



Food Made with 100% Love

Since 2014

BREAKFAST

10am-1pm

Winner of Denmark's Best Brunch 2025

By Min By Media's "Denmark's Best Awards"

Kaiser's Build-Your-Own Brunch

Monday - Friday.

Our weekday brunch is designed as a build-your-own concept, where you can choose 5, 6 or 7 items. Ask your waiter for the brunch selection menu.

169/179/189,-

Brunch buffet

Saturday and Sunday.

219,-

Delicious brunch buffet including sparkling wine of the house, orange and apple juice, smoothie, cocoa, tea and coffee ad libitum.

Sliced bread with cheese

(Served until 4 PM)

Øland bread served with mild sliced cheese and homemade strawberry jam.

Vesterhavs Cheese + 10,-

59,-

Brunch buffet - children under 12

109,-

Saturday and Sunday.

Children age 0-2 eat free.

Delicious brunch buffet including orange and apple juice, smoothie, cocoa and tea ad libitum.

RECOMMENDED BEVERAGES

Strawberry/banana Smoothie
Strawberry/banana Milkshake

69,-

69,-

Organic Orange Juice from Duice
Organic Apple and Elderflower
Juice from Duice

39,-

39,-

Duice's organic juices are cold-pressed from rescued fruits and vegetables — crafted to preserve their pure, natural flavor.

Black Coffee
Café Latte

Small

35,-

49,-

Large

42,-

55,-

Cappuccino
Iced Coffee

49,-

59,-

Syrup: Vanilla, Chocolate, Caramel and Hazelnut

LUXURY OPEN SANDWICHES

11am–4pm

We recommend two open sandwiches per person.

Fish fillet

99,-

Fish fillet, crispy lettuce, home-mixed remoulade and lemon. Served on organic rye bread from Meyers.

Chicken salad

99,-

Homemade chicken salad, bacon, crispy lettuce, mushroom, red onion and tomato. Served on butter-toasted organic øland bread from Meyers.

Eggs and shrimps

99,-

Danish eggs, hand-peeled cold-water shrimps, mayo, "caviar", lemon and chives. Served on organic rye bread from Meyers.

Minced beef patty

99,-

Minced beef patty, crispy lettuce, soft onions and a fried egg. Served on organic rye bread from Meyers.

Potato

99,-

Boiled potatoes, mayonnaise, homemade pickled red onions, radishes, chives, and grated Vesterhavsost, a Danish aged cheese. Served on organic rye bread from Meyers.

Perfect Pairings for our open sandwiches

25,-

Linie Aquavit, 2 cl
Aalborg Taffel Akvavit, 2 cl

Upgrade to 4 cl for 50,- or 6 cl for 75,-

SANDWICH

11am–4pm

All sandwiches are served with french fries and homemade garlic mayo.

Purchase of gluten-reduced sandwich bread +5,-

Kaiser sandwich

189,-

Cut beef tenderloin (served medium), crispy lettuce, cheddar cheese, soft onions and fresh tomato. Served in organic Mariagertoba bread from Meyers. The bread is spread with homemade truffle mayo.

Chicken sandwich

169,-

Marinated chicken breast, bacon, crispy lettuce, red onion and cucumber. Served in organic Mariagertoba bread from Meyers. The bread is spread with home-made curry dressing.

Salmon Sandwich

169,-

Cold-smoked salmon, crispy lettuce, avocado, and red onion. Served in organic Mariagertoba bread from Meyers. The bread is spread with a lemon and dill mayo.

Tuna mousse sandwich

169,-

Homemade tuna mousse, crispy lettuce, avocado and red onions. Served in organic Mariagertoba bread from Meyers. The bread is spread with mayo.

SALADS

11am–8pm

Kaisers vegan poké bowl

169,-

Crispy pointed cabbage, warm rice, avocado, homemade pickled red onions, edamame beans, baked cherry tomatoes, Roasted salted almonds, goma dressing, and falafel.

