VELKOMMEN

I cafeen serverer vi lette frokostretter
& søde sager.
Vores fokus er at bringe lidt af Væksthusene
ned på din tallerken. I menukortet kan du finde
forskellige retter med et aftryk fra nogle af de mange
planter, du kan se i plantesamlingerne.

Velbekomme fra alle os i Væksthusene.

FROKOSTRETTER

Væksthusenes salat
Spidskål, salatost, bagt rødbede m. rosmarin, ristede kikærter, sweet drops, grillet artiskok & squash, hakkede soyamandler.
Toppet med sennepsvinaigrette & grøn topping.
Serveres m. brød & hummus
85 kr.

Sandwich m. vegetardelle
Grønt, salatost, vegetardelle, grillet artiskok & squash, syltede rødløg og grøn topping.
M. hummus og ajvar-mayo
78 kr.

Sandwich m. kylling
Grønt, kylling, grillet artiskok & squash, syltede rødløg & grøn topping.
M. umami-mayo.
85 kr.

Børnetallerken
Bolle, smør, ost, gulerodsstave, vegetar-delle & en frugtstang.
60 kr.

Chili sin carne
Serveres m. græsk yoghurt, jalapeños & majstortillas
85 kr.

DET LETTE

Bolle m. smør, ost & marmelade.
45 kr.

Bolle m. smør & oksespegepølse.
40 kr.

SØDT TIL KAFFEN

Æblekage med passionsfrugt
Æblekompot m. vaniljeyoghurt, passionsfrugtsirup & knas
45 kr.

Cookie(vegansk)
28 kr.

Kokostop
Kokostop dyppet i mørk chokolade
28 kr.

Snurre
30 kr.

Vend siden, og læs om Væksthusenes planter, som findes i maden.

Ret til ændringer forbeholdes.

PLANTER I MADEN

ROSMARIN

Rosmarin har udviklet sin smag som et forsvar mod at blive spist af insekter og andre dyr. Du kan finde rosmarin i Middelhavshuset.

PASSIONSFRUGT

Passionsfrugt er en lian, som klatrer op ad andre træer i troperne. Der er over 500 arter i passionsblomst-slægten *Passiflora*. Du kan finde flere af dem i cafeen og Tropehuset.

CHOKOLADE/KAKAO

Kakaoplanten stammer fra Mexico, hvor aztekerne anså kakao for at være en guddommelig drik. Botanikeren Linné gav træet navnet *Theobroma,* der betyder gudernes føde. Kakaotræet kan du finde i Tropehuset.

KAFFIR LIME

Kaffir lime har timeglas-formede blade med en intens duft og smag af citrus. Bladene bliver især brugt i sydøstasiatiske retter og i parfumer. Du kan finde kaffir lime-træet i Tropehuset.

VANILJE

Ægte vanilje er en tropisk orkide. Det er den eneste orkide, man dyrker for frugternes skyld. Vi kender dens frugter som vaniljestænger, og de små korn er vaniljeorkideens bittesmå frø. Du kan finde vores vaniljeorkide i Tropehuset.

CITRON

Citron er blevet dyrket i adskillige årtusinder. Citronsaft har en antioxidantisk virkning. Det er derfor, man ofte hælder citronsaft over anden frugt, så den ikke oxiderer og bliver brun. Du kan finde citron i Bjergskovshuset.

KANEL

Krydderiet kanel fremstilles af inderbarken fra kaneltræet. Ægte kanel kommer fra Ceylon-kaneltræet (*Cinnamomum verum*), der stammer fra Sri Lanka. Kassia-kanel, som er langt billigere, fremstilles af andre arter af kaneltræer. Smagen er ikke så fin som ægte kanel, men mange kender kun kassia-kanelsmagen og ved ikke, hvad de går glip af. Du kan finde kaneltræet i Tropehuset.

KOKOS

Kokospalmer har været dyrket så langt tilbage i tiden, at man ikke præcist ved, hvor planten stammer fra. Kokosnødden, som er palmens frugt og ikke en nød, kan flyde længe i havet og spredes derfor vidt og bredt langs verdens kyster. Kokospalmen står ved søen i Tropehuset.

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Welcome to the Café

In the Café, we serve light lunch dishes and sweet treats. Our focus is to put a little of the Greenhouses down on your plate. On the menu, we have various dishes that include some of the many plants you can experience in our living plant collection.

Enjoy your meal!

Lunch menu

The house salad
Pointed cabbage, white cheese, baked beetroot w. rosemary, roasted chickpeas, sweet drops, grilled artichoke & squash, chopped soy-almonds.
with mustard vinaigrette & green topping.
Served with bread & hummus
DKK 85.

Vegetarian sandwich
Greens, white cheese,vegetarian patty,grilled artichoke & squash, pickled red onion.
With hummus & ajvar-mayo, green topping.
DKK 78.

Chicken sandwich
Greens, chicken, grilled artichoke grilled artichoke & squash, pickled red onion.
With umami-mayo & green topping.
DKK 85.

Children's plate
Bun, butter, cheese, chicken, carrot sticks, veggie patty & a fruit stick.
DKK 60.

