

# COURTYARD MENU

12:00-22:00



  
**VILLA**  
COPENHAGEN

## MENU

### Pastries and cakes (Subject to availability)

Homemade pastries, seasonal home made pies and tarts 50/55 kr.

### Snacks

Sourdough bread from Rug bakery, seasonal butter & olive oil 50 kr.

Anchovies & RUG sourdough bread with aioli 125 kr.

Tuna from Grøndal & RUG sourdough bread with aioli 125kr.

Duck liver mousse, pickled vegetables & bread 130kr.

Oysters with honey & chili vinegar  
3, 6 or 12 pieces 150/ 245/ 450 kr.

Grilled green asparagus, hand peeled peas, parsley and kohlrabi 150 kr.

White asparagus soup, danish trout roe, kombu oil  
and watercress 160 kr.

Add hand peeled shrimps 50g 75 kr.

Shellfish roll with avocado, jalapenos & cilantro 198 kr.

Tartare of Danish beef, organic egg yolk,  
mustard caviar and capers 160 kr.

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### Mains

- Organic spring salad - New potatoes, green peas, fennel,  
summer cabbage, spring onions, cucumber,  
Danish organic egg and miso dressing 160 kr.  
Add free range chicken breast from Gråsten 70 kr.
- VILLA Smørrebrød
- Cold smoked hamachi, organic scramble egg, Danish summer salad  
Chives and onion flowers 225 kr.
- Beef burger with lettuce, cheddar & fermented cucumber 165 kr.  
Add triple cooked fries, ketchup & mayo 65 kr.
- Danish veal ribeye, asparagus, summer truffles,  
green peas, new potatoes and fermented ramson sauce 340 kr.

### Desserts

- White chocolate mousse, rhubarb and wood sorrel 90 kr.  
Dark chocolate, puff pastry, chantilly cream and berries 100 kr.  
Organic ice cream from Østerberg -  
vanilla, chocolate or strawberry Per cup 45 kr.

### Kids

- Beef burger with fries 190 / 230 kr.  
Pasta, beef, tomato and parmesan 170 / 225 kr.