



## A GOOD START



DELICIOUS AUSTRALIAN BUBBLES 95

STRAWBERRY DAIQUIRI 95

WHISKEY SOUR 95

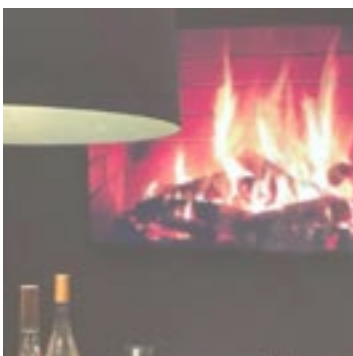
ESPRESSO MARTINI 95

APEROL SPRITZ 95

HENDRICKS GIN & TONIC 4 CL. 95

TWISTED MOJITO 95

PASSION MARTINI 95



## PRIVATE DINING

If you want a private and exclusive dinner, we recommend our Camelot room in the basement. Contact us at [cafe@zehros.dk](mailto:cafe@zehros.dk) or talk to the daily manager at the café.



**PLEASE BE AWARE OF**  
**For card payments, the bill can not be split of more than 4 people due to the new high fees.**

# MORNING

(10 - 13)



*For brunch we recommend  
Australian bubbles from McPherson 95/350  
Mimosa 75*

For parties of more than 10 people for brunch, please  
please contact the daily manager

## BRUNCH 149

3 types of cheese, cold cuts, pancake with syrup, fruit, avocado  
scrambled eggs w/cocktail sausages and bacon,  
Greek yogurt with muesli and syrup, and brownie.

Our bread [2 types] is also served.

With 1 stamp coffee, 1 tea, or 1 glass of orange/apple juice.  
Upgrade to chai, latte, cappuccino, cocoa or iced coffee 15  
ginger shot 25

## CHILDREN'S BRUNCH 99

*3 - 11 years*

Scrambled eggs with bacon, pancake, sausages, nutella, yoghurt  
with muesli and syrup and fruit. With apple, orange juice, a soft drink  
or cacao

## BRUNCH BUFFET 149

CHILDREN 3-11 YEARS 89

*[weekends and holidays]*

We offer a large buffet with everything the heart desires.  
Without drinks

## CROISSANT 85

With chicken salad and bacon

## CHEESE SANDWICH WITH MORNING COFFEE 59

Without coffee

## OMELETTE'S 139

*[between 10 am and 5 pm]*

Served with ketchup, salad and coarse fries. *Choose between:*

- Sucuk
- Ham and cheese
- Bacon and peppers
- Chicken, mushrooms and peppers



# LIGHT DISHES

(10 - 21)



*For light dishes we recommend  
Southern French rosé from Doriaac 95/395  
Pinot Grigio from Bertoldi 95/395*

## 15. BRUSCHETTA TRIO 129

Tomato & parmesan  
Salmon & crème fraîche  
Avocado, red onion & cottage cheese

## 15B. TARTAR 159

With fries and aioli

## 16. GARLIC BREAD 89

Tomatoes and parmesan

## 16B. HOUSE BREAD & OLIVES 49

## 17. TOMATO SOUP 99

## 17B. BURATTA 129

With greens, oranges, walnuts,  
pesto and balsamic

## 18. KING SHRIMP 139

Tomato, garlic, mushroom  
and parmesan

## 18B. SALMON & AVOCADO TARTAR 129

## 19. TOMATOES WITH MOZZARELLA 99

Olive, red onion and pesto

## 19B. BAKED SPICY

## TIGER PRAWNS 139

With aioli

## 20. NACHOS WITH CHEESE 129

Nachos are served with homemade  
guacamole, salsa and crème fraîche.  
With chicken, olives and jalapeños 25

## 20B. MUSHROOM TOAST 129

## 21. FISH 'N' CHIPS 99,-

With tartar sauce

## 21B. TURKISH INSPIRED TOAST 89

With sucuk and cheese

## 22. FRENCH FRIES 45

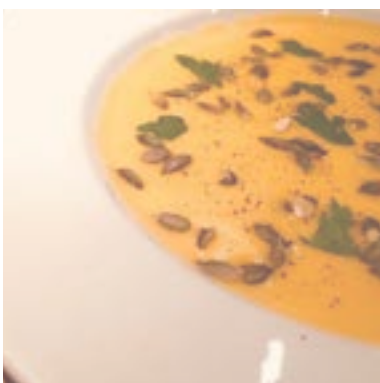
With remoulade, mayo, aioli  
or ketchup