Chili sin carne
Served with greek yoghurt, jalapeños & corn tortillas
DKK 85.

Light options

Bun with butter & cheese & marmelade
DKK 45.

Bun with butter & salami
DKK 40.

Sweet treats

Apple cake with passion fruit
Apple porridge with vanilla yoghurt, passion fruit syrup & crunchy oat topping
DKK 45.

Cookie(vegan)
DKK 28.

Coconut top
Coconut top dipped in dark chocolate
DKK 28.

Cinnamon roll
(type of flavour may differ)
DKK 30.

Turn the page & read about some of the plants that can be found in our food.

Changes in the menu may occur.

Plants on the menu

Rosemary

Rosemary has developed its taste as a defence against insects and other animals. You can experience the rosemary plant in the Mediterranean house.

Passion fruit

Passion fruit is a liana that climbs other trees in the tropics. There are more than 500 species in the passionflower genus *Passiflora*. You can find several of them in the Café and in the Tropical House.

Chocolate/cacao

The cacao plant comes from Mexico where the Aztecs considered cacao a divine drink. The botanist Linné named the tree *Theobroma*, which means food of the gods. You can take a look at the cacao tree in the Tropical House.

Kaffir lime

Kaffir lime has hourglass shaped leaves with an intense scent and taste of citrus. The leaves are particularly used in Southeast Asian dishes and in perfumes. You can experience the kaffir lime tree in the Tropical House.

Vanilla

Vanilla derives from a tropical orchid. It is the only orchid grown solely for the sake of the fruits. We know the fruits of the plant as vanilla pods, and the small grains are the itsy-bitsy seeds of the vanilla orchid. Our vanilla orchid is situated in the Tropical House.

Lemon

Lemon has been cultivated for several millenniums. Lemon juice has an antioxidant effect. That is why you often put lemon juice on fruit to prevent it from oxidise and become brown. You can find the lemon tree in the Montane Forest House.

Cinnamon

Cinnamon as a spice is made from the inner bark of the cinnamon tree. True cinnamon derives from the Ceylon cinnamon tree (*Cinnamomum verum*) that comes from Sri Lanka. Cassia cinnamon, which is much cheaper, is made from other species of cinnamon trees. The flavour is not as delicate as true cinnamon, but many people only know the cassia flavour and are not aware that they miss out on something. You can find the cinnamon tree in the Tropical House.

Coconut

Coconut palms have been cultivated so far back in time that we do not know exactly where the plant comes from. The coconut is the fruit of the palm, not a nut, and it can float a long time in the ocean. Therefore, it is dispersed far and wide along the world's coasts. In the Greenhouses, the coconut palm stands by the lake in the Tropical House.

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Wilkommen im Café

Im Café servieren wir verschiedene Mittagsgerichte und Süßes zum Kaffee. Unser Schwerpunkt ist es, die Gewächshäuser auf den Teller zu bringen, weshalb unsere Speisekarte verschiedene Gerichte beinhaltet, die Ihre Inspiration in dem Pflanzenreich des Hauses finden.

Guten Appetit und ein herzliches Willkommen von uns, in den Gewächshäusern!

Mittagsgerichte

Salat der Gewächshäuser
Kohl, gerôstete Kichererbsen, Sweet drops, Salatkäse, gebackene Rote Bete mit Rosmarin, gegrillte Zucchini & Artischocke.
Mit Senfvinaigrette, Hummus & dazu Brot
85 DKK

Vegetarisches Sandwich
Kohl,Hummus, Salatkäse, vegetarische frikadelle, gegrillte Zucchini & Artischocke, Eingelegte rote Zwiebeln.
Mit Ajvar-Mayonnaise
78 DKK

Hühner-Sandwich
Kohl, Hühnchen, gegrillte Zucchini & Artischocke, Eingelegte rote Zwiebeln.
Mit umami-Mayonnaise
85 DKK

Kinderteller
Brötchen, butter, Käse, vegetarische frikadelle, Karotten-sticks & fruchtstab.
60 DKK

Chili sin carne
mit griechischer Joghurt, Jalapenos & Maistortillas.
85 kr.

Leichte Gerichte

Brötchen mit Butter, Käse & Marmelade
DKK 45.

Brötchen mit Butter & Rindfleißsalami
DKK 40.

Süßes

Apfelkuchen mit Passionsfrucht
Apfelkompott mit Vanillejoghurt, Passionsfrucht & Crunch
45 DKK

Cookie(vegan)
28 DKK

Kokosnusskuchen
Kokosnusskuchen in dunkle Schokolade getaucht
28 DKK

Schnecken
30 DKK

Es kann zu Änderungen om menü kommen.

Plants in the houses

Rosemary

Rosemary has developed its taste as a defence against insects and other animals. You can experience the rosemary plant in the Mediterranean house.

Chili

Chili has a strong taste. However, it is actually more like a feeling than a taste. Chili on the tongue is registered as pain by the brain and corresponds to eating something too hot.
You can see the chili plant in the Tropical House.

Passion fruit

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