



A GOOD START



AUSTRALIAN BUBBLES FROM MCPHERSON 125,-

STRAWBERRY DAIQUIRI 95,-

WHISKY SOUR 95,-

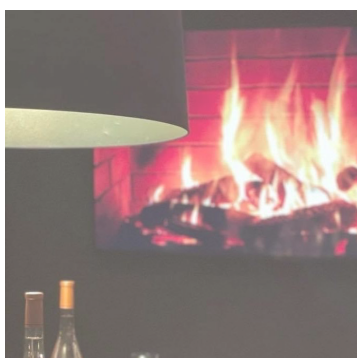
ESPRESSO MARTINI 95,-

APEROL SPRITZ 95,-

HENDRICKS GIN & TONIC 4 CL. 95,-

TWISTED MOJITO 95,-

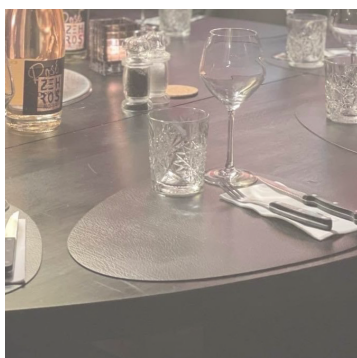
PASSION MARTINI 95,-



PRIVATE DINING

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

Rent: 500,-



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 125/425,-
Mimosa 75,-*

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

BRUNCH DISH 159,-

With 3 kinds of cheese, cold cuts, pancake w/syrup, fruit, avocado scrambled eggs w/cocktail sausages and bacon, Greek yogurt w/mysli and syrup, and brownie. Served with our fantastic bread (2 types).

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 109,-

3 - 11 years

Scrambled eggs w/bacon, pancake, sausages, nutella, yogurt with granola, syrup and fruits. With apple, orange juice, a soft drink or cocoa

BRUNCH BUFFET 159,-

Children 3-11 years 99,-

[weekends and holidays]

We offer a large take away table with everything your heart desires.

Without drinks

CROISSANT with butter 45,-

CROISSANT 95,-

With chicken salad and bacon

CHEESE SANDWICH FOR MORNING COFFEE 59,-

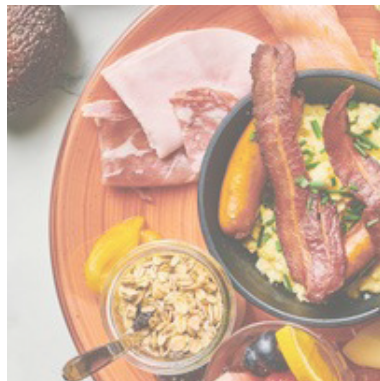
Without coffee

OMELETTES 139,-

[between 10 am - 5 pm]

Served with salad and ketchup. Choose from:

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



LIGHT DISHES

(10 - 21)



*For light dishes we recommend
Barbera Volé from Piemonte 115,-/470
Sauvignon Blanc 105/470,-*

15. BRUSCHETTA TRIO 139,-
Tomato & parmesan
Salmon & crème fraîche
Avocado, red onion & cottage cheese

16. GARLIC BREAD 89,-
Tomatoes and parmesan

16B. HOUSE BREAD & OLIVES 49,-

17. TOMATO SOUP 109,-

17B. BURATTA 129,-
With greens, oranges, walnuts,
pesto and balsamic vinegar

18. KING PRAWNS 149,-
Tomato, garlic, mushrooms and
parmesan

18B. SALMON & AVOCADO
TARTARE 149,-

19. TOMATOES
WITH MOZZARELLA 109,-
Olives, red onion and pesto

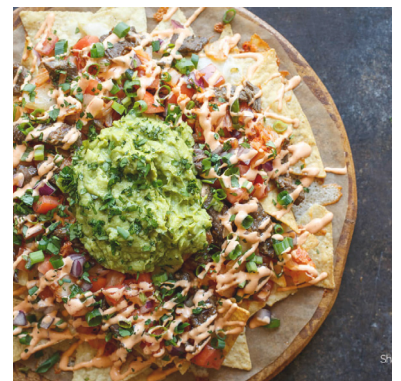
19B. BREADED SPICY TIGER
PRAWNS 139,-
With aioli

20. NACHOS WITH CHEESE 129,-
Nachos are served with homemade
guacamole, salsa and crème fraîche.
With chicken, olives and jalapeños +25,-