Add crispy chicken breast or hot- smoked salmon
+29,-

Hot-smoked salmon salad

169,-

Crispy lettuce, hot-smoked salmon, radishes, tomato, cucumber, red onion, and mustard vinaigrette.

Caesar salad

169,-

Crispy lettuce, cherry tomatoes, parmesan and our homemade Caesar dressing. Topped with homemade thyme-baked croutons.

Choose between marinated chicken breast or crispy chicken.

Bacon +12,-

"WARM" DISHES

11am–8pm

Chicken Wrap

159,-

Lettuce, red onion, cheddar cheese, chili mayo and crispy chicken. Served with french fries and homemade garlic mayo.

"Stjernes kud"

179,-

Fried fish fillet and steamed fish fillet served on butter-toasted organic øland bread from Meyers spread with mayo. Topped with hand-peeled cold-water shrimps, crispy lettuce, asparagus, "caviar", lemon, dill and our home-made Thousand Island dressing

Fish'N'chips

179,-

Alaskan pollock fillet in crispy tempura batter served with homemade tartar sauce, grilled lemon and french fries.

Nachos Deluxe

149,-

Tortilla chips topped with chicken pieces, melted cheese, red onions, and jalapeños. Served with salsa, crème fraîche and guacamole.

Parisian Steak

179,-

250g minced beef patty, served on a slice of toasted bread with crispy lettuce, red onion, pickles, horseradish, capers, beetroot, and an egg yolk.

Black Angus Steak

209,-

200 g. Rio Lucia Black Angus fillet of beef from Uruguay. Served with broccolini and french fries. Choose between bearnaise or pepper sauce.

KIDS MENU

11am–8pm

Children under 12.

Kaisers kids “build your own”
burger **109,-**

Minced beef patty from Himmerland, crispy lettuce, cucumber, tomatoes, cheddar cheese served in an organic burger bun from Meyers. Incl. french fries and ketchup.

Kaisers kids fish fillet **99,-**

Served with french fries and our home-mixed remoulade.

Kaisers kids nuggets **99,-**
5 X chicken nuggets served with french fries and ketchup.

KIDS COCKTAILS

(Non alcoholic)

Red Rascal **49,-**
Orange juice with grenadine and garnish.

Blue Smurf **49,-**
Faxe Kondi with blue curaçao and garnish.

SNACKS

11am–8pm

Snack basket **99,-**
3x Crispy chicken, 3x Mozzarella sticks, 3x Onion rings and 3x Chili-cheese tops. Served with homemade chili mayo.

French fries **69,-**
Served with homemade garlic mayo and ketchup.

BUILD-YOUR-OWN BURGER

11am–8pm

1. CHOOSE YOUR BURGER

Signature burger

139,-

Kaiser's take on a unique yet simple burger – crafted with a focus on quality and an exceptional taste experience.

Crispy lettuce, steakbeef tomato, Castello Havarti, cheddar cheese, and bacon. The bun is spread with Kaiser's signature dressing.

Kaiser burger

139,-

Crispy lettuce, homemade pickled cucumber, red onion, bacon and cheddar cheese. The bun is spread with ketchup and mayo.

Mexican burger

139,-

Crispy lettuce, bacon, cheddar cheese, jalapeños, red onion, and baked cherry tomatoes. The bun is spread with salsa and guacamole.

Bearnaise burger

139,-

Crispy lettuce, onion rings, bacon, cheddar cheese, and plenty of bearnaise sauce. The bun is spread with mayo.

2. CHOOSE YOUR BREAD

Organic burger bun from Meyers
/ Gluten-reduced bun +5,-

4. CHOOSE YOUR SIDES

30,-

French fries / Twister fries / 5 X Onion rings / 5 X Mozzarella sticks / 5 X Chili-cheese tops.

3. CHOOSE YOUR PROTEIN

150g minced beef from Himmerland / double minced beef +25,- / Vegetarian patty / Crispy chicken

◆ What is Himmerland Beef?

Himmerland beef is 100% Danish – sourced from cattle born and raised on local Danish farms. These farms are committed to high standards of animal welfare and quality. Only the best cuts are selected, ensuring a premium taste experience in every bite.

