

**Breakfast & Brunch**

**Mojoe Brunch • 165,-**

9.00 - 13.00

Greek yoghurt with orange, honey & granola. Smoked salmon on rye bread with dill creme cheese and pickled red onion. Avocado with sesame and chives. Scrambled eggs with bacon. Belgian waffle with condensed milk and fresh berries  
Hangover option: French fries +25

**Vegetarian Brunch • 165,-**

Greek yoghurt with orange, honey and granola. Avocado with dill crème cheese, sesame and chives. Fresh grapes. Scrambled eggs with mushrooms. Belgian waffle with condensed milk and berries.  
Hangover option: French fries +25

**Morning plate • 135,-**

Scrambled eggs, bacon, breakfast sausages, chives and roasted rye bread. • Fried mushrooms +10kr.  
• Truffle crème fraiche +10kr. • Pickled tomatoes + 10kr.

**Belgian waffle • 125,-**

With condensed milk, fresh berries and vanilla ice cream.

**Croissant • 32/34,-**

Choose between plain or chocolate.

**Smørrebrød**

**The Viking • 95,-**

9.00 - 17.00

Roast beef on danish rye bread, pickles, horseradish, herbs, pickled cucumber and tomato.

**The Fish • 95,-**

Fish fillet on danish rye bread, mayo, caviar, hand-peeled shrimps, dill and fresh lemon.

**Potato & truffle mayo • 90,-**

Potatoes on danish rye bread, pea shoots, truffle mayo, bacon, pickled red onions and gherkin.

**Avocado • 95,-**

Avocado on toasted danish rye bread with cheddar, fried egg and fresh herbs. Ketchup on the side.

**Chicken salad • 95,-**

Chicken salad on danish rye bread, bacon, pickled tomatoes and fresh herbs.

**Egg & shrimps • 95,-**

Egg and hand-peeled shrimps on danish rye bread. Topped with mayo, tomato, lemon and pea shoots.

2 pcs. Smørrebrød • 175,-



**Classics**

**Lobster Roll • 175,-**

Lobster, coriander, oxalis, sesame dressing and red onions. Served with fries and chili mayo on the side.

**Caesar salad • 155,-**

Grilled chicken, small gems, parmesan, croutons, pickled tomatoes, red onions, monks cress, caesar dressing.

**The Green Mile • 145,-**

Sun-ripened avocado, hummus, feta cheese, almonds, broccoli coudité, coriander and sesame dressing.

**Mojoe Club • 165,-**

Chicken, tomato, curry mayo, crispy bacon, gherkin and lettuce. Served with fries and spicy mayo.

**Chevre Chaud • 155,-**

Grilled goat cheese, honey, thyme, walnuts, blueberries, small gems, pickled tomatoes, mustard vinaigrette.

**Nachos Supreme • 145,-**

Tortilla chips, chicken, cheddar cheese, jalapeños, homemade guacamole, tomato salsa and sour cream.

**Main Courses**

**Fish & Seafood**

**Moules Frites • 175,-**

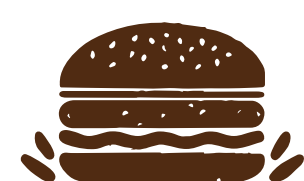
White wine steamed mussels, carrots, parsley and white wine cream. Served with crispy fries and chili mayo.

**Oven baked salmon • 185,-**

Salmon, potatoes, broccoli, dill, oxalis lobster sauce, lemon and pickled tomatoes.

**Fish 'n' Chips • 155,-**

Breaded cod, herbs, pea and broccoli salad. Served with crispy fries and fresh lemon. Choose between remulade or tatar sauce.



**Meat**

**Ribeye 300gr.**

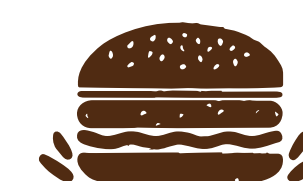
300 gram tender ribeye from Argentina. Served medium - other option available.

Served with sauce bearnaise, small salad on the side in a homemade mustard vinaigrette and crispy french fries.

**Choose between:**

Regular fries or curly fries.

• 295,-



**Pasta & Risotto**

**Pasta with chicken & truffle • 165,-**

Pappardelle pasta, creamy truffle sauce, chicken breast, pickled tomatoes and fresh lemon.

**Pasta with salmon • 165,-**

Pappardelle pasta, Norwegian salmon, pickled tomatoes, creamy lobster sauce, peas, chives and fresh lemon.

