

Mirabelle

Bagværk og håndværk

Breakfast / Brunch

Mon - Fri: 8:30 - 11:30

Sat - Sun: 8.30 - 13:00

Lunch

Mon - Fri: 11:30 - 15:00

Sat - Sun: 13:00 - 15:00

Dinner

Mon - Thur and Sun: 17:00 - 21:30

Fri - Sat: 17:00 - 22:00

Lunch

English

Beverages

Vermouth

Berto - Antica Distilleria Quaglia

60 kr.

Vermouth produced in the province of Asti, Piemonte.

It is based on Moscato and Trebbiano grapes, with some beautiful hints of bitter orange, vanilla, coriander, mint and cinnamon.

Rosé

Furlani - Sur lie Rosso

80/400 kr.

Dry & thirst quenching rosé from the hills of Trentino in Italy.

Slightly fizzy, it is made of local varieties & this is your perfect summer fix!

White

Cumalé - Casebianche

80/400 kr.

Its a very young version of Fiano combined with citrus notes; refreshing and acidic. e grassy avours increase the dry sensation in the palate..

Eteronimo - Marco Minnucci

90/450 kr.

Macerated Cortese coming from Asti. Aromatic wine with good structure & tannins.

Red

Gama-Sutra - Olivier Lemasson

85/425 kr.

From Touraine in the Loire valley, Olivier Lemasson makes this Gamay, gentle tannins, juice with good structure and elegant finish!!

Urban - Masiero

90/450 kr.

Generous blend of Merlot & Cabernet Franc from Veneto. Well balanced

Grignolino - Auriel

100/500kr.

Much more then a light wine! A wine made from Grignolino grapes from Asti - it is complex yet very elegant.

Coffee from Coffee Collective

From 25 kr.

Organic Tea from Cocoon Tea Artisans

35 kr.

– *Please ask for coffee/tea options*

Organic Apple Juice, per glass

25 kr.

Sodas from Naturfrisk

38 kr.

Filtered water, spark./still 75cl

25kr.

Kølster: Bæst

49kr.

Herslev: IPA or Høst

49 kr.

Other Vermouth

65 kr.

Avec

75 kr.

Mirabelle

Bagværk og håndværk

Pasta

Our fresh pasta is hand-made daily, right here in the bakery. It is made from organic stone ground semolina from Mulino Marino in Italy. The fresh pasta dishes highlight seasonal and local produce and make recurrent use of our house-made charcuterie.

Pastry

While taking cues from the pastry making traditions of different cultures, we choose to ferment the Mirabelle croissant primarily with natural sourdough starters. We make use of organic meat, cheese, in-house preserves, and seasonal fruits to make variations of our croissant. Developing from sourdough culture to baked pastry over the course of four days, we use this long slow fermentation to create viennoiserie with the broadest range of flavour and texture.

- Mirabelle Antipasti Plate** 135 kr.
Selection of house made charcuterie, olives, grilled and pickled vegetables
- Salad with garden vegetables, anchovy vinaigrette and 24 month parmesan 95 kr.
- Fresh pasta of the day 120 kr.

All of the above:

**Mirabelle Pasta Menu
195 kr. per person**

- To be ordered and shared by everyone at the table

- Hegnsholt chicken salad with mushrooms, BÆST bacon on rye bread** 125 kr.
- Meatballs in spicy BÆST nduja sauce with green salad** 125 kr.
- Soup of the day with green salad** 115 kr.

Desserts

- Tiramisu** 60 kr.
- Lemon Granita** 40 kr.