5. CHOOSE DIP

10,-

Kaiser's signature dressing / Homemade garlic mayo / Homemade chili mayo / Ketchup / Mayo / Homemade truffle mayo / Béarnaise sauce / Home-mixed remoulade

ACQUISITIONS

Extra cheese 12,- / Extra bacon 12,- / Fried egg 15,-

Our minced beef patties are typically served medium. However, if you prefer yours well-done, just let us know. The Danish Veterinary and Food Administration recommends that minced meat be cooked well-done.

EVENING MEALS

4pm–8pm

Roast Pork All you can eat

189,-

We serve old-fashioned roast pork ad libitum. Served with homemade pickled beetroot, potatoes and homemade parsley sauce. A Danish favorite.

◆ **Our Recommendation: Newcastle Brown Ale**

The beer's sweetness and smooth body perfectly complement the saltiness of the roast pork.

Wienerschnitzel

239,-

240g wienerschnitzel served with sautéed potatoes, peas and a garnish of lemon slice, anchovies, capers and horseradish. Choose between gravy or bearnaise.

Beef Tenderloin

259,-

2x 125g. beef medallions, sauté of asparagus, spring onions and baked cherry tomatoes. Served with french fries. Choose between bearnaise or pepper sauce.

◆ **What is Tenderloin from The Premium Butcher?**

The Premium Butcher is a selection of the absolute finest beef Ireland has to offer.

The cattle are raised by farmers who follow traditional, sustainable methods passed down through generations.

Ireland has the longest season of lush green grass in all of Europe, allowing the cows to graze for most of the year. These rich, green pastures are the cornerstone of Irish farming and the key to the exceptional quality of this beef.

Black Angus

209,-

200 g. Rio Lucia Black Angus fillet of beef from Uruguay, served with broccolini and french fries. Choose between bearnaise or pepper sauce.

◆ **What is Rio Lucia Black Angus?**

Rio Lucia Black Angus is premium-quality beef from Uruguay, known for its rich flavor.

The Angus cattle roam freely all year and are 100% grass-fed, resulting in beef that is tender, juicy, and beautifully marbled – with a naturally high fat content that enhances taste and texture.

◆ **Our Recommendation: Italian Ripasso**

The richness and dark fruit notes of this red wine pair beautifully with the juicy, umami-packed flavor of the beef. The balance between the wine's tannins and the beef's protein creates a perfectly harmonious dining experience.

Baked Cod

199,-

Baked cod served with potatoes tossed in butter and dill, sautéed green asparagus, and a creamy hollandaise sauce.

◆ **Our Recommendation: Pfaffl Sauvignon Blanc, Austria**

A fresh and vibrant Sauvignon Blanc with notes of gooseberry and passion fruit. Its crisp acidity complements the delicate flavour of the cod while balancing the richness of the hollandaise sauce.

DESSERT

10am–8pm

Pancakes with ice cream

49,-

2 pancakes with vanilla ice cream and berries.

Apple Caramel Tart

59,-

Apple tart with juicy apple pieces. Topped with caramel and a crunchy crumble (can be served warm).

Add a scoop of vanilla ice cream +15,-

Chocolate Cake

59,-

Three layers of rich chocolate cake filled with smooth chocolate cream. Topped with decorative chocolate shavings.

Pure indulgence for chocolate lovers.

Carrot Cake

59,-

Moist carrot cake with a soft cream cheese center. Topped with cream cheese frosting and pieces of walnut.

Kaiser's Strawberry Cake

59,-

Almond mazarin sponge layered with vanilla cream, fresh strawberries, and elderflower. A classic Danish summer dessert.

Drinks

COFFEE

All our coffees are served with a double shot of espresso.

