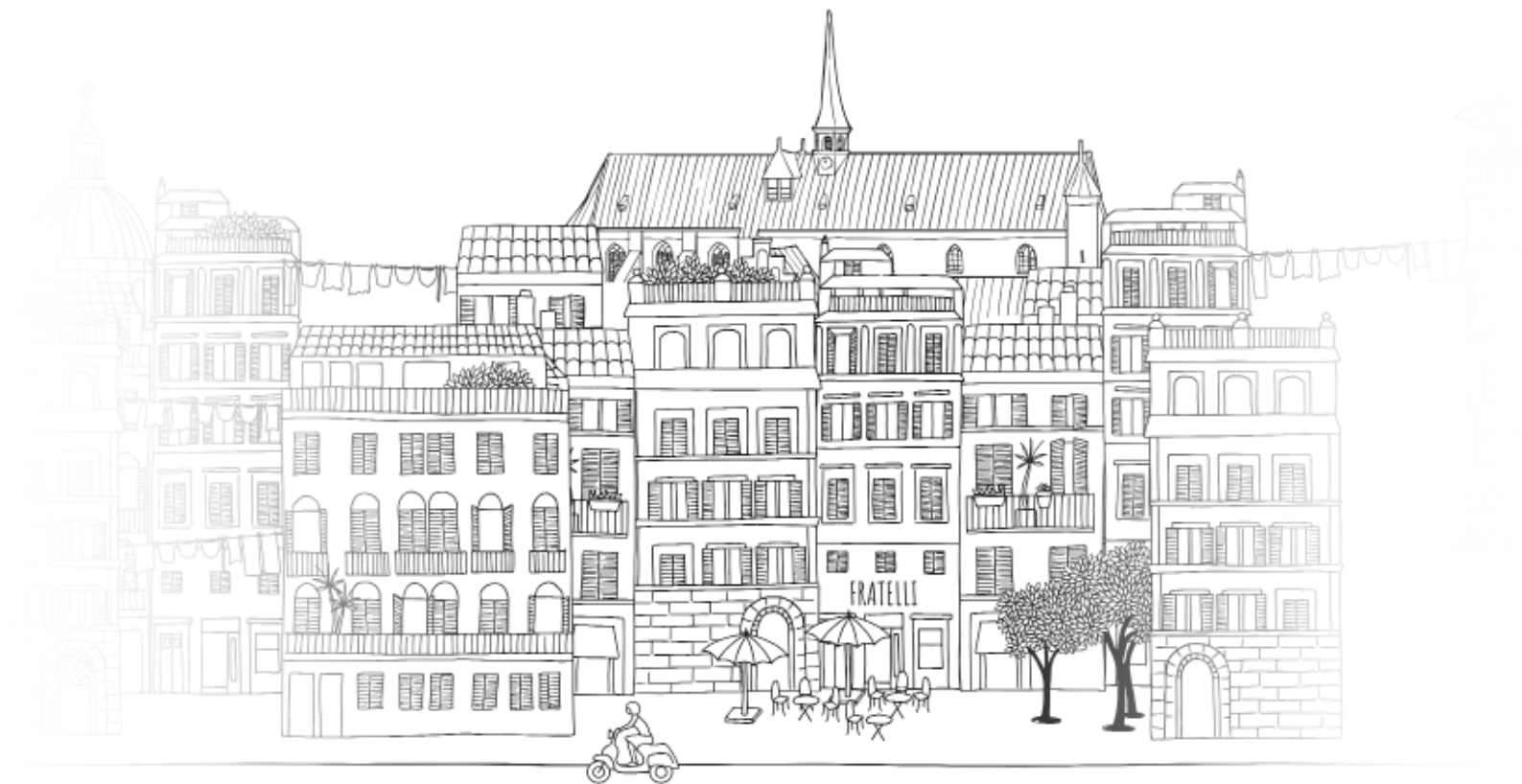


Fratelli

MENU



FRATELLI = BRØDRE

Ristorante Fratelli er skabt af brødrene Armend & Labinot
– en drøm om en autentisk og nytænkende italiensk restaurant,
hvor al mad er lavet fra bunden.

Vores dygtige tjenere guider dig gennem nøje udvalgte italienske specialiteter,
tilberedt med lokale og italienske råvarer af højeste kvalitet.

