

22

Kitchen & bar MENU

MANGE
LÆKRE
COCKTAILS

MANY DELICIOUS
COCKTAILS



NYT BRUNCHKORT

NOGET FOR ENHVER SMAG

NEW BRUNCH MENU

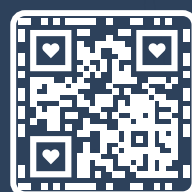
SOMETHING FOR EVERYONE



MENU



INSTAGRAM



BOOK BORD
Book table

15% STUDIERABAT PÅ EGEN MAD OG DRIKKE VED FREMVISNING AF GYLDIGT STUDIEKORT - GÆLDER SØNDAG - TORSDAG

BRUNCH

Alle dage til kl 12.30/ All days until 12:30PM

Serveres som sharing menu / Served as a sharing menu

Mandag - Torsdag / Monday - Thursday

5 retter/dishes 165,- | 7 retter/dishes 185,-

Freitag - Søndag / Friday - Sunday

5 retter/dishes 179,- | 7 retter/dishes 199,-

Spørg gerne vores personale efter brunchkortet
Please ask our waiter for the brunch menu

SMØRREBRØD

HVER DAG TIL KL. 16.00 / Every day until 4pm

2 x smørrebrød pr. pers. 160,-

*Gælder ikke Stjernesud / Shooting star not included

+ Linie Aquavit, 4 cl. 35,-

Æg & rejer / Egg & shrimps 85,-

ÆG - REJER - TOMAT - MAYONNAISE - BRØNDKARSE - RUGBRØD

Egg - shrimps - tomato - mayonnaise - watercress - rye bread

Fiskefilet / Fish fillet 85,-

PANERET RØDSPÆTTEFILET - CITRON - DILD - REMOULADE - RUGBRØD

Breaded plaice - lemon - dill - remoulade - rye bread

Avocado 85,-

SOLMODEN AVOCADO - PESTO - RISTEDE PINJEKERNER - SYLTEDE RØDLØG - RUGBRØD

Avocado - pesto - roasted pine nuts - pickled red onions - rye bread

Tatar / Tartare 85,-

TATAR AF OKSE RØRT MED ÆGGEBLOMME - TRØFFELCREME - SYLTEDE SENNEPSFRØ

CORNICHON - KAPERS

Tartare of beef - gherkins - capers - pickled mustard seeds - truffle cream - yolk

Stjernesud / Shooting star 155,-

GRILLET LYST BRØD - 2 SPRØDE FISKEFILETER - ASPARGES - REJER

RØGET LAKS - URTER - THOUSAND ISLAND DRESSING

Grilled light bread - 2 fish fillets - asparagus - shrimps - smoked salmon

herbs - Thousand island dressing

NACHOS

HVER DAG FRA KL. 12.30 / Every day from 12:30pm

Nachos 145,-

TORTILLACHIPS - CHEDDAROST - SALSA - GUACAMOLE - CREME FRAICHE - JALAPEÑOS

Tortilla chips - salsa - cheddar cheese - guacamole - sour cream - jalapeños

Nachos Supreme 155,-

VÆLG MELLEM ALM. KYLLING ELLER CRISPY KYLLING / Choose between regular chicken or crispy chicken

TORTILLACHIPS - KYLLING - CHEDDAROST - SALSA - GUACAMOLE

CREME FRAICHE - JALAPEÑOS

Tortilla chips - chicken - salsa - cheddar cheese - guacamole - sour cream - jalapeños

BURGER

HVER DAG FRA KL. 12:30 / Every day from 12:30pm

VI STEGER SOM UD GANGSPUNKT VORES BØFFER MEDIUM / Our burgers are fried medium

ALLE VORES BURGERE SERVERES MED SPRØDE POMMES FRITES M. PERSILLESALT

All our burgers are served with french fries w. parsley salt

Klassisk burger / Classic burger 165,-

OKSEKØD - BACON - CHEDDAR - RØDLØG - PICKLES - SALAT - TOMAT

CHILIMAYO - KETCHUP

Beef of minced meat - bacon - red onions - cheddar - pickles - salad - tomato
chilli mayo - ketchup