**Mushroom Risotto • 165,-**

Home made risotto with king oyster mushrooms, pickled beech mushrooms, parmesan, garlic and parsley.

**Mo'Joe burger • 165,-**

200g minced meat, American cheese, bacon, mayo, gherkin, red onion, tomato and lettuce.

**Crispy Chicken burger • 165,-**

Fried chicken, American cheese, salsa mayo, jalapenos, bacon, red onion, tomato, lettuce.

**Vegetarian burger • 155,-**

Vegetarian steak, American cheese, mayo, lettuce, tomato, pickled red onions and gherkin.

**Fish burger • 155,-**

Fish fillet, tatar sauce, dill, lemon, crispy salad, cucumber and pickled red onions.

**Mexican burger • 165,-**

200g minced meat, American cheese, jalapenos, guacamole, salsa, tomato, chili mayo, salad, bacon, gherkin.

**Truffle burger • 165,-**

200g minced meat, truffle mayo, cheese, tomato, cucumber, red onion, lettuce, bacon.

All burgers comes with regular fries or curly fries, chilimayo and ketchup

**Tomato soup**

Creamy and spiced homemade tomato soup, served with bread, sour cream, cold-pressed olive oil and roasted croutons. • 135,-

**Snacks**

- Marinated olives
  - Salted almonds
  - Hummus with rye bread chips
- 1 stk • 30,- 2 stk • 50,- 3 stk • 60,-

**Dessert**

- Homebaked bownie with fresh berries, vanilla ice cream and walnuts • 75,-
- Tarte Aux Framboise Raspberry tarte with fresh raspberries and vanilla ice cream • 75,-



## COFFEE DRINKS

<b>Espresso</b> .....	31,- / 36,-
The concentrated essence of the coffee	
<b>Cortado</b> .....	34,- / 39,-
Half espresso, half milk	
<b>Espresso Macchiato</b> .....	34,- / 39,-
Espresso marked with foamy milk	
<b>Americano</b> .....	39,-
Espresso with hot water	
<b>Cappuccino</b> .....	49,-
Espresso with equal parts steamed and foamy milk. Topped with chocolate	
<b>Caffe Latte</b> .....	44,- / 49,-
The classic italian style espresso and steamed milk	
<b>Latte Macchiato</b> .....	44,- / 49,-
Steamed milk with a light splash of espresso	
<b>Café au lait</b> .....	49,-
Espresso with hot milk	
<b>Flat white</b> .....	49,-
Espresso with equal parts steamed milk and foamy milk	
<b>Orange Espresso</b> .....	58,-
Mojoe Speciality - Two fresh espresso shots mixed with orange juice.	
<b>Flavoured Latte</b> .....	47 / 52,-
Espresso and steamed milk. Choose between: Vanilla • Almond • Hazelnut • Caramel • Irish Cream • Salted Caramel	
<b>Iced Latte</b> .....	49,-
Espresso, milk and ice cubes. Syrup + 5 kr. Choose between: Vanilla • Almond • Hazelnut • Caramel • Irish Cream • Salted caramel	

## HOT DRINKS

<b>Chai latte</b> .....	49,-
East India Spice	
<b>Caffé Mocha</b> .....	49,-
Espresso and steamed chocolate	
<b>Hot Chocolate</b> .....	44,- / 49,-
<b>Irish Coffee</b> .....	85,-
Espresso, hot water, brown sugar, 4 cl. whisky and whipped cream	
<b>Lumumba</b> .....	85,-
Hot chocolate, 4 cl. cognac and whipped cream	
<b>Østerlandsk Tea House (Danish)</b> .....	44,-
Green: Cool Mint • Ginger/Lemon • Strawberry • Organic Jasmin Black: Lady Earl Grey • English Breakfast • Liquorice Herbal: Sweet Lemon	

## COLD DRINKS

<b>Homemade Ice Tea</b> .....	52,-
Ice tea with Earl Grey, China green, fresh lemon and vanilla	
<b>Homemade Limonade</b> .....	54,-
Passion fruit, organic elderflower juice, fresh lime, sparkling water	

## HOMEMADE SMOOTHIES

<b>Blueberry</b> 58,-
Frozen blueberries, yoghurt and Mojoe lemon syrup
<b>Strawberry</b> 58,-
Frozen strawberries, yoghurt and Mojoe lemon syrup
<b>Banana and strawberry</b> 58,-
Frozen banana and strawberry, yoghurt and Mojoe lemon syrup

