

BUILD YOUR OWN BRUNCH

PUT TOGETHER YOUR OWN BRUNCH

Monday-Friday 10 am – 12 pm

Does not apply to public holidays

2 dishes 69dkk	5 dishes 149dkk
3 dishes 99dkk	6 dishes 175dkk
4 dishes 125dkk	7 dishes 195dkk

Children below the age of 10 eat at half price

Dairy and eggs

Scrambled eggs w.
ketchup and chives

Scrambled eggs w.
bacon and ketchup

Brie and sliced cheese
with jam and almonds

Yogurt w. granola,
fresh fruits and syrup

Sweets

Pancake w. syrup

Belgian waffle w. Nutella

Two macarons

Two mini donuts

Profiterole w. chocolate

Brownie

Chocolate mousse

Baked goods

To slices of rye bread w. butter

Two slices of white
bread w. butter

1 slice of rye bread, 1 slice of
white bread and butter

Butter croissant

Vegetarian

Fried mushrooms
w. sweet chili sauce

Avocado w. almonds and sesame seeds

Tomato w. mozzarella and pesto

Veggie patty w. garlic mayo

A mix of fresh fruits

Avocado toast w. a fried egg on top

Rustic cut French fries w. garlic may

Sweet potato fries w. garlic mayo

Protein

Warm smoked salmon w. tarragon dip

Tuna mousse w. basil pesto

Chicken nuggets w. spicy mayo

Brunch sausages w. ketchup

Roast beef w. remoulade and fried onions

Fish filet w. tartar sauce

Garlic marinated tiger prawns w. spicy mayo

Ham and cheese toast w. tomato and sweet
mustard

Brunch plate

Velvet good morning breakfast plate

Brunch plate is served

Monday-Friday from 10 am – 12 pm (does not apply to public holidays)

Fried egg with bacon, roast beef served on a slice of rye bread with remoulade and fried onions, rustic cut French fries w. spicy mayo, warm smoked salmon with tarragon dip, one slice of cheese with jam, a Belgian waffle w. Nutella and a mini donut 155,-

Brunch buffet

The brunch buffet is served on Saturdays, Sundays and public holidays.

From 10.00 til 13.00

Buffet excluding drinks..... 169,-

Buffet including drinks ad libitum

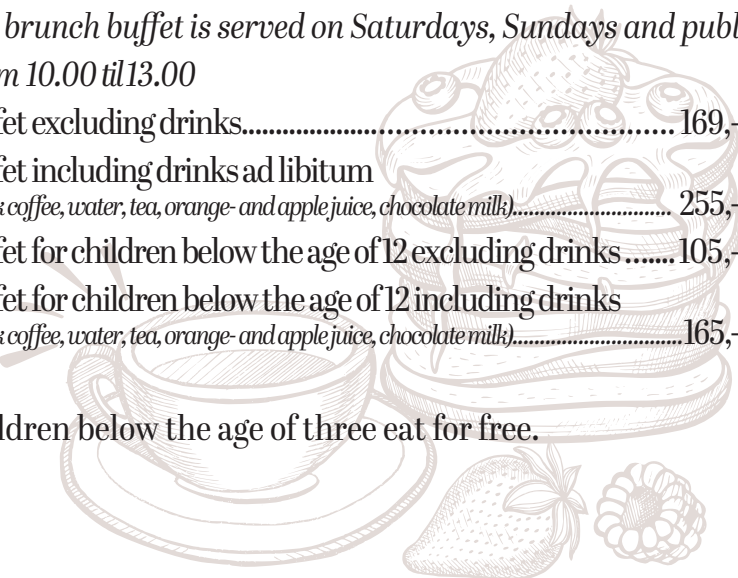
(Black coffee, water, tea, orange- and apple juice, chocolate milk)..... 255,-

Buffet for children below the age of 12 excluding drinks 105,-

Buffet for children below the age of 12 including drinks

(Black coffee, water, tea, orange- and apple juice, chocolate milk)..... 165,-

Children below the age of three eat for free.



Burgers

Café Velvet Burger

Brioche bun smeared with garlic mayo, grilled and juicy dry-aged hamburger patty, pesto, melted parmesan cheese, sundried tomatoes, gherkins, onions and crispy lettuce. Is served with rustic French fries and garlic mayo 160 DKK.
190 DKK with double beef.