Kyllingeburger / Chicken burger 165,-

PANKOPANERET KYLLINGEBRYST - CHEDDAR - PICKLES - SALAT

TOMAT - RØDLØG - CHILIMAYO - KETCHUP

Panko breaded chicken breast - cheddar - pickles - salad
tomato - red onions - chilli mayo - ketchup

Veggie burger 160,-

BØF AF RØDBEDE, SVAMPE OG BØNNER - SALAT - TOMAT - RØDLØG - HUMMUS - PICKLES

SENNEPSDRESSING TILSMAGT M. PASSION

Beef of beetroot, mushrooms & beans - salad - tomato - red onions - hummus
pickles - mustard dressing flavored w. passion

Trøffelburger / Truffle burger 175,-

OKSEKØD - TRØFFELMAYO - CHEDDAR - RØDLØG - PICKLES - TOMAT - SALAT

Beef of minced meat - truffle mayo - cheddar - red onions - pickles - tomato - salad

Add on

EKSTRA BØF / EXTRA BEEF +40

EKSTRA BACON / EXTRA BACON +25

EKSTRA OST / EXTRA CHEESE +15

EKSTRA KYLLING / EXTRA CHICKEN +40

JALAPEÑOS +10



SALATER / Salads

HVER DAG FRA KL. 12.30 / Every day from 12:30pm

Cæsar / Caesar 165,-
SPRØD PANERET KYLLING - HJERTESALAT - TOMAT - CÆSARDRESSING - KRYSTALLISERET OST CROUTONER
Crispy chicken -- heart salad -- tomato -- crystallized cheese -- caesar dressing croutons
+ BACON 15,-

Chevre Chaud 172,-
STEGT GEDEOST - OLIVEN - SOLTØRRET TOMAT - SPRØD SALAT - VALNØDDER VINAIGRETTE
Fried goat cheese -- sun dried tomato -- crispy salad -- walnuts -- olives vinaigrette

SNACKS

Oliven / Olives 65,-

Nødder / Nuts 60,-

Nachos Chips 70,-
M. GUACAMOLE & SALSA / w. guacamole & salsa

Grøn salat / Green salat 65,-

Fritter / Fries 60,-
M. CHILIMAYO / w. chili mayo

Chicken tenders 89,-
5 STK. - CHILIMAYO / 5 pcs. -- chili mayo

*Information om indhold af allergene ingredienser
i vores retter kan fås ved henvendelse
til restaurantens personale*

Information about the content of allergenic ingredients
in our dishes can be obtained by contacting
the restaurant staff.

HOVEDRETTER / Main Courses

HVER DAG FRA KL. 12.30 / Every day from 12:30pm

Tatar frit 175,-
TATAR AF OKSE RØRT MED ÆGGEBLOMME
TRØFFELCREME - KAPERS - URTER - SYLTEDE SENNEPSFRØ - CORNICHON
POMMES FRITES ELLER OVNBagTE KARTOFLER M. HVIDLØG OG SESAM
Tartare of beef with egg yolk -- truffle cream -- pickled mustard seeds -- capers -- gherkins -- herbs
french fries or oven baked potatoes w. garlic and sesame

Beuf bearnaise 255,-
MØR RIBEYE - BEARNAISE SAUCE
POMMES FRITES ELLER OVNBagTE KARTOFLER M. HVIDLØG OG SESAM
Tender ribeye -- bearnaise sauce
french fries or oven baked potatoes w. garlic and sesame

Fish n' Chips 175,-
HVID FISK - TATARSauce - ÆRTER - VINAIGRETTE - SPRØDE POMMES FRITES
White fish - tartare sauce -- peas -- vinaigrette -- crispy french fries

Laks / Salmon 195,-
BAGT LAKS - STEGTE GRØNTSAGER - HUMMERSAUCE
OVNBAGTE KARTOFLER M. HVIDLØG OG SESAM
Baked salmon -- fried vegetables -- lobstersauce
oven baked potatoes w. garlic and sesame