21. FISH 'N' CHIPS 129,-
With tartar sauce

22. FRENCH FRIES 55,-
With remoulade, mayo, aioli
or ketchup

23. SNACK BASKET 119,-
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 105/455,-
Primitivo, Nimbo 115/445,-*

30. STIR-FRIED JUMBO PRAWNS 169,-
In curry/coconut sauce with vegetables and rice
31. NOODLES WITH CHICKEN OR JUMBO PRAWNS 169,-
Noodles with spicy chicken pieces, vegetables, cashew nuts
in soy/curry/coconut sauce and sweet chili
32. SPIRED CHICKEN BREAST FILLET 169,-
Chicken breast served with rice and vegetables
in our mushroom sauce
33. LUNCH STEAK OF BEEF TENDERLOIN 150G 189,-
[Only between 10 am - 4 pm]
With coarse fries, garnish and bearnaise sauce
34. ZEHROS TAPAS PLATE 189
With tzatziki, hummus, salmon, king prawns, cheese,
camembert, olives and ham
35. CLASSIC SHOOTING STAR 179,-
With all classic sides
36. HERREGAARD'S STEAK A LA GAGGI 179,-
With french fries, peas and bearnaise sauce
37. THAI INSPIRED NOODLES 169,-
With beef, vegetables in sweet chili sauce



OPEN FACED SANDWICHES

(10 - 16)



*For sandwiches we recommend
Italian Pinot Grigio from Bertoldi 105/425,-
Southern French rosé from Doriac 115/440,-*

CHICKEN SALAD 109,-
Asparagus, mushrooms, crispy serrano ham and Dijon mustard

AVOCADO 109,-
Smoked cheese and pickled onions

PAN-FRIED FISH FILLET 119,-
Remoulade

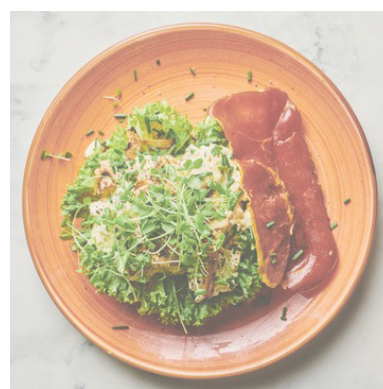
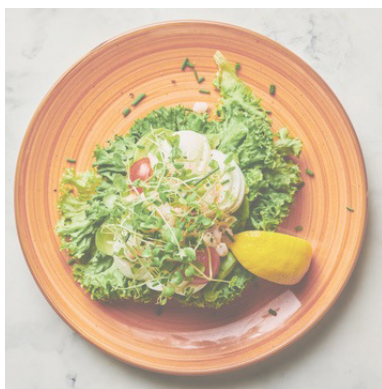
POTATO FOOD 109,-
Mayonnaise, chives, tomato and roasted onions

MEATBALLS 109,-
Remoulade, red cabbage and pickled cucumbers

EGGS WITH PRAWNS 119,-
Avocado and mayonnaise

SALMON WITH SMOKED CHEESE 119,-
Scrambled eggs and asparagus

ROASTED MUSHROOMS 129,-
On buttered focaccia bread and hazelnuts



SALADS

(10 - 21)



*For salads we recommend:
Gros Manseng, Haut Marin 105/485,-
Negroamaro Rosé 115/410,-*

39. HOT SMOKED SALMON WITH SHRIMP 169,-
Crispy salad with house dressing and bread. Served cold

40. CHICKEN BREAST 169,-
Toasted with pine nuts, bacon, mushrooms,
peppers and curry dressing

41. SALMON 169,-
Cold smoked salmon, avocado cream, asparagus and shrimp

42. AVOCADO 169,-
Shrimp and Thousand Island dressing

43. CAFE Z 169,-
Chicken, rice, curry, tzatziki and salsa

44. CRISPY CAESAR 169,-

45. VEGETARIAN 169,-
Avocado, walnuts, olives, mozzarella
and basil dressing



SANDWICH

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



*For sandwiches we recommend
Organic Riesling from Greenleaf 105/430,-
Pinotage from South Africa 105/435,-*

50. CLUB SANDWICH 169,-
Juicy chicken pieces, crispy bacon
and curry dressing

51. SALMON SANDWICH 169,-
Salmon slices with avocado cream

52. ZEHRO'S SANDWICH 169,-
Strips of beef tenderloin with mushrooms, bell peppers,
goat cheese, salsa, olives and guacamole

53. TUNA MOUSE 169,-
Tuna mousse stirred with red onion and capers

54. TRADITIONAL SANDWICH 169,-
Eggs, asparagus, capers and dill dressing

55. CLASSIC CHICKEN SALAD 169,-
Served on grilled focaccia with fresh vegetables and bacon



BURGER & MEXICAN

All our burgers are served with lettuce, tomato, onion and cucumber, along with large fries and homemade chili mayo or aioli.

