

# 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, edamamebønner, karry-  
syltet blomkål, sweet drops, bagt  
rødbede, salatost & peanuts  
Toppet med soya-dressing & karse  
Serveres m. brød & rødbedehummus  
75 kr.

### Sandwich m. falafel

Rødbedehummus, grønt, salatost,  
falafel, marineret rødkål m. sesam &  
karse  
m. Soya dressing  
75 kr.

### Sandwich m. kylling

Grønt, kylling, marineret rødkål m.  
sesam, karry-syltet blomkål & karse  
m. umami-mayo.  
75 kr.

### Børnetallerken

Bolle, ostestav, falafel, gulerodsstave  
& smør  
55 kr.

### Lun ret

75 kr.

## DET LETTE

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

Bolle m. smør & oksespegepølse.  
34 kr.

## SØDT TIL KAFFEN

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

Cookie  
m. timian, rosmarin & chokoladestykker  
22 kr.

Kokostop  
Kokostop dyppet i mørk chokolade  
22 kr.

Snurre  
28 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 tropenerne. 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. Cassia-kanel, som er langt billigere, fremstilles af andre arter af kaneltræer. Smagen er ikke så fin som ægte kanel, men mange kender kun cassia-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.

[www.sciencemuseerne.dk](http://www.sciencemuseerne.dk)

@sciencemuseerne

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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, edamame beans, curry-pickled cauliflower, sweet drops, baked beets, salad cheese & peanuts

With cress & soy-dressing

Served with bread & beetroot hummus

DKK 75.

### Vegetarian sandwich

Beet-root hummus, greens, Salad cheese, falafel, marinated red cabbage w. Sesame & cress

With soy-dressing

DKK 75.

### Chicken sandwich

Greens, chicken, marinated red cabbage w. sesame, curry-pickled cauliflower & cress

With umami-mayo

DKK 75.

### Children's plate

Bun, cheese-stick, falafel, carrot sticks & butter

DKK 55.

### Warm dish

DKK 75.

## Light options

Bun with butter & hard cheese & marmelade  
DKK 40.

Bun with butter & salami  
DKK 34.

## Sweet treats

Apple cake with passion fruit  
Apple porridge with vanilla yoghurt, passion fruit syrup & crunchy oat topping  
DKK 35.

### Cookie

Thyme, rosemary & chocolate chips  
DKK 22.

### Coconut top

Coconut top dipped in dark chocolate  
DKK 22.

### cake swirl

DKK 28.

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



# 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.

[www.sciencemuseerne.dk](http://www.sciencemuseerne.dk)

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# Willkommen 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, Edamame-Bohnen, Sweet drops, Salatkäse, gebackene Rote-Beten, Curry-Blumenkohl & Erdnüsse  
Mit Soja Dressing, Kresse & dazu Brot  
75 DKK

### Vegetarisches Sandwich

Kohl, Rote-Bete-Hummus, Käse, Falafel, mariniertes Rotkohl & Kresse  
Mit Soja Dressing  
75 DKK

### Hühner-Sandwich

Kohl, Hühnchen, mariniertes Rotkohl, Curry-Blumenkohl & Kresse  
Mit umami-Mayonnaise  
75 DKK

### Kinderteller

Brötchen, butter, Käse, Falafel & Karotten-sticks.  
55 DKK

### Warmes Gericht

75 kr.

## Leichte Gerichte

Brötchen mit Butter, Käse & Marmelade  
DKK 40.

Brötchen mit Butter & Rindfleissalami  
DKK 34.

## Süßes

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

Cookie  
Thymian, Flockensalz, Schokolade  
22 DKK

Kokosnusskuchen  
Kokosnusskuchen in dunkle Schokolade  
getaucht  
22 DKK

Schnecken  
28 DKK

# 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.

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