Pasta pesto 165,-
PASTA - KYLLING - SOLTØRRET TOMAT - PESTO - KRYSTALLISERET OST
Pasta -- chicken -- sun dried tomato -- pesto -- crystallized cheese

Trøffelpasta / Truffle pasta 175,-
PASTA - KYLLING - TRØFFELCREME - SPRØD BACON - URTER
Pasta -- chicken -- truffle cream -- crispy bacon -- herbs

DESSERTER / Desserts

Gammeldags æblekage / Old-fashioned apple cake 80,-
ÆBLEKOMPOT - HVID CHOKOLADECREME - CRUMBLE
Apple kompot -- white chocolate creme -- crumble

Creme brulée 80,-
FLAMBERET VANILJECREME / Flambéed vanilla cream

Månedens kage / Cake of the month 75,-
SPØRG VENLIGST TJENEREN / Please ask the waiter

BØRNMENU / Kids Menu

GÆLDER FOR BØRN T.O.M. 12 ÅR / For children aged 12 and under

Pasta Pesto 99,-
PASTA - KYLLING - CREMET SAUCE MED PESTO - KRYSTALLISERET OST
Pasta -- chicken -- creamy sauce w. pesto -- crystallized cheese

Fish n' Chips 99,-
MED SPRØDE POMMES FRITES MED PERSILLESALT OG REMOULADE
With french fries with parsly salt and remoulade

Børneburger / Kids burger 99,-
MED HAKKET OKSEKØD ELLER KYLLING - SALAT - TOMAT - AGURK
SERVERES MED POMMES FRITES
With minced beef or chicken -- salad -- tomato -- cucumber
Served with french fries

KOLDE DRIKKE / Cold drinks	
ADELHARDT SAFT ØKOLOGISK / Adelhardt juice organic.....	45,-
HINDBÆR/RIBS ELLER HYLDEBLOMST / Raspberry/currants or Elderflower	
SODAVAND	49,-
PEPSI, PEPSI MAX, FAXE KONDI 0 KCAL, FAXE KONDI 0 KCAL APPELSIN / orange, MIRINDA LEMON, DANSKVAND M/U CITRON / Sparkling water w/w.o. lemon	
TONIC ELLER GINGER BEER / Tonic or Ginger beer	39,-
PRESSET APPELSINJUICE / Squeezed orange juice	60,-
ISVAND / Ice water	25,-
REDBULL	39,-
REDBULL REGULAR / REDBULL LIGHT	
KILDEVAND / Bottled water	35,-
JUICE	52,-
ÆBLE, APPELSIN ELLER TRANEBÆR / Apple, orange or cranberry	
HUSETS ISTHE / House Iced tea	52,-
CITRON / Lemon : MYNTE, CITRON, CITRONSIRUP OG VAND / Mint, lemon, lemon syrup and water	
FERSKEN / Peach : MYNTE, APPELSIN, FERSKENSIRUP OG VAND / Mint, orange, peach syrup and water	
HUSETS LIMONADE / House lemonade	62,-
TØRSTSLUKKENDE OG VELSMAGENDE LIMONADE, BRYGGET PÅ DANSKVAND, MYNTE, CITRUSFRUGT OG PASSIONFRUGT / Lemonade made with sparkling water, mint, citrus and passion fruit.	

ØL & CIDER / Beers & Cider	
FADØL / Draught beers 40cl.	
ROYAL PILSNER	58,-
ROYAL CLASSIC	60,-
NØRREBRO BRYGHUS BROWN ALE ØKOLOGISK / organic.....	62,-
NØRREBRO BRYGHUS BOMBAY IPA ØKOLOGISK / organic	62,-
ROYAL BLANCHE.....	62,-
FLASKEØL & CIDER / Bottled beers & cider	
SOL FL./ Btl.....	49,-
HEINEKEN 0,0% ALKOHOLFRI / alcohol free FL./ Btl.	49,-
ANARKIST HAZY IPA 0,5% ALKOHOLFRI / alcohol free FL./ Btl.....	49,-
CIDER ÆBLE / apple FL./ Btl.	49,-