Our burgers are usually grilled medium.

Gluten-free bread +20,-



For burgers & Mexican we recommend

Chianti Classico 115/520,-

Bogle Chardonnay 125/570,-

59. TRIPLE MINI BURGER 189,-

Minced meat, crispy chicken, salmon

60. CHEESE & BACON BURGER 179,-

61. VEGETARIAN BURGER 179,-

Vegan steak, brioche bun, romaine lettuce, tzatziki, BBQ dressing.

62. MEXICAN BURGER 179,-

Salsa, guacamole and jalapeños

63. CRISPY CHICKEN BURGER 179,-

Chicken breast with BBQ, chili mayo and bacon

64. WAGYU BURGER 199,-

With gouda cheese, pickles and red onion

65. PARISIAN STEAK 189,-

With all the pipework [cooked medium]

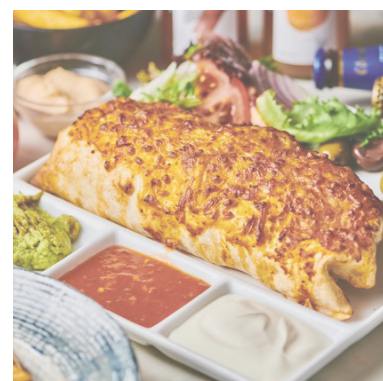
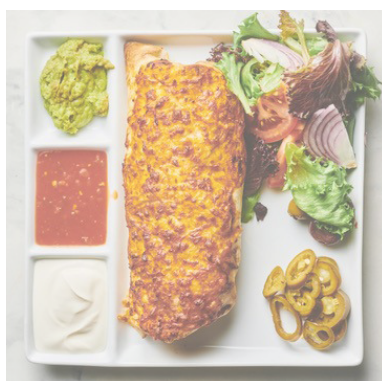
66. CHILI CON CARNE 189,-

67. BURRITO 229

Choose between: chicken or beef tenderloin served with rice, bell pepper, mushrooms, cheese, olives, guacamole, salsa, crème fraîche and salad

68. FAJITAS 229,-

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



PASTA



For pasta we recommend
Vegan Sauvignon Blanc from Inviniti 105/470
Barbera Volé from Piedmont 115/470

69. SPAGHETTI BOLOGNESE 159,-

70. SPAGHETTI CARBONARA 159,-

71. PENNE WITH BEEF TENDERLOIN 189,-
Mushrooms in cream sauce

72. OVEN-BAKED TORTELLINI 179,-
Mushrooms and bacon in melted cheese

73. HOUSE LASAGNA 179,-

74. PENNE PASTA 179,-
Chicken, bacon in cream sauce

75. FETTUCINI WITH SALMON 179,-
Garlic, spinach and tomato cream sauce

76. TUE'S (#SMALLCHUBBYANDBALDGUY) 179
Penne pasta with tenderloin and bacon in cream sauce

77. FETTUCINI WITH BEEF TENDERLOIN 189,-
Mushrooms in gorgonzola sauce

78. PENNE PASTA WITH KING PRAWNS 179,-
Garlic and tomato cream sauce



MAIN COURSES

All main courses are served with garnish and ad libitum coarse giga fries and sauce



For our main courses we recommend

Bogle Pinot Noir 130/595,-

Bogle Chardonnay 125/570,-

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

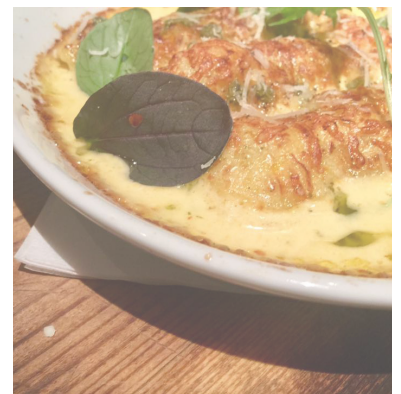
81. PEPPER STEAK
150g 299 ,- | 250g 359,-
Of beef tenderloin

