fries and aioli 195,-

CHILI BURGER

beef patty, cheddar, onion compote, jalapeños, tomato, pickled cucumber, fries and chili mayo 195,-

DESSERTS

CRÈME BRÛLÉE (V)

with sorbet from Kastbergs 95,-

KOLDSKÅL (V)

buttermilk with lemon balm, strawberries and crispy tuilles 95,-

VESTERHAVS CHEESE (V)

with rosehip compote and crispy foccacia 95,-

ICE CREAM OF THE DAY (V)

from Kastbergs, ask the waiter. Price per scoop 25,-

SNACKS

NACHOS (V)

with cheddar cheese and jalapeños 120,-
with sour cream 10,-
with salsa 10,-
with guacamole 15,-
with chicken 40,-

FRIES (V)

with aioli 30 / 45,-

CHARCUTERIE

air-cured ham, fennel salami, Nicoise olives, salted almonds, Vesterhavs cheese and aioli 140,-

OLIVES (V)

bowl with Nicoise olives 30,-

SALTY SNACKS (V)

salted almonds, popcorn and Nicoise olives 70,-



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WINE BY GLASS

ROSÉ WINE

2022 Cote & Mer 85,-

WHITE WINE

2022 La Galope, Sauvignon Blanc 85,-
2022 Cour St. Jacques Chardonnay 90,-
2021 Robert Schätzle, Riesling Trocken 90,-
2022 Le Allées du Vignoble, Petit Chablis 100,-

RED WINE

2022 Pennautier Syrah 85,-
2022 Laurent Brusset Cotes du Rhone 90,-
2022 Domaine du Sabot Beaujolais Villages 95,-

SPARKLING WINE

NV Vitteaut-Alberti Cremant de Bourgogne 90,-

WIFI KODE
86 19 00 11

SOFT DRINKS

Freshly squeezed orange juice 58,-
Cold pressed apple juice 58,-

Anton's Organic Juice elderflower 58,-

Lemonade lemon/lime, rhubarb, passion fruit 58,-

Soda

Pepsi, Pepsi Max, Faxe Kondi Free,
Mirinda orange, Mirinda lemon 30 / 40 cl. 44 / 58,-

Ice Tea elderflower & lemon 30 / 40 cl. 44 / 58,-

Ice Tea peach 30 / 40 cl. 44 / 58,-

Waseen Water still or sparkling 37,5 / 70 cl. 30 / 50,-

Egekilde sparkling water with lemon, organic 48,-

OUR ESPRESSO BASED COFFEES ARE FROM ILLY
WE ONLY USE ORGANIC MILK
CHOOSE BETWEEN WHOLE, SKIMMED OR
OAT MILK

SPARKLING WINE

NV Vitteaut-Alberti Cremant de Bourgogne 450,-
NV André Clouet Brut Grande Reserve 700,-
NV Laurent-Perrier Brut Rosé 1800,-
NV Laurent-Perrier Grand Siècle 2400,-

WHITE WINE

Gascogne
2022 La Galope, Sauvignon Blanc 400,-
Languedoc
2022 Cour St. Jacques Chardonnay 425,-
Baden
2021 Robert Schätzle, Riesling Trocken 425,-
Alsace
2022 Paul Kubler Pinot Blanc 'K' 450,-
2022 Paul Kubler Pinot Gris 'K' 550,-
2018 Barmes Buecher Pinot Gris 'Rosenberg' 650,-
Loire
2023 Cédric Bardin, Pouilly-Fumé 600,-
2021 Domaine Vacheron Sancerre 800,-
Burgundy
2022 Le Allées du Vignoble, Petit Chablis 475,-
2021 Louis Latour Bourgogne Cuveé Latour 600,-
2021 Domaine Vincent Bouzerou Meursault 1200,-

DRAFT & BOTTLED BEER

Royal pilsner, draft 30 cl. 52,-
Royal pilsner, draft 40 cl. 68,-
Royal Classic pilsner, draft 30 cl. 52,-
Royal Classic pilsner, draft 40 cl. 68,-
Anarkist New England IPA, draft 30 cl. 68,-
Anarkist New England IPA, draft 40 cl. 90,-
Royal Blanche, draft 30 cl. 52,-
Royal Blanche, draft 50 cl. 82,-
Newcastle Brown Ale, draft 30 cl. 52,-
Newcastle Brown Ale, draft 50 cl. 82,-
Anarkist Bloody Weizen Weissbier 50 cl. 90,-
Anarkist Hazy IPA 0.5% 85,-
Sol 60,-
Heineken 60,-
Heineken 0.0% 55,-
Faxe Kondi Booster Black 50,-



Jakobsen & Co supports Det Kærlige Måltid, where young
volunteers make healthy meals together with a chef for acute sick
people and their families. The meals are delivered with a personal
note from the young volunteers which gives new energy in a
difficult time.

BOTTLED WINE

ROSÉ WINE

Provence
2022 Cote & Mer 400,-
2022 Argentiere 475,-
2020 Argentiere, Magnum 1.5 l. 900,-
2022 Chateau Paradis Rosé 3 L. 2000,-

RED WINE

Languedoc
2022 Pennautier Syrah 400,-
Burgundy
2022 Domaine du Sabot Beaujolais Villages 450,-
Bordeaux
2019 Pavillon de Taillefer St. Emillion Grand Cru 800,-
Rhône
2022 Laurent Brusset Cotes du Rhône 425,-
2022 Maison les Alexandrins Syrah 450,-
2018 Georges Vernay, Côte-Rôtie 1200,-

SALTED SNACKS 70 KR.
salted almonds, popcorn and Nicoise olives

COFFEE & WARM DRINKS

Filter coffee with / without milk 40,-
French press coffee 3/5 cups 65 / 95,-
Americano 45,-
Espresso single / double 25 / 35,-
Cortado 45,-
Espresso Macchiato single / double 30 / 35,-
Caffé Latte single / double 54 / 60,-
Cappuccino single / double 54 / 60,-

Caffé Latte w/ syrup choose between
chocolate, vanilla, caramel, hazelnut, salty caramel 60,-
Homemade hot chocolate with whipped cream 58,-
American coffee espresso, hot chocolate and whipped cream ... 58,-
Iced coffee chocolate, vanilla, caramel, hazelnut, salty caramel 58,-
Homemade Chai Latte 58,-
Perchs Tea Keemun Earl Grey, White Tempel, Quince,
Oolong Raspberry or Green Organic 58,-

Irish Coffee with 4 cl. Tullamore Dew Whiskey 90,-
Mexican Coffee with 2 cl. Tequila og 2 cl. coffee licor 90,-
French Coffee with 4 cl. Cointreau 90,-
Italian Coffee with 4 cl. Amaretto 90,-
Lumumba cacao with 4 cl. Braastad cognac 90,-

VIGGO COOKIE WITH CHOCOLATE 30 KR.