KAFFE, THE & MATCHA	
ESPRESSO, single / double.....	35 / 45,-
CAPPUCCINO.....	48,-
CORTADO.....	45,-
CAFÉ AU LAIT	48,-
CAFÉ LATTE	52,-
SIRUP	+8,-
VANIJE, KARAMEL, CHOKOLADE ELLER HASSELNØD / Vanilla, caramel, chocolate or hazelnut	
AMERICANO	42,-
ISKAFFE / Iced coffee	62,-
CHAI LATTE.....	59,-
TIGER SPICE, VANIJE ELLER SUKKERFRI / Tiger spice, vanilla or sugar free	
VARM CHOKOLADE M. FLØDESKUM / Hot chocolate w. whipped cream	
65,-	
HAVREMÆLK / Oat milk	+8,-
HUSETS LUKSUS THE / Tea of the house.....	49,-
EARL GREY: SORT CEYLON THE MED BERGAMOTOLIE OG ET LILLE PIFT JASMIN / Black ceylon tea w. bergamotoil and jasmin	
PURE GREEN: KLASSISK GRØN TE MED DUFT AF VILDE URTER / Classic green tea with a hint of wild herbs	
BREAKFAST: SORT OG HVID CEYLON / Black and green ceylon tea	
RED SPRING: FRUGT THE MED ER HINT AF VILDE BÆR OG BLANDEDE FRUGTER / Fruit tea with a hint of wild berries and mixed fruits	
MATCHA LATTE	59,-
MATCHACCINO	55,-
ISMATCHA / Iced matcha	65,-
MED VANILLE, KARAMEL, CHOKOLADE ELLER MANGO/With vanilla, caramel, chocolate or mango + Flødeskum/ whipped cream +15,-	

KAFFE & ALKOHOL / Coffee & alcohol	
IRISH COFFEE	98,-
LUMUMBA	98,-
FRANSK KAFFE / French coffee	98,-
KAFFE MED BAILEYS / Coffee with Baileys	98,-

HOLD DIT NÆSTE EVENT HOS OS !	
HOS 22 KITCHEN & BAR VIL VI GERNE VÆRE MED TIL DIT NÆSTE ARRANGEMENT. VI HOLDER ALT FRA FØDSELSDAGE, BANQUETTER, KONFIRMATIONER, BISÆTTELSE, JULEFROKOSTER OG MEGET MERE!	
SE MERE PÅ WWW.22CPH.DK	

VIN / wine	
HVIDVIN / white wine	
COPPER LANE, CHARDONNAY, SYDAFRIKA / South Africa	79 / 305,-
MOSELLAND, RIESLING, MOSEL, TYSKLAND / Germany.....	89 / 345,-
PAGO DE CIRSUS, CHARDONNAY, FADLAGERET, SPANIEN / Spain.....	95 / 395,-
CASTELLANI VILLA LUCIA, PINOT GRIGIO, ITALIEN / Italy.....	98 / 425,-
BABICH, SAUVIGNON BLANC ”BLACK LABEL”, NEW ZEALAND.....	105 / 435,-
GÉRARD MILLET, SANCERRE BLANC, LOIRE, FRANKRIG / France.....	475,-
GÉRARD TREMBLAY, CHABLIS 1 ^{ER} CRU FRANKRIG / France.....	575,-
RØDVIN / Red wine	
COPPER LANE, SHIRAZ/MERLOT, SWARTLAND, SYDAFRIKA / South Africa.....	79 / 305,-
SILVER MOUNTAIN, ZINFANDEL, CALIFORNIEN, USA	89 / 345,-
GIRIBALDI BARBERA D'ALBA DOC CAJ, PIEMONTE, ITALIEN / Italy.....	95 / 395,-
MARTIN BÉRDUGO RESERVA, TEMPRANILLO, RIBERA DEL DUERO, SPANIEN / Spain...	105 / 425,-
MOILLARD-GRIVOT BOURGOGNE HAUTES-CÔTES-DE-NUITS, FRANKRIG / France.....	495,-
FABIANO, AMARONE DELLA VALPOLICELLA CLASSICO DOCG, ITALIEN / Italy.....	579,-
GIRIBALDI BAROLO DOCG RAVERA, ØKOLOGISK, PIEMONTE, ITALIEN / Italy.....	699,-
ROSÉ / Rose wine	
MIMI PROVENCE ROSÉ, FRANKRIG / France.....	89 / 325,-
MIMI PROVENCE ROSÉ, MAGNUM 1,5L, FRANKRIG / France.....	525,-
CAVA & CHAMPAGNE	
NV MONT MARCÀL, CAVA BRUT, SPANIEN / Spain	79 / 305,-
NV CHARLES MIGNON, CHAMPAGNE 1 ^{ER} CRU BRUT, FRANKRIG / France	499,-
PORTVIN / Port wine	
CHURCHILL ’S, LBV PORT, PORTUGAL	89 / 365,-