## SOFT DRINKS

<b>Cola, Cola Zero, Sprite, Fanta, Lemon</b> 40 cl .....	49,-
<b>Sparkling water</b> 40 cl .....	49,-
<b>Aqua Panna Kildevand</b> 50 cl .....	39,-
<b>Orange Juice</b> .....	42,-
<b>Søbogaard (Organic Lemonade)</b> .....	39,-
Choose between: Elderflower • Apple/Blackcurrant • 100% Apple • Raspberry	

## BEERS

## DRAFT

<b>Carlsberg</b> 25/40/180 cl .....	45,- / 55,- / 230,-
<b>Tuborg Classic</b> 25/40/180 cl .....	47,- / 57,- / 230,-
<b>Kronenbourg Blanc</b> 25/50/180 cl .....	55,- / 65,- / 245,-
<b>Kronenbourg Blanc Rosé</b> 25/50/180 cl .....	55,- / 65,- / 245,-
<b>Brooklyn IPA "Pulp Art"</b> 40/180 cl .....	55,- / 65,- / 245,-

## BOTTLED

<b>Corona Pilsner</b> 35,5 cl .....	54,-
<b>Jacobsen Brown Ale</b> 33 cl .....	58,-
<b>Brooklyn Special Effects Lager Alcohol free</b> 33 cl .....	49,-
<b>Somersby Apple Cider</b> 33 cl .....	54,-

## WINE

## CHAMPAGNE / SPARKLING WINE

<b>Prosecco DOC – Proverbio, Bio – Trentino, Italy</b> .....	75,- / 295,-
<b>Esprit – Henri Giraud – Champagne, France</b> .....	675,-
<b>Krug Rosé NV – Champagne, France</b> .....	3.250,-

## ROSÈ

<b>Côte du Rhône Rosé – Les Cerisiers, Boutinot – Rhône, France</b> .....	75,- / 295,-
<b>Ultimate Provence – Côtes de Provence – Provence, France</b> ...	545 / 945 / 3000,-

## WHITE

<b>Sauvignon Blanc – Venta La Vega, Øko – Almansa, Spain</b> .....	75,- / 295,-
<b>Chardonnay – Raimat Castell, Øko – Catalonia, Spain</b> .....	80,- / 325,-
<b>Riesling – Weingut Nik Weis - Mosel, Austria</b> .....	85,- / 345,-
<b>Sancerre – Les Baronnes, Henri Bourgeois – Loire, France</b> .....	110,- / 475,-
<b>Sauvignon Blanc – Green Ink – Marlborough, New Zealand</b> .....	465,-
<b>Chablis – Domaine de l'Enclos - Bourgogne, France</b> .....	645,-
<b>Chassagne-Montrachet – Maison Louis Jadot - Bourgogne, France</b> .....	745,-

## ORANGE

organic, natural wine

<b>PA'RO Orange Bianco – Buccia Nera – Toscana, Italien</b> .....	355,-
<b>Seres Orange – Les Equilibristes – Languedoc, Frankrig</b> .....	385,-

## RED

<b>Garnacha Tintorera – Venta La Vega – Almansa, Spain</b> .....	75,- / 298,-
<b>Pinot Noir – Marterey – Pays d'Oc, France</b> .....	85,- / 345,-
<b>Barbera d'Alba – Rinaldi, M.Abbona – Piemonte, Italy</b> .....	110 / 475,-
<b>Zinfandel – Stone Barn, Family Delicato – California, USA</b> .....	335,-
<b>Carmenère &amp; Pinot Noir – Musso, Bio – Venice, Italy</b> .....	435,-
<b>Syrah – Minimalist, Connect the Dots – Western Cape, South Africa</b> .....	625,-
<b>Châteauneuf-du-Pape – Château Jas de Bressy – Rhône, France</b> .....	745,-
<b>Gevrey-Chambertin – Maison Louis Jadot – Bourgogne, France</b> .....	825,-

## COCKTAILS

<b>Champagne Passion</b> 95,- / 345,-
Vodka - passion fruit puré - lime - secret twist
<b>Mango Express</b> 95,- / 345,-
Gin - cranberry - mango - lime
<b>Downtown Abbey</b> 95,- / 345,-
Vodka - passion fruit - liquorice - lime - champagne
<b>Gin Hass</b> 95,- / 345,-
Gin - mango syrup - lemon soda
<b>Aperol Spritz</b> 95,-
Aperol - prosecco - secret twist
<b>Espresso Martini</b> 95,-
Vodka - espresso - kahlua
<b>Dark and Stormy</b> 95,- / 345,-
Goslings rum - ginger beer - lime - angostura