82. BEEF TENDERLOIN
150g 299 ,- | 250g 359,-
Choose between:
Gorgonzola, bearnaise or mushroom sauce

83. RIBEYE
300g 359 ,- | 500g 439 ,-
With bearnaise sauce

84. PLANK STEAK OF BEEF TENDERLOIN
150g 299 ,- | 250g 359,-
With homemade mash
Choose between gorgonzola, pepper,
mushroom or bearnaise sauce

85. PLAICE FILLET 289,-
Pan-fried plaice fillet with shrimp,
garlic and mushroom sauce



KIDS'S MENU

89. SPAGHETTI WITH MEAT SAUCE 99,-

90. CHICKEN NUGGETS 99,-
With french fries and ketchup

91. CHILDREN'S LASAGNA 99,-

92. FISH FILLET 99,-
With french fries and remoulade

93. PENNE PASTA 99,-
With chicken bacon and cream sauce

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

ICE CREAM & DESSERTS

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. ROASTED FIGS 99,-
In caramel sauce and ice cream

99. TARTUFO TRUFFLE ICE CREAM 99,-
Kahlua and whipped cream

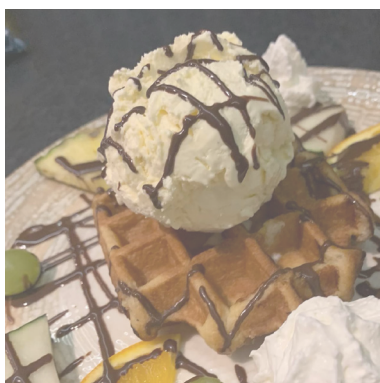
100. WARM BROWNIE 99,-
Vanilla ice cream and chocolate sauce

101. PLAIN CAKE 35,-

102. PASTRIES 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] | 110,- | 50 cl. 455,- |
| 205. RUBY PORT, QUINTA DO ESTANHO Oporto, Portugal [classic dark port, perfect with chocolate & cheese] | 60,- | 375,- |
| 156. SPUMANTE DOLCE, CAPETTA Veneto, Italy [sweet bubbles, perfect for desserts with ice cream] | 125,- | 425,- |



BUBBLES

| | glass | bottle |
|---|-------|--------|
| 155. SPARKLING BRUT, MCPHERSON Victoria, Australia [dry] | 125,- | 425,- |
| 156. SPUMANTE DOLCE, CAPETTA Veneto, Italy [sweet] | 125,- | 425,- |

CHAMPAGNE

| | | bottle |
|---|--|--------|
| 151. L'ELOQUENT BRUT, JEAN DE LA FONTAINE Charly-sur-Marne, France | | 660,- |
| 152. BROKEN EMPIRE, MOËT & CHANDON Epernay, France | | 995,- |
| 153. SPECIAL CUVÉE, BOLLINGER Epernay, France | | 995,- |
| 154. GRANDE CUVÉE, KRUG Reims, France | | 2995,- |

ROSÉ

| | glass | bottle |
|--|-------|--------------|
| 150. ROSÉ, FILARI Abruzzo, Italy [semi-dry] | 95,- | 375,- |
| 157. NEGROAMARO ROSÉ, I MURI Puglia, Italy [sweet] | 115,- | 410,- |
| 158. LES EMBRUNS, DORIAN d'Oc, France [dry] | 115,- | 440,- |
| 165R. SANCERRE ROSÉ, DOMAINE FRANK MILLET Loire, France [dry/full-bodied] | 130,- | 595,- |
| 159. ZEHRÓS' ROSÉ, CHÂTEAU L'ESCARELLE [ORGANIC] Provence Méditerranée, France [dry / 150cl.] | | MAGNUM 785,- |



