



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.

229,-

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 raspberry jam.

Vesterhavs Cheese + 10,-

59,-

Brunch buffet - children under 12

Saturday and Sunday.

109,-

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

69,-

Strawberry/banana Milkshake

69,-

Organic Orange Juice from Duice

45,-

Organic Apple and Elderflower

45,-

Juice from Duice

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

Black Coffee

Small

39,-

Large

45,-

Café Latte

52,-

59,-

Cappuccino

55,-

Iced Coffee

65,-

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.

Avocado

99,-

Smashed avocado with baked cherry tomatoes, cottage cheese and pickled red onions. Served on Meyers organic rye bread.

Add cold-smoked salmon +15

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.

Add gluten-reduced sandwich bread +5,-

Beef Tenderloin sandwich

189,-

Sliced beef tenderloin (cooked medium), crispy lettuce, Grana Padano, pesto and fresh tomato. Served in organic Mariagertoba bread from Meyers. The bread is spread with homemade garlic 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 homemade curry dressing.

Salmon sandwich

179,-

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

Kaiser's 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,-

Winter Salad

179,-

Crispy lettuce and kale, roasted pumpkin, pomegranate, fresh apple, pistachios and honey-mustard vinaigrette.

Choose between marinated chicken breast or hot-smoked salmon.

Caesar salad

169,-

Crispy lettuce, cherry tomatoes, Grana Padano 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

169,-

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

"Stjernes kud"

189,-

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

159,-

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

Parisian Steak

189,-

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

If you prefer pasteurised egg yolk, please ask your server.

Black Angus Steak

229,-

200g. 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.

Kaiser's 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.

Kaiser's kids fish fillet 99,-

Served with french fries and our home-mixed remoulade.

Kaiser's 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

149,-

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

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

Kaiser burger

149,-

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

Mexican burger

149,-

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

Bearnaise burger

149,-

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 from Himmerland +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 / Bearnaise sauce / Home-mixed remoulade

ADD-ONS

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

249,-

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

Beef Tenderloin

269,-

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

229,-

200g. 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.

Slow-Braised Pork Belly

199,-

Slow-braised pork belly with baked onions, butter-fried kale, potatoes and red wine sauce.

◆ **Our Recommendation: Ripasso, Italy**

A rich and fruity Ripasso that pairs perfectly with the tender pork belly and rich red wine sauce. Its soft tannins and ripe fruit notes complement the sweet roasted onions and buttery kale beautifully.

DESSERT

10am–8pm

Pancakes with ice cream

55,-

2 pancakes with vanilla ice cream, berries and chocolate sauce.

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 Apple Cake

59,-

Mazarin base with vanilla cream and apples.

Drinks

COFFEE

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

	Small	Large
Black Coffee	39,-	45,-
Café Latte	52,-	59,-
Vanilla Latte	57,-	64,-
Chocolate Latte	57,-	64,-
Caramel Latte	57,-	64,-

Double Espresso	35,-
Cappuccino	55,-
Americano	45,-
Café au lait	52,-
Cortado	49,-
Flat White	49,-
Iced Coffee	65,-

Syrup: Vanilla, Chocolate, Caramel and Hazelnut

Irish Coffee	69,-
Irish Coffee double shot	79,-

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	59,-	65,-
Chai Latte Vanilla		
Hot Chocolate with Whipped Cream		

Tea from Østerlandsk Thehus

39,-

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

SOFT DRINKS

	Small	Medium	Large
Sparkling water	49,-	65,-	75,-
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,-	65,-	75,-
Sparkling elderflower			
Rhubarb			
Sparkling rhubarb			

Water, glass/jug	15/29,-	Ginger Beer	39,-
Milk	10,-	Strawberry/banana smoothie	69,-
Ice tea	49,-	Strawberry/banana milkshake	69,-
Cocio	39,-		

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	45,-
Organic Apple and Elderflower	45,-
Juice from Duice	

DRAFT BEER

	Small	Medium	Large
Heineken	57,-	69,-	79,-
Royal Classic	57,-	69,-	79,-
Royal IPA	65,-	75,-	85,-
Royal Blanche	65,-	75,-	85,-
Newcastle Brown Ale	65,-	75,-	85,-

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	69/249,-
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	69/249,-
Badet Clement, Pinot Noir, France	79/279,-
Ripasso, Italy	99/459,-
Barolo Beni Di B., Italy	699,-

Glass / Bottle

House Sparkling Wine

Borgo Imperiale Cuveé Brut, Italy	69/249,-
Mimi Brut Rosé, Provence France	89/299,-

Rosé

Cuvée Prestige Rosé, France	69/249,-
Mimi Rosé, Provence France	89/299,-

COCKTAILS

Kaiser Passion

89,-

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

Rhubarb Sunset

89,-

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

Mojito

89,-

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

Aperol Spritz

89,-

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

Gin Hass

89,-

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

Elderflower Smash

89,-

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