## 22.B. CRISPY CALAMARI 89

With greens, jalapeños and tartar sauce

## 23. SNACK BASKET 99

BBQ chicken wings, baked tiger prawns,  
chicken nuggets and coarse fries.  
Choose between sweet chili sauce, chili  
mayo, aioli, ketchup or mayo



# LUNCH / DINNER

(10 - 21)



*For lunch we recommend  
Californian Chardonnay from 770 Miles 95/395  
Primitivo, Numero Uno 95/395*

30. STIR-FRIED JUMBO PRAWNS 169  
In curry/coconut sauce with vegetables and rice
31. NOODLES WITH CHICKEN OR JUMBO SHRIMP 159  
Noodles with spicy chicken pieces, vegetables, cashew nuts  
in soy/curry/coconut sauce and sweet chili
32. SPICY CHICKEN BREAST FILLET 159  
Chicken breast served with rice and vegetables  
in our mushroom sauce
33. GRILLED STEAK OF BEEF TENDERLOIN 150G 189  
[between 10 am and 4 pm]  
With coarse fries, garnish and béarnaise sauce
34. ZEHROS TAPAS PLATE 179  
With tzatziki, hummus, salmon, king prawns, cheese,  
Camembert, olives and ham
35. CLASSIC SHOOTING STAR 169  
With all classic sides
36. RISOTTO WITH MIXED MUSHROOM 159  
With onion, garlic, parmesan and parsley
37. THAI INSPIRED NOODLES 169  
With beef, vegetables in sweet chilli sauce



# OPEN FACED SANDWICHES

(10 - 16)



*For this we recommend  
Italian Pinot Grigio from Bertoldi 95/395  
Southern French rosé from Doriac 95/395*

## CHICKEN SALAD 90

Asparagus, mushrooms, crispy Serrano ham and Dijon mustard

## AVOCADO 80

Smoked cheese and pickled onions

## FISH FILLET 95

Remoulade

## POTATO 85

Mayonnaise, chives, tomato and roasted onions

## MEATBALLS 85

Remoulade, red cabbage and pickled cucumbers

## EGGS WITH PRAWNS 85

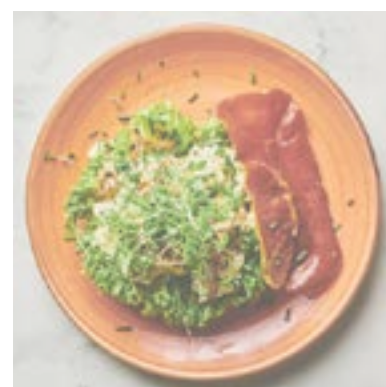
Avocado and mayonnaise

## SALMON WITH SMOKED CHEESE 85

Scrambled eggs and asparagus

## CHRISTIANSØ HERRING 95

Mustard cream, egg and elderflower pickled mustard seeds



# SALADS

(10 - 21)



*For salads we recommend  
Organic Riesling from Greenleaf 95/395  
Southern French rosé from Doriac 95/395*

## 39. SALADE NICOISE 159

Mixed salad, tuna, capers, egg, onion and olives

## 40. CHICKEN BREAST 159

Roasted with pine nuts, bacon, mushrooms,  
peppers and curry dressing

## 41. SALMON 159

Cold smoked salmon, avocado cream, asparagus and prawns

## 42. AVOCADO 159

Shrimp and Thousand Island dressing

## 43. CAFE Z 159

Chicken, rice, curry, tzatziki and salsa

## 44. CRISPY CAESAR 149

## 45. VEGETARIAN 159

Avocado, walnuts, olives, mozzarella  
and basil dressing



# SANDWICH

All our sandwiches are served with lettuce, tomato, onion and cucumber plus coarse giga fries and homemade chili mayo or aioli.  
Gluten-free bread 20



*For sandwiches we recommend  
Organic Riesling from Greenleaf 95/395  
Pinotage from South Africa 95/395*