	Small	Large
Black Coffee	35,-	42,-
Café Latte	49,-	55,-
Vanilla Latte	54,-	59,-
Chocolate Latte	54,-	59,-
Caramel Latte	54,-	59,-

Double Espresso	35,-
Cappuccino	49,-
Americano	39,-
Café au lait	49,-
Cortado	39,-
Flat White	49,-
Iced Coffee	59,-

Syrup: Vanilla, Chocolate, Caramel and Hazelnut

Irish Coffee	55,-
Irish Coffee double shot	65,-

Add flavoured syrup to your coffee +5,-

Choose between Vanilla, Chocolate, Caramel and Hazelnut

Add oat milk or lactose-free milk +5,-

HOT DRINKS

	Small	Large
Chai Latte Tiger Spice	55,-	59,-
Chai Latte Vanilla		
Hot Chocolate with Whipped Cream		

Tea from Østerlandsk Thehus

35,-

Copenhagen Blend (fruit tea), Lady Grey (Earl Grey tea), Ginger Lemon (lemon tea)

SOFT DRINKS

	Small	Medium	Large
Sparkling water	49,-	59,-	69,-
Sparkling water w. lemon			
Pepsi			
Pepsi Max			
Faxe Kondi			
Faxe Kondi 0 kcal			
Faxe Kondi Appelsin 0 kcal			
Lemon			

COLD DRINKS

	Small	Medium	Large
Elderflower	49,-	59,-	69,-
Sparkling elderflower			
Rhubarb			
Sparkling rhubarb			

Water, glass/jug	15/29,-	Strawberry/banana smoothie	69,-
Milk	10,-	Strawberry/banana milkshake	69,-
Ice tea	49,-	Organic raspberry/lime	59,-
Cocio	39,-	lemonade from Duice	
Ginger Beer	39,-	Organic elderflower/lemon	59,-
		lemonade from Duice	

JUICE

Duice's organic juices are cold-pressed from rescued fruits and vegetables — crafted to preserve their pure, natural flavor.

Organic Orange Juice from Duice	39,-
Organic Apple and Elderflower	39,-
Juice from Duice	

DRAFT BEER

	Small	Medium	Large
Heineken	55,-	65,-	75,-
Royal Classic	55,-	65,-	75,-
Royal IPA	59,-	69,-	79,-
Royal Blanche	59,-	69,-	79,-
Newcastle Brown Ale	59,-	69,-	79,-

CRAFT BEER

Mørk Mumme, 44 cl.	69,-
Anarkist Bohemian, 44 cl. (Czech Style Lager)	69,-

Non-Alcoholic

Royal Free, 33 cl.	49,-
Royal Classic, 33 cl.	49,-
Anarkist American Easy, 44 cl.	69,-

WINE

White Wines

Rosario Estate, Chardonnay, Chile	69/229,-
Simply Fruity, Riesling, Germany	79/279,-
Pfaffl Sauvignon Blanc, Austria	89/299,-
Macon-Villages, Bourgogne, France	99/329,-

Glass / Bottle

Red Wines

La Maisonnée, Cabernet sauvignon, France	69/229,-
Badet Clement, Pinot Noir, France	79/279,-
Ripasso, Italy	99/459,-
Barolo Beni Di B., Italy	699,-

Glass / Bottle

House Sparkling Wine

Borgo Imperiale Curvéé Brut, Italy	69/229,-
Mimi Brut Rosé, France	89/299,-

Rosé

Cuvée Prestige Rosé, France	69/229,-
Mimi Rosé, France	89/299,-

COCKTAILS

Kaiser Passion

69,-

Vodka, Passoa and lemon soda, garnished with mint and passion fruit.

Rhubarb Sunset

69,-

Vodka, rhubarb, peach syrup, lemon syrup, and cranberry juice. Garnished with mint and lime.

Mojito

69,-

White rum, cane sugar, lime, mint, lime syrup, and sparkling water. Garnished with mint and lime.

Aperol Spritz

69,-

Aperol, house sparkling wine, and sparkling water. Garnished with an orange slice.

Gin Hass

69,-

Gin, mango syrup, lime syrup, and lemon soda. Garnished with mint and lime.

Elderflower Smash

69,-

Vodka, rhubarb, elderflower, lime syrup, and sparkling water. Garnished with mint and lime.