WHITE WINE

| POWERFUL & FULL | glass | bottle |
|--|-------|--------|
| // good for fish and seafood, cream-based pasta, and salads | | |
| 161. CHARDONNAY, 770 MILES California, USA [soft & creamy] | 105,- | 455,- |
| 164. SAUVIGNON BLANC, INVINITI [VEGAN] Marlborough, New Zealand [fruity & aromatic] | 105,- | 470,- |
| 169. CHARDONNAY, BOGLE WINERY [CERTIFIED GREEN] California, USA [strong & creamy] | 125,- | 570,- |
| 167. MEURSAULT, CHARTRON ET TREBUCHET Burgundy, France [dry & strong] | | 985,- |
| FRESH & DRY | glass | bottle |
| // good for sandwiches, tomato-based pasta, and light dishes | | |
| 160. TREBBIANO, FILARI Abruzzo, Italy [mild & soft] | 95,- | 375,- |
| 162. PINOT GRIGIO, BERTOLDI Garda, Italy [flavorful & crispy] | 105,- | 425,- |
| 165. SANCERRE, DOMAINE TABORDET Loire, France [fresh & mineral] | 130,- | 595,- |
| 166. CHABLIS 1ER CRU, CHARTRON ET TREBUCHET Burgundy, France [dry & full-bodied] | | 680,- |
| FRUITY & SEMI-DRY | glass | bottle |
| // light dishes, tomato-based pasta, and salads | | |
| 163. RIESLING, GREENLEAF [ECO] Rheinhessen, Germany [fresh & fruity] | 105,- | 430,- |
| 170. GROS MANSENG, HAUT MARIN Gascony, France [sweet & soft] | 105,- | 485,- |
| 168. PINOT GRIS, PAUL SCHNEIDER Alsace, France [creamy & full of character] | | 580,- |
| 171. PESSAC-LÉOGNAN, CHÂTEAU DE FRANCE Bordeaux, France [fresh & full-bodied] | | 995,- |



RED WINE

| POWERFUL & SWEET | glass | bottle |
|---|-------|--------|
| // good for heavy pasta dishes and strong or spicy meat dishes | | |
| 193. PRIMITIVO, NIMBO Puglia, Italy [Velvety & powerful] | 115,- | 445,- |
| 192. NEGROAMARO, DANESE QUINDICI Verona, Italy [soft & 15% alc.] | 115,- | 470,- |
| 191. BARBERA, VOLÉ Piedmont, Italy [fruity & soft] | 115,- | 470,- |
| 186. AMARONE, SEMPREBON Valpolicella Classico, Italy [silky & complex] | | 575,- |
| DRY & ELEGANT | glass | bottle |
| // good for light dishes & lean meat | | |
| 194. PINOTAGE, CAPE SPRINGS Western Cape, South Africa [characterful & spicy] | 105,- | 435,- |
| 188. PINOT NOIR, BOGLE California USA [medium full-bodied & lightly barrel-aged] | 130,- | 595,- |
| 184. PINOT NOIR, JUGGERNAUT California, USA [juicy & silky] | 130,- | 595,- |
| 182. GEVREY CHAMBERTIN, CHARTRON ET TREBUCHET Burgundy, France [potent & complex] | | 985,- |
| JUICY & CHARMING | glass | bottle |
| // good for tomato-based pasta, burgers & sandwiches | | |
| 190. MONTEPULCIANO, FILARI Abruzzo, Italy [mild & soft] | 95,- | 375,- |
| 195. ZINFANDEL, 770 MILES California, USA [fruity & soft] | 105,- | 455,- |
| 187. RIPASSO SUPERIORE, SEMPREBON Valpolicella Classico, Italy [juicy & full of character] | 125,- | 575,- |
| 181. BRUNELLO DI MONTALCINO, POGGIO CONTE Tuscany, Italy [dry & complex] | | 925,- |



RED WINE

| DRY & POWERFUL | glass | bottle |
|---|-------|--------|
| // good with beef, as well as dishes with mushrooms | | |
| 189. CHIANTI CLASSICO, TENUTA ROSSETTI Tuscany, Italy [soft & round] | 115,- | 520,- |
| 185. BAROLO, POIANA Piedmont, Italy [dry & tannic] | 145,- | 650,- |
| 183. CHATEAUNEUF DU PAPE, DOMAINE GRAND VENEUR Rhône, France [spicy & complex] | | 885,- |
| 178. FLOR DE PINGUS, DOMINIO DE PINGUS Ribera del Duero, Spain [spicy & temperamental] | | 1345,- |
| 177. TIGNANELLO, ANTINORI Tuscany, Italy [soft & characterful] | | 1995,- |
| 176. SASSICAIA, TENUTA SAN GUIDO Bolgheri, Italy [complex & potent] | | 3610,- |

PRIVATE DINING

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Contact us at cafe@zehros.dk or speak to the daily manager at the café.

Rent: 500,-



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NO.39