50. CLUB SANDWICH 159  
Juicy chicken pieces, crispy bacon  
and curry dressing

51. SALMON SANDWICH 159  
Salmon slices with avocado cream

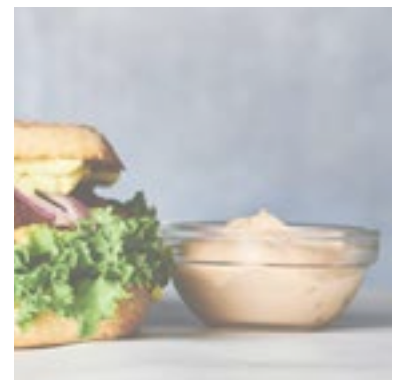
52. ZEHROS SANDWICH 179  
Strips of beef tenderloin with mushrooms, peppers,  
goat cheese, salsa, olives and guacamole

53. TUNA MOUSSE 159  
Tuna mousse stirred with red onion and capers

54. SHRIMP SANDWICH 159  
Egg, asparagus, capers and dill dressing

55. CLASSIC CHICKEN SALAD 159  
Arranged on grilled focaccia with fresh vegetables and bacon

56. ROAST BEEF STEAK SANDWICH 189  
Rocket, red pepper, onion, Prima Donna cheese, coarse mustard  
and remoulade



# BURGER & MEXICAN

All our burgers are served with lettuce, tomato, onion and cucumber, plus coarse giga fries and homemade chili mayo or aioli.

Our burgers are basically grilled medium.

Gluten-free bread 20



*For burgers & Mexican we recommend  
Californian Chardonnay from 770 Miles 95/395  
Ripasso della Valpolicella Superiore 125/495,-*

59. TRIPLE MINI BURGER 179,-  
Minced meat, crispy chicken, salmon

60. CHEESE & BACON BURGER 169,-

61. VEGETARIAN BURGER 159,-  
Vegan steak, brioche bun, romaine salad, tzatziki, BBQ dressing.

62. MEXICAN BURGER 169,-  
Salsa, guacamole and jalapeños

63. CRISPY CHICKEN BURGER 169,-  
Chicken breast with BBQ, chili mayo and bacon

64. HERREGAARD STEAK A LA GAGGI 179  
With french fries, peas and béarnaise sauce

65. PARISIEN STEAK 179  
With the whole piping bag (roast medium)

66. CHILI CON CARNE 179

67. BURRITO 219  
Choose between: chicken or beef tenderloin served with rice,  
peppers, mushrooms, cheese, olives, guacamole, salsa,  
crème fraîche and salad

68. FAJITAS 219  
Choose between: chicken or tenderloin  
served with vegetables, guacamole,  
salsa, crème fraîche and cheese





# PASTA



*For pasta we recommend  
Californian Chardonnay from 770 Miles 95/395  
Ripasso della Valpolicella Superiore 125/495,-*

- 69. SPAGHETTI BOLOGNESE 159
- 70. SPAGHETTI CARBONARA 159
- 71. PENNE WITH BEEF TENDERLOIN 169  
Mushroom in cream sauce
- 72. OVEN-BAKED TORTELLINI 169  
Mushroom and bacon in melted cheese
- 73. HOUSE LASAGNA 169
- 74. PENNE PASTA 169  
Chicken, bacon in cream sauce
- 75. FETTUCINI WITH SALMON 169  
Garlic, spinach and tomato cream sauce
- 76. TUE'S (#SMALLCHUBBYANDBALDGUY) 169  
Penne pasta with tenderloin and bacon in cream sauce
- 77. FETTUCINI WITH BEEF TENDERLOIN 179  
Mushroom in gorgonzola sauce
- 78. PENNE PASTA WITH KING PRAWNS 169  
Garlic and tomato cream sauce
- 79. RAVIOLI WITH MUSHROOMS AND TRUFFLES 189  
Served in gorgonzola sauce with walnuts



# MAIN COURSES

All main courses are served with garnish and  
all you can eat coarse giga fries and sauce



*For our main courses we recommend  
Californian Chardonnay from 770 Miles 95/395  
Chianti Classico from Rossetti 105/450*