Captain Popeye Burger

Brioche bun smeared with burger mayo, grilled and juice dry-aged hamburger patty, cheddar cheese, bacon, tomato, red onion, gherkins and crispy lettuce. Is served with rustic French fries and garlic mayo 160 DKK
190 DKK with double beef.

Rösti Burger

Brioche bun smeared with barbecue sauce, grilled and juicy dry-aged hamburger patty, melted cheddar cheese, bacon, rösti, onion ring, mozzarella stick, tomato, cucumber and crispy lettuce. Is served with rustic French fries and garlic mayo 169 DKK.
199 DKK with double beef.

Chicken Chick

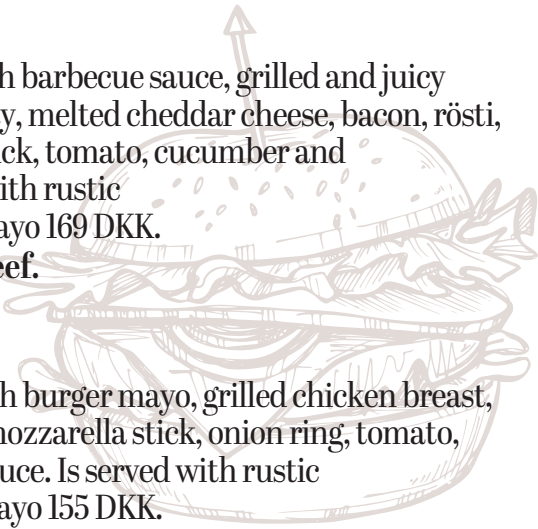
Brioche bun smeared with burger mayo, grilled chicken breast, bacon, cheddar, cheese, mozzarella stick, onion ring, tomato, cucumber and crispy lettuce. Is served with rustic French fries and garlic mayo 155 DKK.
185 DKK with double chicken.

Vegetarian Burger

Brioche bun smeared with garlic mayo/aioli, veggie patty, avocado, tomato, cucumber, onion ring basil pesto and crispy lettuce. Is served with rustic French fries and garlic mayo 155 DKK.
185 DKK with double vegetarian beef.

Truffle burger Burger

Brioche bun smeared with truffle mayo, grilled and juicy dry-aged hamburger patty, cucumber relish, caramelized onions and cheddar cheese. Is served with rustic French fries and garlic mayo 160 DKK.
190 DKK with double beef.



Sandwich

Club Sandwich

Handmade rustic sourdough bread smeared with curry dressing, grilled chicken, bacon, cucumber, tomatoes, onion and crispy lettuce.

Is served with rustic French fries and garlic mayo165,- DKK

Spicy Mexicana

Handmade rustic sourdough bread smeared with spicy mayo, flash-fried beef- and chicken strips with mushrooms, bell pepper, onion, tomato, crispy lettuce and jalapeños.

Is served with rustic French fries and garlic mayo165,- DKK

Tuna mousse sandwich

Handmade rustic sourdough bread smeared with tarragon mayo, crispy lettuce, pickled red onions, tomato, avocado and basil pesto.

Is served with rustic French fries and garlic mayo 169,- DKK

Beef bearnaise sandwich

Handmade rustic sourdough bread smeared with heated bearnaise sauce, juicy steak, red onion, fried onion and gherkins.

Is served with rustic French fries and garlic mayo..... 195,- DKK

The Shooting Star

Handmade rustic sourdough bread smeared with a classic tomato dressing, crispy lettuce, fillet of plaice, warm smoked salmon, prawns, tomato, cucumber, onion, lemon, caviar and fresh herbs 185,- DKK

Parisian steak

Grilled and juicy dry-aged, minced beef steak. Is served with capers, beet roots, onion, raw egg yolk and horseradish. 159,- DKK

Pastas

Are all served with bread and butter

Penne Velvet

Our best-sold pasta with big chunks of beef tenderloin, pan fried chicken, fried mushrooms, creamy tomato sauce topped with and grana Padano cheese165,- DKK

Penne Palle Valle Verde

Grilled chicken breast seasoned with rosemary, gorgonzola, chili, parsley,bacon, cream-based sauce and topped with grana Padano cheese.....165,-DKK

Tagliatelle ala Rossellini

Tagliatelle pasta with a creamy and spiced sauce, beef, mushrooms,onion, bell pepper, spinach and topped with grana Padano cheese165,-DKK

Tagliatelle with beef tenderloin

Tagliatelle pasta with a cream-based sauce, fried mushrooms,cognac, truffle and topped with grana Padano cheese180,- DKK

Tagliatelle with tiger prawns and salmon

Tiger prawns, salmon, tomato and garlic with a sauce based on cream and white wine, topped with grana Padano cheese180,-DKK

Lunch courses

These dishes are served every day of the week from 10 am – 5 pm.

