

By presenting your senior citizen card, you can get 10% off your entire bill Monday - Friday from 11:00 AM - 5:00 PM.

OPEN FACED SANDWICHES

Monday - Friday 11:00 - 15:00

Saturday - Sunday 12:00 - 15:00

Each person 1 pc. 98,- / 2 pcs. 179,-

Fried Plaice Fillet & Shrimp

Grilled rye bread, plaice fillet, shrimp, caviar, lemon, fresh mixed salad, mayo and topped with dill.

Fried Plaice Fillet

Grilled rye bread, plaice fillet, lemon, remoulade and topped with dill.

Salmon & Avocado

Grilled rye bread, smoked salmon, avocado, fresh mixed salad, pesto and lemon.

Avocado & Fried Egg

Grilled rye bread, avocado, organic fried egg, pickled red onions, fresh mixed salad and salted almonds.

Potato & Bacon

Grilled rye bread, potatoes, bacon, radishes, fresh mixed salad, chives and mayo.

Tuna Mousse & Crayfish Tails

Grilled rye bread with homemade tuna mousse, lemon, crayfish tails, fresh mixed salad and dill.

Chicken Salad & Bacon

Grilled rye bread with homemade chicken salad, bacon and fresh mixed salad.

Mini Minced Beef & Fried Egg

Grilled rye bread with 110g grilled minced steak, fried egg and fresh mixed salad.

SALADS

Served with bread & butter

Le Perr's Caesar Salad 175,-

Marinated grilled chicken breast with heart lettuce, olives, cherry tomatoes, croutons, parmesan cheese and Caesar dressing.

Salmon & Shrimp Salad 185,-

Pan-fried salmon fillet with shrimp, fresh mixed salad, cherry tomatoes, lemon, avocado, red onion, dill dressing and topped with dill.

NACHOS

Nachos Classic 129,-

Warm crispy tortilla chips with gratinated cheddar cheese, jalapenos, homemade guacamole, salsa and sour cream.

Nachos Chicken 149,-

Warm crispy tortilla chips with gratinated cheddar cheese, jalapenos, homemade guacamole, salsa and sour cream.

LE PERR BURGER

The bun is baked from organic brioche dough with tarragon mayo and served with coarse fries, chili mayo and truffle mayo.
All steaks are grilled on a lava stone grill.

Extra steak +55,- · Fried eggs +15,- · Bacon +15,- · Cheese +15,-

Le Perr's Burger 179,-

200g Beef, fresh mixed salad, tomato, cucumber, red onion, ketchup and homemade guacamole

Le Perr's Chicken Burger 179,-

Marinated grilled chicken breast, cheddar cheese, fresh mixed salad, tomato, cucumber, red onion, ketchup and homemade guacamole

Bacon & Cheese Burger 179,-

200g Beef with cheddar cheese, bacon, fresh mixed salad, tomato, cucumber, red onion and ketchup

SANDWICH

All sandwiches are served with coarse fries, chili mayo and truffle mayo

Le Perr's Club Sandwich 179,-

Marinated grilled chicken breast, bacon, fresh mixed salad, tomato, cucumber, red onion and homemade curry dressing.

Spicy Mexicana Sandwich 195,-

Pan-fried marinated beef tenderloin strips & chicken strips with fresh mixed salad, mushrooms, peppers, tomatoes, cucumber, red onion, jalapenos, guacamole, and tarragon mayo.

Vegetarian Sandwich 179,-

With fresh burrata, avocado, tomato, cucumber, pickled red onion, fresh mixed salad and pesto.

Tuna Mousse Sandwich 189,-

Homemade tuna mousse, avocado, pickled red onion, fresh mixed salad, tomato, cucumber, lemon and tarragon mayo.

Smoked Salmon Sandwich 189,-

Smoked salmon with fresh mixed salad, red onion, tomato, cucumber, avocado, lemon, pesto and tarragon mayo.

