



COFFEE, TEA & CHOCOLATE 
ALL OUR COFFEE IS ECOLOGICAL AND ARE ROASTED JUST ACROSS THE STREET BY AEKVATORKAFFE.

We only use organic milk for our coffee!
 Filter coffee (ad lib.)..... 29,-
 Tea (ask the staff)..... 29,-
 Espresso..... 25,-
 Double Espresso..... 35,-
 Cappucino..... 35,-
 Cappucino (double shot)..... 45,-
 Cortado (double shot)..... 40,-
 Café latte..... 40,-
 Café latte (double shot)..... 50,-
 Skipper's favorite coffee..... 45,-
 hot chocolate..... 45,-

JUICE / CIDER / SODA / WATER

We have a great selection of ecological juices. Ask our staff for advice. 
 Ecological Danish cider..... 32,-
 A glass of water..... 10,-
 A bottle of water..... 29,-
 Jolly cola, sparkling water..... 28,-

We recommend: ecological apple cider from Jette's orchard in the Munkebjerg Woods:
 One big glass..... 38,-




WHITE & ROSÉ WINE

7 CEPAS ALBARINO - 2015 - SPANISH
 A lovely uncomplicated wine with a fine bouquet of fruit. The wine has a mild acidity and has a sparkling feel to the tongue. It is fresh, fruity and balanced.
 PRIS PR. FLASKE..... 299,-
 PRICE PER GLASS..... 69,-

CHARDONNAY FERMENTAO CRIANZA
 Bodega Enrique Mendoza Alicante Spain
 The vine is yellow with golden nuances. The typical aromas from a Chardonnay with hints of oak from the fermentation in oak barrels.
 PRICE PER BOTTLE.....319,-
 PRICE PER GLASS..... 75,-

ROSÉ WINE SPÄTBURGUNDER
 Spätburgunder Rosé Feinherb Wintrich Mosel
 The grapes of this delectable rosé are grown on vines at the banks of the Moselle River
 You sense the Spätburgunder - in French Pinot Noir - the grapes bouquet, easy and sophisticated while there are elegant notes of red berries.
 PRICE PER BOTTLE..... 299,-
 PRICE PER GLASS..... 69,-

We love a great beer! We have an extended selection of ecological and non-ecological craft beer, so ask the staff what the cooling box hides. 

ECOLOGICAL DRAFT BEER FROM THISTED BRYGHUS

SMALL (REGULAR) OR (CLASSIC)..... 32,-
 LARGE (REGULAR) OR (CLASSIC)..... 52,-



RED WINE

DRAGONFLY "VID-A YOUNG" - SPANISH
 Grape: Monstrell & Syrah, no aging
 A biodynamic wine which derives from old vines. The color is dark and in the bouquet you sense mature Monastrell aromas and a slightly flowery scent from the Syrah. The flavor is intense and fills the mouth with soft and fresh fruit.
 PRICE PER BOTTLE..... 249,-
 PRICE PER GLASS..... 39,-



LADYBUG "VID-A ROBLE" - SPANISH
 Grape: Monastrell & Syrah, 4 months in oak barrels. A lovely biodynamic wine which is composed of the same grapes as the Vid-a Young, but this one is aged in barrels, which rounds off the flavor.
 The vine derives from old vines. The color is dark and in the bouquet you sense mature Monastrell aromas and a slightly flowery scent from Syrah. The flavor is intense and fills the mouth with soft and fresh fruit.
 PRICE PER BOTTLE..... 269,-
 PRICE PER GLASS..... 59,-



SCARAB "VID-A CRIANZA" - SPANISH
 Grape: Cabernet Franc, Monastrell & Syrah, 12 months in oak barrels
 The flagship of this "bug series". An incredible well tasting biodynamic wine which derives from old vines. The color is dark and in the bouquet you sense strong fruity aromas. The taste is complex, intense and the aftertaste is long and refined. We recommend this bottle, if you enjoy a powerful and well tasting wine.
 PRICE PER BOTTLE..... 339,-
 PRICE PER GLASS..... 75,-



EVENING MENU



BRØD & CO

Brød & Co is the link between mulch, farmer, responsible craftsman and guest.