All steaks will be cooked medium unless otherwise desired.

Juicy dry-aged minced beef steak

Minced beef steak with caramelized onions and rustic French fries. Comes with a side of green salad with Caesar dressing.

Choose between: whisky sauce,

heated bearnaise and pepper sauce 170,- DKK

Juice tender fillet steak

Tender fillet steak from Uruguay (approx. 160 grams) with garlic butter, and rustic French fries. Comes with a side of green salad with Caesar dressing.

Choose between:

whisky sauce, heated bearnaise and pepper sauce195,- DKK

Grilled chicken breast

Grilled chicken breast with rustic French fries. Comes with a side of green salad with Caesar dressing.

Choose between: whisky sauce, heated

bearnaise and pepper sauce 170,- DKK

Extra chicken breast 30,- DKK

Spareribs

350 grams of barbeque marinated spareribs.

Is served with rustic French fries, barbecue

sauce and a side of coleslaw.....189,- DKK

Salads

All salads are served with bread and butter

Salad with salmon and garlic marinated tiger prawns

Lettuce mix, green asparaguses, hard-boiled eggs, pickled red onions, cherry tomatoes, cucumber, apples, sesame seeds, lumpfish roe, croutons and slices of lemon. The salad is tossed in a honey mustard dressing 160,- DKK

Caesar salad

Lettuce mix with grilled chicken strips, bacon, onions, cherry tomatoes, cucumber, black olives, bell peppers, croutons. Topped with grana Padano cheese and tossed in Caesar dressing 150,- DKK

Fish

Fish and Chips

Served with a tartar sauce dip, pickled red onions and slices of lemon 159,- DKK

Children's Menu

Chicken nuggets

6 pieces of chicken nuggets served with rustic fries, a variation of salad, remoulade and ketchup 105,- DKK

Fish fillet

2 fish fillets served with rustic fries, a variation of salad, remoulade and ketchup 105,- DKK

Hamburger

Bun with ketchup and a patty. Served with rustic fries, a variation of salad, remoulade and ketchup 105,- DKK

Snacks and starters

These dishes are served throughout the whole day

Chicken nachos

Crispy tortilla chips with chunks of grilled chicken and melted cheddar cheese. Is served with salsa, sour cream, guacamole, black olives and jalapeños 129,- DKK

Cheddar nachos

Crispy tortilla chips with melted cheddar cheese.
Is served with salsa, sour cream, guacamole, black olives and jalapeños 109,- DKK

Large snack box

4 mozzarella sticks, 4 onion rings, 4 chicken nuggets and rustic French fries. Is served with garlic mayo 109,- DKK

Sweet potato fries

Is served with garlic mayo 69,-

Rustic French fries

Is served with garlic mayo 60,-

8 onion rings

Is served with garlic mayo 60,-

8 chili cheese tops

Is served with chili mayo 60,-

Main courses

All steaks will be cooked medium unless otherwise desired.

Grilled chicken breast

2 pieces of grilled chicken breast with rustic French fries.
Comes with a side of green salad tossed in Caesar dressing.
Choose between: whisky sauce,
heated bearnaise and pepper sauce 220,- DKK