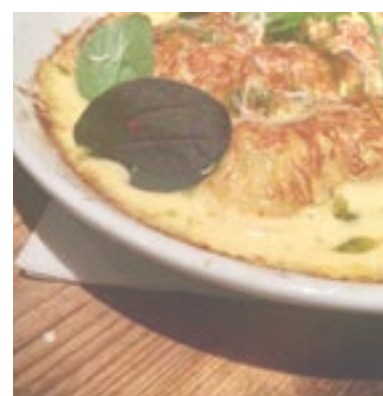
80. OVEN-BAKED SALMON 289  
Tomato, prawns, pepper and cheese  
in creamy sauce

81. PEPPER STEAK  
150g 299 | 250g 349  
Of beef tenderloin

82. BEEF TENDERLOIN  
150g 299 | 250g 349  
Choose between:  
Gorgonzola, béarnaise or mushroom sauce

83. RIBEYE  
300g 349 | 500g 429  
With béarnaise sauce

84. PLANK STEAK OF BEEF TENDERLOIN  
150g 299 | 250g 349  
With homemade mash  
Choose between gorgonzola, pepper,  
mushrooms or béarnaise sauce



# KIDS'S MENU    ICE CREAM & DESSERTS

89. SPAGHETTI WITH MEAT SAUCE 99

90. CHICKEN NUGGETS 99  
With fries and ketchup

91. CHILDREN'S LASAGNA 99

92. FISH FILLET 99  
With French fries and remoulade

93. PEN PASTE 99  
With chicken bacon and cream sauce

94. KIDS BURGER 99  
Ground beef, ketchup and mayo.  
Served with fries and remoulade

95. PANCAKES 99

Vanilla ice cream and chocolate sauce

96. BELGIAN WAFFLE 109

Vanilla ice cream, fruit and chocolate sauce

97. MIXED ICE CREAM 89

98. BURNT FIGS 99

In caramel sauce and ice cream

99. TARTUFO TRUFFLE ICE CREAM 99

Kahlua and whipped cream

100. WARM BROWNIE 99

Vanilla ice cream and chocolate sauce

101. CHEESE ARRANGEMENT 129

102. SELECTED CAKES OF THE DAY 69

Ask your waiter about the assortment

## SWEET WINES

	glass	bottle
200. SAUTERNES, LOUIS ESCHENAUER Bordeaux, France [light dessert wine, good all-round wine for desserts & cheese]	95	50 cl. 395,-
205. RUBY PORT, QUINTA DO ESTANHO Oporto, Portugal [classic dark port, perfect for chocolate & cheese]	60	375,-
156. SPUMANTE DOLCE, CAPETTA Veneto, Italy [sweet bubbles, perfect for desserts with ice cream]		350,-



# BUBBLES

	glass	bottle
155. SPARKLING BRUT, MCPHERSON Victoria, Australia [dry]	95	350
156. SPUMANTE DOLCE, CAPETTA Veneto, Italy [sweet]		350

# CHAMPAGNE

		bottle
151. L'ELOQUENTE BRUT, JEAN DE LA FONTAINE Charly-sur-Marne, France		595
152. BROKEN EMPIRE, MOËT & CHANDON Epernay, France		850
153. SPECIAL CUVÉE, BOLLINGER Epernay, France		995
154. GRANDE CUVÉE, KRUG Reims, France		3500

# ROSÉ

	glass	bottle
150. ROSÉ, FILARI Abruzzo, Italy [semi-arid]	85	325
157. NEGROAMARO ROSÉ, I MURI Charly-sur-Marne, France [sweet]		365
158. LES EMBRUNS, DORIAN d'Oc, France [dry]	95	395
159. ZEHROS' ROSÉ, CHÂTEAU L'ESCARILLE [ORGANIC] Provence Mediteranée, France [dry / 150cl.]		magnum 950

# NON-ALCOHOLIC WINE

203. RAWSON RETREAT 0.5%, RED EL. WHITE Semillon/Chardonnay or Cabernet Sauvignon		325,-
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# WHITE WINE