COCKTAILS & DRINKS	
SANGRIA 98,- SÆSON / Seasonal	
22 PASSION 98,- FORFRISKENDE COCKTAIL LAVET MED VODKA OG PASSIONSFRUGT SERVERET MED MOUSSERENDE VIN Refreshing cocktail made with vodka and passion fruit, served with sparkling wine	
MANGO EXPRESS 98,- EN SØD OG LÆSKENDE GIN & MANGO M. TROPISKE SMAGSNUANCER A sweet and refreshing Gin & Mango w. tropical flavor notes	
COSMOPOLITAN 98,- DEN IKONISKE COCKTAIL, KENDT FOR SIT LYSERØDE OG ELEGANTE UDTRYK, PERFEKT AFBALANCERET MED COINTREAU, VODKA, LIME JUICE OG TRANEBÆR The iconic cocktail, known for its pink and elegant appearance, perfectly balanced with Cointreau, vodka, lime juice, and cranberry	
DARK AND STORMY 98,- EN LÆKKER INGEFÆRKRYDRET COCKTAIL MED GINGER BEER OG MØRK ROM, TILSAT LIMESAFT OG ISTERNINGER A delicious ginger-spiced cocktail with Ginger Beer and dark rum, added lime juice and ice cubes	
APEROL SPRITZ 98,- EN AF DE MEST IKONISKE ITALIENSKЕ COCKTAILS KENDT FOR SIN ORANGE FARVE OG BITTERSØDE SMAG LAVET MED APEROL OG CAVA One of the most iconic Italian cocktails known for its orange color and bittersweet taste, made with Aperol and cava	
BRAMBLE 98,- FRISK GIN-COCKTAIL MED SYRLIG LIME OG BROMBÆR FRA CRÈME DE MÛRE, SERVERET OVER KNUST IS MED BALANCERET SØDME OG AROMATISK GIN Fresh gin cocktail with tangy lime and blackberry from crème de mûre, served over crushed ice with balanced sweetness and aromatic gin.	
MOJITO 98,- EN TRADITIONEL CUBANSK PUNCH MED LIME, MYNTE OG ROM, DER GIVER EN KOMBINATION AF SØDME, CITRUS OG URTEAGTIG MYNTESMAG A traditional Cuban punch with lime, mint, and rum, offering a combination of sweetness, citrus, and herbly mint flavor	
ESPRESSO MARTINI 105,- EN SILKEBLØD BLANDING AF VODKA, ESPRESSO OG KAFFELIKØR / A silky smooth blend of vodka, espresso and coffee liqueur	
Double (+3cl.) +30 kr. Triple (+6cl.) +60 kr.	
2 af de samme cocktails 155,- 2 of the same cocktails 155,- GÆLDER IKKE ESPRESSO MARTINI / Do not include Espresso Martini	
Pitchers 325,- MANGO EXPRESS - DARK & STORMY - APEROL SPRITZ 22 PASSION - BRAMBLE - MOJITO - SANGRIA	

GIN MENU	
SERVERES MED FEVER TREE TONIC / Served with Fever Tree Tonic	4 CL. / 6 CL.
HENDRICKS	95 / 135,-
TANQUERAY	95 / 135,-
PLYMOUTH	95 / 135,-
MONKEY 47	105 / 145,-