

risico

Café / Restaurant

Tobaksvejen 2B, 2860 Søborg
Phone number: 52 52 69 68

Brunch

11 - 14

Brunch 169,-

Scrambled eggs, 2 kinds of cheese, yogurt with muesli and maple syrup, pancake with chocolate sauce, salsa marinated sausages, fruit, smoked salmon with garlic cream, bread basket with butter

Vegetarian Brunch 169,-

Vegetarian w. scrambled eggs, 2 kinds of cheese, yogurt with muesli and maple syrup, pancake with chocolate sauce, hummus, olives and fruit, bread basket with butter

Omelettes 149,- per dish

11- 15

Served with salad and fries, choose between

- Pepperoni
- Tomato and cheese
- Chicken and portobello

Sandwiches 149,- pr. dish

Tuna

Tuna mousse, salad and fries

Salmon

Smoked salmon, salad, garlic cream and fries

Chicken

Chicken breast, mozzarella, pesto, salad and fries

Chicken & curry

Chicken, bacon, curry dressing, salad and fries

Mozzarella

Gratinated sandwich with mozzarella, tomato, pesto and fries

children under 12 years

All incl. ice cream for dessert

Chicken fillet 99,-

With fries

Burger 99,-

With fries

Veal fillet 99,-

With fries

Pasta 99,-

With chicken and cream sauce

Nuggets 99,-

With fries

Ice cream 45,-

Open faced sandwiches

1 90,- 2 139,-

11- 15

per person

incl. schnapps +50,-

- Eggs and shrimps
- Tuna mousse
- Plaice fillet with remoulade
- Smoked salmon with avocado

Salads

Served with bruschetta

Tuna mousse

Fresh mixed salad with tuna

Chicken

Fresh mixed salad with chicken

Salmon

Fresh mixed salad with smoked salmon and parmesan

Mozzarella

Fresh mixed salad with pesto, olives and garlic cream

Shrimp

Fresh mixed salad with shrimp, avocado and red dressing

149,- per dish

Burgers

All burgers are served with salad and fries

Joe 149,-

200g steak

Mexican

200g steak with cheese, guacamole, salsa and jalapeños

Pavarotti

200g steak with cheese, bacon and pepperoni

Chaplin

200g steak, humus, garlic cream, sweet chili sauce

James Dean

200g steak, grilled tomato, soft onions, pepper sauce on top

Robin hood

200g steak soft onions bearnaise sauce on top

Monroe

Chicken breast with cheese, salsa, guacamole and jalapeños

155,- pr. dish

Starter

Bruschetta 109,-

House garlic bread with fresh tomatoes, basil and virgin olive oil

Tomato soup 119,-

Mozzarella Caprese 119,-
Fresh mozzarella with tomato, pesto and arugula

Salmon carpaccio 129,-
Smoked salmon with arugula, and parmesan

Carpaccio 129,-

Raw marinated beef tenderloin with arugula, parmesan and truffle oil

Calamari 119,-

Deep fried squid with garlic cream

Gamberetti 129,-
Shrimp in garlic

Shrimp cocktail 129,-

Anniversary menu

Minimum 2 people

Antipasti misti

Various starters

Filetto tartufo

Beef tenderloin with truffle sauce, garnish and potatoes

Dessert

Free choice from the menu

449,-

Main course 185,- Per person
- You can always change the sauce and garnish -
11 - 22

Meat

Stroganoff

Breaded meat pieces with peppers in a spicy tomato sauce. Served with nachos

Involtini

Rolls of veal fillet with spicy sausages, mozzarella mushroom sauce, potatoes and garnish

Steak Bearnaise

Veal fillet, bearnaise sauce, fries and salad

Scaloppina al Gorgonzola

Veal fillet, gorgonzola sauce, potatoes and garnish

Scaloppina al Funghi

Veal fillet, mushroom sauce, potatoes and garnish

Polpetti

Minced steak, bearnaise, fries and salad

Filetto gorgonzola +50,-

Beef tenderloin with gorgonzola sauce, potatoes and garnis

Filetto di Manzo Bernese +50,-

Beef tenderloin, bearnaise sauce, potatoes and garnish

Filetto al pepe +50,-

Beef tenderloin, pepper sauce, potatoes and garnish

Filetto professori +50,-

Beef tenderloin, mushroom sauce, potatoes and garnish

Agnello Alla Sorrentina +50,-

Lamb crown, mushroom sauce, potatoes and garnish

2 Dishes 249,-
3 Dishes 299,-
Starter, main course and dessert Sirloin +50,-

Pasta

Al Tartuffo +50,-

With truffle sauce and beef tenderloin

Al Carne

With strips of veal and mushroom sauce

Salmone

With salmon, garlic and tomato cream sauce

Gorgonzola

With vegetables and gorgonzola

Pollo

With chicken, vegetables, pesto, tomato cream sauce and parmesan

Chicken & fish

Tex mex

Wheat flour tortilla with chicken, vegetables, nachos, cheese, guacamole and salad

Pollo

Chicken breast with melted cheese, mushroom sauce, potatoes and garnish

Salmone al forno

Oven baked salmon, garlic cream, potatoes and garnish

Gambas al ajillo

Tiger prawns with chili/garlic, parsley, tomato sauce and bruschetta

Plaice fillet

With salad, remoulade, fries and chili mayo

Calamari fritti

Squid, garlic cream salad and lime

Dessert 85,- per course

Belgian waffle
With ice cream and
chocolate

Pancake
with vanilla ice
cream

Banana split

Gelato
Chocolate-
and vanilla ice cream

Tiramisu
Brownie
With vanilla ice cream

Crème brûlée

Coffee

with spirits

Irish coffee 4 cl

Whiskey, brown sugar, coffee, whipped cream

Italian coffee 4 CL

Galliano, brown sugar, coffee, whipped cream

Jamaican coffee 4 CL

Malibu, cane sugar, coffee and whipped cream

French coffee 4 CL

Cointreau, brown sugar, coffee and whipped cream

Lumumba 4 CL

Cognac, hot chocolate and whipped cream.