Juicy tender fillet steak

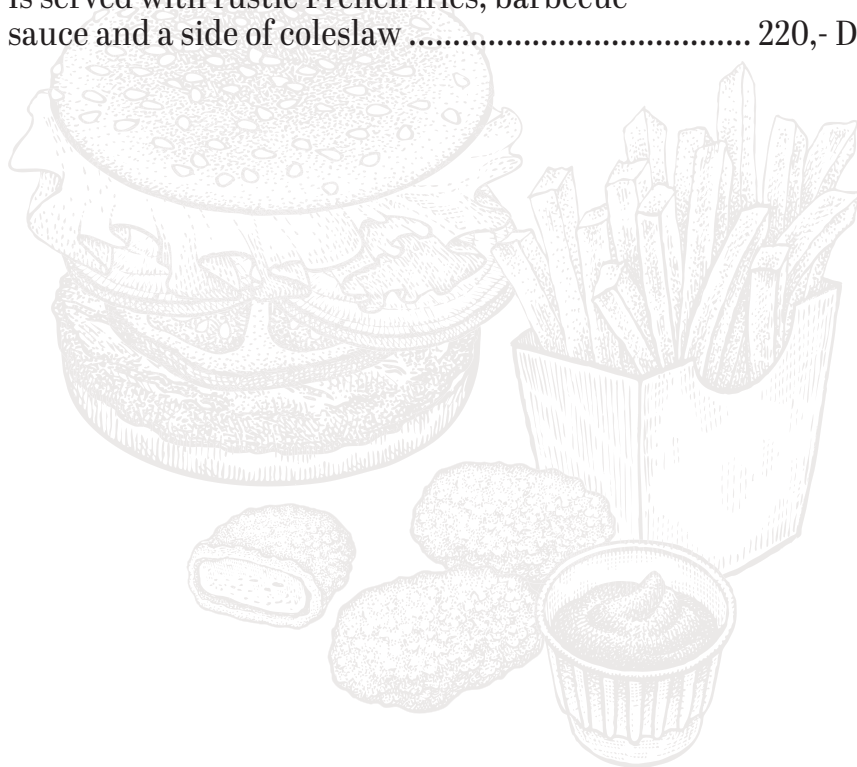
Approximately 200 grams of fillet steak from Uruguay with
garlic butter. Is served with rustic French fries and a side of
green salad tossed in Caesar dressing.
Choose between: whisky sauce,
heated bearnaise and pepper sauce 249,- DKK

Juicy beef tenderloin

Approximately 200 grams of beef tenderloin from
Uruguay with garlic butter. Is served with rustic French fries and
a side of green salad tossed in Caesar dressing.
Choose between: whisky sauce,
heated bearnaise and pepper sauce 299,- DKK

Spareribs

450 grams of barbecue marinated spareribs.
Is served with rustic French fries, barbecue
sauce and a side of coleslaw 220,- DKK



Dessert

Dessert tapas

- 2 Mini donuts
- 2 Pancakes with syrup
- 2 Macarons
- 2 Profiteroles with chocolate
- 2 Scoops of vanilla ice cream
- 1 Waffle smeared with nutella
- 1 Mini crème brûlée
- 1 Chocolate mousse
- 1 Scoop of vanilla ice cream sprinkled with oreo pieces
- 1 Daim pie

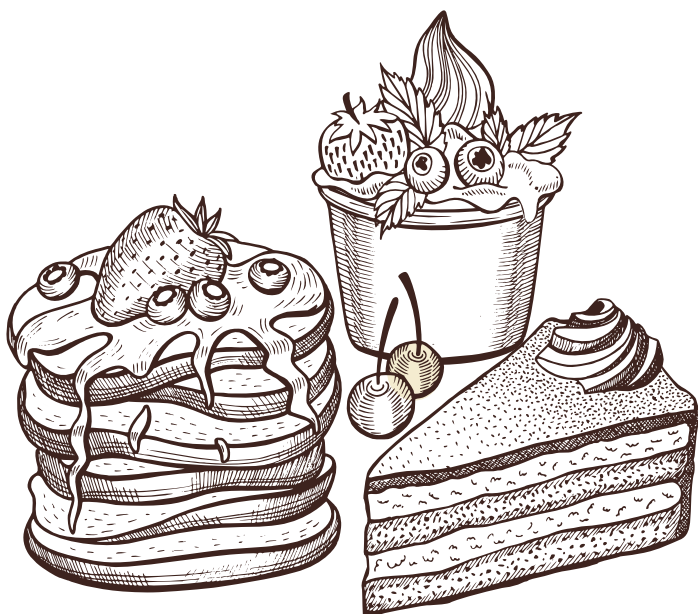
The desserts will be arranged on a board with fresh fruits,
whipped cream and chocolate sauce