**POWERFUL & FULL** glass      bottle  
// good for fish and shellfish, cream-based pasta and salads

161. CHARDONNAY, 770 MILES 95      395  
California, USA [soft & creamy]

164. SAUVIGNON BLANC, INVINITI [VEGAN] 95      395  
Marlborough, New Zealand [fruity & aromatic]

169. CHARDONNAY, BOGLE WINERY [CERTIFIED GREEN] 650  
California, USA [Strong & Creamy]

167. MEURSAULT, CHARTRON ET TREBUCHET 1200  
Burgundy, France [dry & strong]

**FRESH & DRY** glass      bottle  
// good for sandwiches, tomato-based pasta and light dishes

160. TREBBIANO, FILARI 85      325  
Abruzzo, Italy [Mild & Soft]

162. PINOT GRIGIO, BERTOLDI 95      395  
Garda, Italy [Tasty & Crisp]

165. SANCERRE, DOMAINE TABORDET 595  
Loire, France [fresh & mineral]

166. CHABLIS 1ER CRU, CHARTRON ET TREBUCHET 895  
Burgundy, France [dry & full]

**FRUITFUL & SEMI-DRY** glass      bottle  
// light dishes, tomato-based pasta and salads

163. RIESLING, GREENLEAF [ECO] 95      395  
Rheinhessen, Germany [fresh & fruity]

170. GROS MANSENG, HAUT MARIN 95      395  
Gascony, France [sweet & soft]

168. PINOT GRIS, PAUL SCHNEIDER 550  
Alsace, France [creamy & characterful]

171. PESSAC-LÉOGNAN, CHÂTEAU DE FRANCE 995  
Bordeaux, France [fresh & full-bodied]



# RED WINE

<u>POWERFUL &amp; SWEET</u>	<u>glass</u>	<u>bottle</u>
// good for heavy pasta dishes and strong dishes. spicy meat dishes		
193. PRIMITIVO, NUMERO UNO Puglia, Italy [juicy & fruity]	95	395
192. NEGROAMARO, DANESE QUINDICI Verona, Italy [soft & 15% alc.]	95	395
191. BARBERA, VOLÉ Piedmonte, Italy [fruity & soft]	105	450
186. AMARONE, SEMPREBON Valpolicella Classico, Italy [silky & complex]		625
<u>DRY &amp; ELEGANT</u>	<u>glass</u>	<u>bottle</u>
// good for light dishes & lean meat		
194. PINOTAGE, CAPE SPRINGS Western Cape, South Africa [characterful & spicy]	95	395
188. PINOT NOIR, BOGLE California USA [medium-bodied & lightly barrel-aged]	125	495
184. PINOT NOIR, JUGGERNAUT California, USA [juicy & silky]		650
182. GEVREY CHAMBERTIN, CHARTRON ET TREBUCHET Burgundy, France [potent & complex]		1300
<u>JUICY &amp; CHARMING</u>	<u>glass</u>	<u>bottle</u>
// good for tomato-based pasta, burgers & sandwiches		
190. MONTEPULCIANO, FILARI Abruzzo, Italy [Mild & Soft]	85	325
195. ZINFANDEL, 770 MILES California, USA [fruity & soft]	95	395
187. RIPASSO SUPERIORE, SEMPREBON Valpolicella Classico, Italy [juicy & characterful]	125	495
181. BRUNELLO DI MONTALCINO, POGGIO CONTE Tuscany, Italy [dry & complex]		950



# RED WINE

<u>DRY &amp; POWERFUL</u>	<u>glass</u>	<u>bottle</u>
// good with beef, as well as dishes with mushrooms		
<b>189. CHIANTI CLASSICO, TENUTA ROSSETTI</b> Rhône, France [soft & round]	105	450
<b>185. BAROLO, POIANA</b> Piedmonte, Italy [dry & tannic]	145	750
<b>183. CHATEAUNEUF DU PAPE, DOMAINE GRAND VENEUR</b> Rhône, France [spicy & complex]		995
<b>178. FLOR DE PINGUS, DOMINIO DE PINGUS</b> Ribera del Duero, Spain [spicy & temperamental]		1500
<b>177. TIGNANELLO, ANTINORI</b> Tuscany, Italy [soft & characterful]		2100
<b>176. SASSICAIA, TENUTA SAN GUIDO</b> Bolgheri, Italy [complex & potent]		3995

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**ZEH  
ROS**  
NO.39