CHILDREN'S MENU

Most children's menus come with coarse fries and dip.
REMEMBER kr. 50,- EXTRA if the person is over 12 years old.

Pasta Bolognese with meat sauce 89,-

Burger with salad mayo / ketchup or remoulade 89,-

Fish fillet with salad mayo / ketchup or remoulade 89,-

Chicken Dipper with salad mayo / ketchup or remoulade 89,-

PASTA

All pasta dishes are made with fresh pasta

and served with bread & butter.

Truffle Rigatoni 189,-

Served with beef tenderloin, mushrooms, truffle sauce, cream, and parmesan cheese.

Chicken Rigatoni 179,-

Served with chicken, broccoli, pesto, sweet sour chili, cream, and parmesan cheese.

Linguine Bolognese 179,-

Served with homemade meat sauce, basil and topped with parmesan cheese.

Linguine Salmon 189,-

Served with salmon, garlic, chili, tomato sauce, basil, cream, and topped with parmesan cheese.

STARTERS

Le Perr's Bruschetta 85,-

Served on oven-baked sourdough bread with melted cheddar cheese, mozzarella cheese, fresh cherry tomatoes, garlic, pesto, balsamic glaze, and basil.

White wine fried tiger prawns 109,-

Served with tiger prawns, garlic, fresh mixed salad, sweet & sour chili, basil, lemon and bread.

Burrata 89,-

Fresh cherry tomatoes with creamy Italian burrata, basil, virgin olive oil and balsamic glaze

MAIN COURSES

Le Perr's Parian Steak 229,-

Fried and steamed plaice fillet on country bread with smoked salmon, tomato, cucumber. Garnished with prawns, crayfish tails, caviar, asparagus, fresh mixed salad, red onion, lemon slices, thousand island dressing and topped with fresh herbs.

Paris steak 250g 229,-

Served on country bread with beetroot, pickles, capers, red onion, horseradish and pasteurized egg yolk.

Burritos by Le Perr

Beef tenderloin 229,- / Chicken 209,- / Vegetarian 199,-

Tortilla bread with bell pepper, onion, cherry tomatoes, cheddar cheese, nachos, fresh mixed salad, homemade guacamole, sour cream, salsa and jalapenos.

MAIN COURSES

Served from 15.00

Grilled Salmon 269,-

Served with pan-fried broccoli, beech mushrooms, coarse fries and hollandaise sauce.

MEAT

Served from 15.00

All dishes are served with pan-fried broccoli, beech mushrooms, coarse fries and sauce.

Beef tenderloin 200g 309,-

Beef Striploin 225g 289,-

PLANKS

Served from 15.00

All dishes are served with homemade mashed potatoes, pan-fried broccoli, beech mushrooms and sauce.

Plank of Beef Tenderloin 200g 309,-

Plank of Beef Striploin 225g 289,-

Plank of Grilled Minced Steak 250g 249,-

Plank of Grilled Salmon 225g with Hollandaise sauce 269,-

SAUCE

Extra sauce 39,-

The pepper sauce is lactose-free.

Bearnaise sauce · Pepper sauce · Hollandaise sauce

SNACKS

Olives 55,- · Salted Almonds 55,-

Fries 69,-

Served in a bowl with dip - choose between: mayo / chili mayo / truffle mayo

Tortilla Chips 69,-

Served with homemade guacamole

DESSERT

Apple pie with sour cream 85,-

Homemade Tiramisu 89,-

Ice cream 79,-

3 scoops of vanilla ice cream with whipped cream and chocolate sauce

HOT DRINKS

Regular Coffee 30,-
Tea 30,-
Americano 35,-
Chai Latte hot/cold 49,-
Choose between: Tiger Spice, Elephant Vanilla or Orca Spice (sugar-free)
Matcha hot/cold 49,-
Café Latte - small 45,- / large 50,-
Flat White 45,-
Cappuccino 45,-
Cortado 35,-
Espresso 25,- / Double 35,-
Irish Coffee 79,-
Hot Chocolate 49,-
with whipped cream
Hot Lumumba with cognac, hot chocolate and whipped cream 80,-
Cognac 2cl. (Hennessy) 45,-
Baileys 2cl. 35,-
Espresso Shots 15,-
Coffee Syrup 10,-