Pick 3 dessert135,-

Either 5 dessert155,-

Cake

(Ask the waiter/waitress for the cake of the day)55,-



Cocktails

Mojito

4 cl kr. 89,-

Blueberry Mojito

4 cl kr. 89,-

Piña Colada

4 cl kr. 89,-

Frozen Strawberry Daiquiri

4 cl kr. 89,-

Long Island Iced Tea

10 cl kr. 165,-

Aperol Spritz

4 cl kr. 89,-

Pornstar Martini

4 cl kr. 89,-

Tequila Sunrise

4 cl kr. 89,-

Gin Hass

4 cl kr. 89,-

Bramble

4 cl kr. 89,-

♦
All day: pick two of the
same and pay only 149 DKK
(does not apply to Long Island Iced Tea)
♦

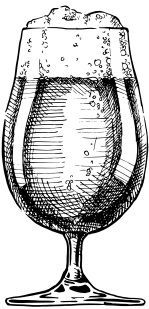
149,-



Cold drinks

Cold drinks

	0,25	0,33	0,50	0,75
Ice Waterkr.			22,-	
Ramlösa without fizzkr.		30,-		
Apple- or pineapple juice kr.	37,-		47,-	62,-
Freshly squeezed orange juicekr.			52,-	
Coca Cola, Coca Cola Zero, Fanta, Sprite Zero, Lemon, Sparkling water kr.	42,-		57,-	72,-
Elderflower drinkkr.	40,-			
Redbull kr.	40,-			
Corona Extra kr.		50,-		
Peach iced tea kr.			50,-	



Beer from tap

	0,25	0,40	0,50	0,75
Tuborg Classic kr.	47,-		62,-	77,-
Carlsberg kr.	47,-		62,-	77,-
Grimbergen Double kr.			72,-	
Grimbergen Blonde.....kr.			72,-	
Jacobsen Yakima kr.		70,-		
Jacobsen Brown Ale kr.		70,-		
Kroneburg 1664 blanckr.		0,3	70,-	
Mokaikr.		50,-		
Somersby Apple Ciderkr.		52,-		
Carlsberg Nordickr.		50,-		

Smoothies

Banana smoothie

Strawberry, banana and apple juice 67,-

Superman smoothie

strawberry, kiwi, apple juice and elderflower drink 67,-

Forest mix smoothie

Strawberry, black currant, blueberry and cranberry juice 67,-

Milkshakes

Big daddy

Oreo milkshake72,-

Freak daim phenomenon shake

Daim milkshake72,-

Pink velvet

Strawberry milkshake72,-



Hot drinks:

French press coffee	
Small	36,-
Large	72,-
Black coffee	
Per cup.....	24,-
Refill.....	17,-
Tea	27,-
Caffe Latte	
Small	47,-
Large	57,-
Vanilla ice latte	57,-
Ice coffee	57,-
Espresso.....	27,-
Double Espresso	32,-
Espresso Macchiato.....	36,-
Americano	36,-
Café mocha	48,-
Cappuccino	47,-
Cappuccino Viennese	50,-
Hot cocoa.....	42,-
Hot cocoa with whipped cream	47,-
Chai latte	42,-

EXTRA	Sirup	7,-
	Whipped Cream	7,-
	Marshmallows	7,-
	Extra Espresso shot	8,-

Alcoholic coffee drinks



4 cl of alcohol in each drink

Irish Coffee 60,-

Coffee and baileys 60,-

Galliano Hotshot
(coffee and whipped cream) 47,-

Mexican Coffee
T(Tequila, Kahlua, black coffee, vanilla ice cream) 60,-

Brandy Blazer
(cognac, Kahlua and black coffee) 60,-

Zultry Zoe
(hot cocoa, tequila and galliano) 60,-

Gin

Monkey 47
4 cl, served with tonic water 100,-

Geranium
4 cl, served with tonic water 100,-

Hendricks
4 cl, served with tonic water 100,-

Gin Mare
4 cl, served with tonic water 100,-

All day: pick two of the same and pay only

149,- DKK

RED WINE

Tebaldo, Rosso, Puglien

Italy – nice, well-rounded wine. Both full-bodied and soft with nuances of blackberries, cherries and chocolate.

Per glass / per. bottle DKK. 65,-/ DKK. 249,-

La Playa, Cabernet Sauvignon, Colchagua Valley

Chile – Full-bodied wine with blackberries, plum, chocolate and a hint of vanilla

Per. bottle DKK. 310,-

Zingled Out, Zinfandel, California, Lodi

USA – Appetizing, full-bodied and fruity with notes like vanilla and chocolate. Lots of power, fruit and volume.