Can also be served cold

68,-

per piece.

ESPRESSO

Filter coffee 30,-

Americano 37,-

Cortado 39,-

Espresso 35,-

Macchiato 36,-

With milk foam

Flat white 47,-

Cappuccino 47,-

Cafe latte 47,-

Affogato 65,-

Espresso ice
and whipped cream

Moccachino 49,-

With hot chocolate

Chai latte 47,-

Frappuccino 79,-

Espresso, vanilla ice
cream, caramel sauce
and whipped cream

Iced coffee 55,-

Espresso, ice cubes,
milk, caramel sauce
and whipped cream

Tea & Hot Chocolate

Chaplon Earl Grey, Mint tea
or hot chocolate

45,-

per piece.

Side orders

Nachos Risico 145,-

With cheese, salsa, guacamole and sour cream

Nachos Europa 159,-

With cheese, chicken, jalapeños, salsa,
guacamole and sour cream

Fries 69,-

With chili mayonnaise

Olives with bread 55,-

Cold drinks

Draft beer

60 cl. 40 cl.

Grøn Tuborg

75,- 55,-

Classic

75,- 55,-

50 cl. 33 cl.

Grimbergen Double

70,- 55,-

Kronenbourg 1664 Blanc

70,- 55,-

Bottled beer

Special Beer: Corona or IPA

55,-

Carlsberg Nordic Non-alcoholic

50,-

Brooklyn Hoppy Lager Non-alcoholic

55,-

Soft drinks

50 cl. 30 cl.

Cola, Cola zero, Fanta,
Squash sports water sugar free
or Schweppes lemon

55,- 39,-

Søbogaard with or without sparkling
Elderflower

50,-

Juice

49,-

Apple, orange, cranberry or pineapple

Water

50 cl.

San Pellegrino
Sparkling

50,-

Aqua Panna
Still

50,-

Glass of water

25,-

Milkshakes

Chocolate, strawberry and vanilla

Smoothies

Smoothie of the day

75,-

BUBBLES

Fortepasso Spumante Brut

Piedmont, Italy

Slightly sweet bubbles. Good for both festive occasions and as an accompaniment to dessert

glass bottle

79,- 285,-

WHITE WINE

Ortonese Malvasia/Chardonnay

Abruzzo, Italy

Fresh and medium-bodied white wine. Semi-dry with fine soft and fruity nuances

75,- 279,-

Bertoldi Pinot Grigio

Veneto, Italy

Fresh and charming semi-dry Italian classic with light creamy tones

90,- 329,-

Johann Graf Riesling

Rheingau, Germany

Fresh and dry German classic. Charmingly crisp and fruity

85,- 309,-

ROSÉ

Filari Rosé, Abruzzo, Italy

A fresh and easy to drink rose. The wine is intense in flavor with a young and well-balanced softness.

75,- 279,-

RED WINE

Ortonese Sangiovese/Merlot

Puglia, Italy

Juicy and easily accessible red wine with good fruity tones, gives a fine and good softness in the wine

75,- 279,-

Luccarelli Primitivo

Puglia, Italy

Medium powerful and slightly sweet red wine from southern Italy. Lots of notes of both light and dark berries

299,-

Cascina Radice Barbera "Attimi"

Piemonte, Italy

Fruity and intense. The wine has an elegant fruit sweetness, is soft, full-bodied and balanced with soft tannins.

90,- 335,-

Bertoldi Ripasso

Valpolicella Classico Superiore DOC

Veneto, Italy

Charming, harmonious with a silky smooth aftertaste

379,-

Campo Marina Primitivo di Manduria

Puglia, Italy

Wonderful wine with a velvety texture, softened by the heat of Puglia and ends with notes of lingering sweetness

399,-

Gamba "Le Quare" Amarone

Veneto, Italy

Fine balance between power and finesse. 15% alcohol, deep fruity notes combined with velvety elegance in the aftertaste

585,-

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COCKTAILS & DRINKS

Gin

Tonic or lemon

Rum & cola

Bacardi, lime, cola

Vodka

Cola, juice or lemon

MOJITO

Bacardi, sugar, mint, lime, soda

TEQUILA SUNRISE

Tequila, orange, grenadine

COSMOPOLITAN

Vodka, cointreau, cranberry, fresh lime

KIRR ROYAL

Sparkling wine, grenadine

Piña colada

Rum, pineapple, malibu, coconut

Strawberry daquiri

Rum, strawberry, syrup

Gin hass

Gin, mango syrup, lemon soda

Passion fruit cocktail

Vodka, passion fruit juice, orange juice, lime, passion fruit syrup, sparkling water

Aperol Spritz + 10,-

Fortepasso brut, Aperol, sparkling water, fresh orange

Limoncello Spritz + 10,-

Fortepasso brut, Limoncello, sparkling water, fresh lime

Husets Mocktail

Mango, passion fruit, Schweppes Lemon, strawberry, grenadine

79,-
pr. pcs.