COLD DRINKS

Soda - small 25cl. 35,- - large 50cl. 55,-
Pepsi, Pepsi Max, Faxe Kondi Free, Miranda Orange Juice, Miranda Lemon.
Iced coffee choose between: caramel/hazelnut/vanilla 50,-
Iced coffee Deluxe with vanilla ice cream, syrup, chocolate sauce and whipped cream 85,-
Smoothies - strawberry or mango 60,-
Iced water with lemon (per person) 50cl. 20,-
Spring water 50cl. 33,-
Sparkling water alm / citrus - 27,5cl. 38,- - 50cl. 55,-
Organic juice Elderflower / blackcurrant juice / ginger beer
small 27cl. 38,- - large 50cl. 60,-

DRAUGHT BEER

Organic Royal Pilsner - small 30cl. 40,- - large 50cl. 60,-
Organic Royal Classic - small 30cl. 45,- - large 50cl. 65,-
Newcastle Brown Ale - 50cl. 69,-
Royal Blanche - 50cl. 69,-
Schietz dark Mumme - 40cl. 69,-

SPECIAL BEER

Heineken free - 33cl. (alcohol free) 45,-
Heineken - 33cl. 50,-
Sol - 33cl. 50,-
Edelweiss 33cl. 55,-
Anarkist Brown Ale / Anarkist New England IPA - 50cl. 69,-
Lagunitas IPA - 35cl. 59,-
Anarkist 0.5% - 33cl. 69,-

DRINKS/COCKTAILS

Mojito 90,- - Espresso Martini 105,-
Strawberry Daquiri 90,- - White Russian 95,- - Dark `N` Stormy 95,-
Gin & Tonic 95,- - Vanilla Passion 95,-
Moscow Mule 95,- - Aperol Spritz 95,- - Gin Hass 95,-

SPARKLING WINE

PROSECCO, Proverbio, Italy, Veneto, Treviso
Sparkling, refreshing, notes of apple and apricot
1 glass 75,- 1 bottle 295,-

MOSCATO BLANC, Cala Del Mar, Spain, Valencia.
Pleasantly sweet, fresh, fruity, notes of honey and peach
1 glass 75,- 1 bottle 295,-

WHITE WINE

Pemo, Pecorino, Abruzzo, Italy (HUSSETS)
Dry, mineral, good acid balance, lovely notes of citrus and tropical fruits
1 glass 75,- 1 bottle 295,-

Chardonnay, Elegance 43.06 Nord, France, Pays d'Oc
Good fruit acidity, light fruit flavor, finest nuances of peach and vanilla
1 glass 89,- 1 bottle 349,-

ROSÉ WINE

ROSE, Cap De Coste, France, Pays d'Oc
Semi-dry, fresh, pleasant taste of red berries
1 glass 75,- 1 bottle 295,-

RED WINE

PRIMOTIVO, Torre del Barone, Italy, Puglia (HUSSETS)
Lovely soft, full-bodied, fruity wine, notes of plums and blackberries
1 glass 75,- 1 bottle 295,-

PINOT NOIR, Elegance, 43.06 Nord, France, Pays d'Oc
Elegant, medium-bodied, light notes of coffee beans and blackcurrants
1 glass 89,- 1 bottle 349,-

ZINFANDEL, Brazil, B Old Vine, USA, California, Lodi.
Juicy, strong, fruity, notes of chocolate and vanilla
1 bottle 449,-

Cafe le perr
Food with passion

Regarding allergens.
Please ask the staff
for information about ingredients

Open hours: monday - friday 11.00 - 22.00 - Weekend 10.00 - 22.00
www.cafeleperr.dk