Per. bottle DKK. 350,-

Tajapiera, Amarone della Valpolicella, Veneto

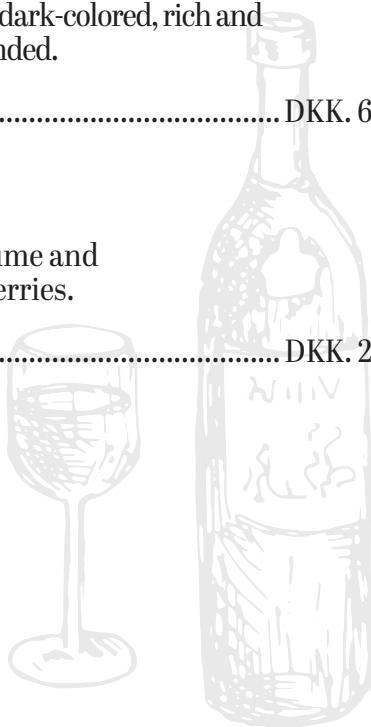
Italy – soft and with a lot of depth, dark-colored, rich and full-bodied and very nicely off rounded.

Per. bottle DKK. 655,-

Fontella, Chianti, Tuscany

Italy – typical chianti with volume and characteristics and tastes of cherries.

Per. bottle..... DKK. 265,-



White wine

Poco Sueño, Chardonnay, Reservado

Central Valley, Chile – dry and aromatic wine with average volume, not barrel aged, but round and soft.

Per. glass / per. bottle DKK 65,- / 249,-

Stone Barn, Chardonnay, California

USA – Charming and crispy chardonnay with a fresh bouquet and flavours of pineapple, green apples and citrus. Per bottle DKK 295,-

Maison Louis Jadot, Chablis, Bourgogne

France – Chablis in a beautiful, light and golden disguise. Mineral, clean, a little sharp and a very fresh white wine. Suits both things like oysters and salty cheeses. Leaves you with a cleansing feeling .Per bottle..... DKK 670,-

Bestheim, Riesling – Classic, Alsace

France – Fresh and fruity with a well-constructed dry taste.

Per.bottle DKK 285,-

Sparkling wine

Acquesi, Asti – Spumante, Piemonte, Italy

Delicious and sweet sparkling wine with lots of fruit such as fresh grapes, peaches and lycheefruits. Per.bottle 415,-



Rosé

Tebaldo, Rosato, Puglia, Italy

Light and refreshing rosé with a fruity bouquet

Per. glass / per. bottle DKK 65,- / 249,-

Stone Barn, Zinfandel – Rosé, California, USA

Refreshing and discrete flavour of strawberries, cherries and watermelon.

Is rounded off by a light fruity acid. Per.bottle DKK 225,-

Champagne

Dom Perignon

This vintage champagne is without a doubt the most famous of all Cuvée de Prestige champagnes. Dom Perignon Vintage is the house Moët and Chandon's flagship and is manufactured today – depending on the year – of 60%

chardonnay grapes and 40% Pinot Noir grapes..... DKK 5.385,-

Saint Maurice, Brut, Champagne, France

Appears fruity and full-bodied with a nice balance of acid as well as delicious bubbles that hides beautifully in the glass. Per bottle DKK 930,-

Longdrinks

Cuba Libre - Energizer - Dumle

Free choice. DKK 65,-



Shots



Sambuca

1 stk. DKK 25,-

Tequila

1 stk. DKK 25,-

Fernet Branca

1 stk. DKK 25,-

Fernet Manta

1 stk. DKK 25,-

Liquor



Vodka & redbull

4 cl DKK 70,-

Vodka & juice

4 cl DKK 70,-

Whisky & cola

4 cl DKK 70,-

Rom, cola & Lime juice

4 cl DKK 70,-

Bottles of liquor

Vodka

Grey Goose

70 cl DKK 1.000,-

Grey Goose

3 ltr DKK 4.000,-

Grey Goose

6 ltr DKK 9.000,-

When you buy bottles,
you can buy this at an additional price:

1 liter of mixer – 70 DKK

4 tonic waters – 80 DKK

6 red bulls – 100 DKK