Our philosophy is simple. Keep it simple, delicious and buy locally.

The philosophy behind the gastronomy:

Basically, we make all our products from scratch.

Pesto, dressing, smoked products, cheese, spices and of course cakes and bread.

We shop at local ecological farmers, Danish ecological craft butchers and conscientious suppliers.



Økologisk surdejs bageri

60-90% økologi

Vi er forelsket i lokale råvare og Vejle

BRØD & Co'S EVENING MENU

WHEN THE EVENING APPROACHES WE ARE GOING TO TURN DOWN THE PACE. THERE IS A BIT MORE TIME TO TASTE THE PRODUCTS, TIME TO ENJOY, TIME TO LAUGH AND TOGETHER CREATE MEMORIES.

WELCOMME

>> EVENING MENU 17:00-21:00 <<

CHILDREN'S MENU WITH PIZZA..... 59,-

Stone oven baked pizza with ham
Served with greens, fruits and something sweet

CHILDREN'S MENU WITH BURGER....89,-

Beef of well hung ecological Jersey steer from Vejle Kogræsserlaug.
Served with ketchup, greens from Rødmosse Gartneri,
a grilled burger bun & butter roasted potatoes.

MUSSELS STEAMED IN WHITE WINE... 124,-

Classic French inspired mussels steamed in white wine with parsley bread,
saffron aioli & the Bread Buffét

NORDIC CHARCUTERI small 119,- large 169,-

A selection of our homemade or local butcher sausage, ham or paté,
freshly smoked products, fish and home aged cheese.
Served with custom pesto's, dips and local greens in season.
(can be shared upon purchase of the Bread Buffét.....59,-)

NATURE'S PANTRY (VEGETARIAN) small 119,- large 169,-

A selection of the seasons local vegetables, salts and fruits,
made by our skilled chefs with respect for each product.
Served with custom pesto's, dips, grain, lentils and crunch.
(can be shared upon purchase of the Bread Buffét.....59,-)

BRØD & Co BURGER..... 149,-

Beef of well hung ecological Jersey steer from Vejle Kogræsserlaug.
Browned onions with chicken stock - roasted Danish ecological Chorizo -
homemade dressing - greens from Rødmosse Gartneri & a grilled burger bun
Served with butter roasted potatoes and saffron aioli (garlic dip)
(can be shared upon purchase of the Bread Buffét59,-)

BRØD & Co VEGETARIAN BURGER..... 149,-

Homemade lentil patty with lemon confit, fresh herbs and spices.
Pickled red onions - braised root vegetables,
homemade dressing & a grilled burger bun
Served with butter roasted potatoes & saffron aioli (garlic dip)
(can be shared upon purchase of the Bread Buffét59,-)

SNACK-PLANKE.....89,-

Smoked beer sausage - ham - bread chips - freshly baked bread,
pickles, salt & dips

DESSERTS ENGMARK DAIRY ICE CREAM...65,-

Really great ice cream "on stick" from our local ice cream builder Tina.
100% ecological handmade ice cream which has an exceptional and unique
taste from the Jersey milk they are produced of.
The milk which comes from Jersey cows contains more fat, protein and
tracers than any other milk types. This gives the ice cream flavor, depending
on the cow's diet; like grassing in the Summer or if they have been fed inside
during Winter.
Selection after season, ask the staff.



When 60-90% of the kitchen's purchase of food and drinks are ecological,
the café can get the Ecological Food Brand in silver.



We are a 100% ecological bakery. We do as we say and promise quality from
mulch to mouth, from farmer to craftman.



Brød & Co's own value brand. "The Link Brand" is our warranty for craft, local
thought, an honest product and that the manufacturer/farmer gets a fair price
for their product.

THE ONLY CHEMISTRY WE USE IS THE ONE THAT OCCURS BETWEEN PEOPLE.