

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

Breakfast/Brunch

English

Mirabelle

Bagværk og håndværk

Sourdough

Mirabelle sourdough bread is made from organic Øland's wheat, grown and milled just 30km away from the bakery at Kornby Mølle. It is gently mixed, strengthened by hand, and naturally fermented for 24 hours. We then bake it long and hot to reap the full flavor of the long slow fermentation.

We partner with farmer Per Grupe at Kornby Mølle as he shares our commitment to organic farming and sustainability. His goal when growing Øland's wheat, a native Nordic grain, is to produce grain that makes the best possible bread rather than sacrificing quality for the sake of high commercial yield.

Rye

We apply the same methods of slow, natural fermentation to our rye breads, but with a slightly different goal in mind. Each variation of our rye bread is designed to highlight qualities of individual grains. Whether toasting, soaking, slow cooking, crushing, or grinding, these loaves explore the full range of flavours and textures that can come from a grain.

Pastry

While taking cues from the pastry making traditions of different cultures, we choose the 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.

Bread to take home?

Sourdough
45 kr./kg

Rye bread
40 kr./pc

☞ Oatmeal	55 kr.
With walnuts, preserved and dried fruits.	
Housemade Yoghurt from Farm of Ideas	55 kr.
With granola and honey.	
☞ Good Morning Plate	85 kr.
Soft boiled egg, cooked ham, Vesterhavs cheese, jam, sourdough, rye bread and butter.	
☞ Mirabelles Eggs Benedict	135 kr.
Eggs poached at 62 C on fresh rye bread with spinach, toasted walnuts and classic hollandaise.	
☞ Eggs à la Bud Spencer	135 kr.
Eggs poached at 62 C with white bean and ham ragout, and dried ricotta.	
☞ Brunch Plate	175 kr.
Cooked ham, Vesterhavs cheese, jam, two fried eggs, house-made Hindsholm sausage, smoked bacon, pickled vegetables and rye bread and sourdough bread.	
<i>All organic including a glass of apple juice 175 kr.</i>	
☞ Pastry	
Traditional Croissant	28 kr.
Croissant w/ Ham and Cheese (Fri-Sun)	45 kr.
Croissant w/ Chocolate	35 kr.
Almond Croissant	35 kr.
Sweet Pastry	35 kr.
☞ Coffee from Coffee Collective	
Filter Coffee	30 kr.
Espresso	25/30 kr.
Cortado	35 kr.
Cappuccino	32/38 kr.
Latte	37/43 kr.
☞ Tea from Cocoon Tea Artisans	35 kr.
– Earl grey, oolong, quince green, herbal blend or white tea	
☞ Apple Juice, per glass	25 kr.
☞ Sodas from Naturfrisk	38 kr.
☞ Filtered water, spark./still 75cl	25 kr.
Sparkling wine - ask your waiter for options	