Benvenuti a Fratelli

GENEREL INFO

Vegetar, veganer eller glutenallergiker?
Spørg din tjener, så kan vi guide dig sikkert gennem vores menukort.

🌿 = vegetarisk ret 🍷 = meget stærkt

COCKTAILS

Aperol Spritz95,-
Appelsinlikør, Prosecco og Danskvand

HUGO Spritz95,-
Hyldeblomstlikør, Prosecco, Mynte og Danskvand

Campari Spritz95,-
Campari, Prosecco og Danskvand

Limoncello Spritz95,-
Limoncello, Prosecco og Danskvand

Espresso Martini109,-
Vodka, Kahlua og Espresso

Gin & Tonic95,-
Gin og Fevertree Mediterranean Tonic.

Gin Hass95,-
Gin, Lemonsoda og Mangosirup.

Dark N Stormy95,-
Rom, Lime, Gingerbeer & Bitters

Tom Collins95,-
Gin, Rørsukkersirup, Lime & Danskvand.

Cuba Libré95,-
Rom, Lime & Coca Cola

ALCOHOL-FREE COCKTAILS

Alkoholfri Gin & Tonic85,-
Tanqueray 0,0 % og Fevertree Mediterranean Tonic.

SODA & WATER

Coca Cola, Coca Cola Zero, Fanta, Sprite Zero eller Lemon33 cl. 39,- // 50 cl. 59,-

Saft fra Ryesminde: hyldeblomst, æblemost eller citronlemonade33 cl. 39,- // 50 cl. 59,-

Icetea33 cl. 39,- // 50 cl. 59,-

Vandkaraffelu. brus 100 cl. 39,- // m. brus 100 cl. 69,-

DRAFT BEER

6,5 % Grimbergen Double Ambré38 cl. 69,- // 50 cl. 79,-

6,0 % Fratelli Special IPA38 cl. 69,- // 50 cl. 79,-

5,0 % Kronenburg blanc38 cl. 69,- // 50 cl. 79,-

4,8 % Tuborg Classic38 cl. 59,- // 50 cl. 69,-

4,8% Carlsberg Pilsner38 cl. 59,- // 50 cl. 69,-

0,4 % Brooklyn special effect38 cl. 69,- // 50 cl. 79,-

WHITE WINES



Bobl Giall' Oro Prosecco75.- | 329.-

11,0 % Ruggeri SPA, Valdobbiadene.
Sparkling freshness from the heart of Valdobbiadene.
Aromas of green apples, citrus and white flowers. Light
sweetness from the grape and an elegant mousse

Rosé Cantonovo Primitivo75.- | 329.-

13,0 % Coppi Vini, Puglia.
Summer in the glass from sunny Puglia. Aromas of
strawberries, rhubarb and fresh cherries.

White Guiscargo Falanghina75.- | 349.-

13,0 % Coppi Vini, Puglia.
Elegant and fresh white wine from Puglia with mineral
notes, white stone fruit and citrus.

Hvid Meridiano Chardonnay.75.- | 349.-

14,0 % Cantine Ricchi, Monzambano.
Warm notes of ripe pineapple, butter, and citrus.
Barrel aging adds vanilla and cedarwood.

White Enosi Riesling & Sauvignon 89.- | 399.-

13,5 % Baron Di Pauli, Syd Tiro, Alto Adige
Two grape varieties, two souls. es. Riesling provides
purity and elegance, while Sauvignon contributes
depth and exotic excitement. Lively, salty, mineral and
floral.



RED WINES



Red Don Antonio Primitivo75.- | 349.-

14,0 % Coppi Vini, Puglia.
Full-bodied and fruity red wine from the heart of
Puglia. The grapes are harvested in the coolest part of
the Bari district, where the long ripening period gives
a fresher acidity and deeper aroma. The aroma offers
fresh red berries, and the taste is round, vinous and soft
- but with a wilder, more intense character than typical
for the grape.

Red Saltner Pinot Nero89.- | 399.-

13,0 % Kellerei Kaltern, Alto Adige, Syd Tiro.
Elegant mountain wine from Alto Adige with finesse
and lightness. Aromas of wild strawberries, dried roses
and a touch of herbs. Silky structure, fine acidity and
mineral freshness in the finish – Pinot Noir in northern
Italy.

Red Croce Chianti Classico Riserva . . 89.- | 399.-

14,0 % Cantine Terrebianca, Toscana.
The scent of ripe cherries, lavender and dusty country
roads – like a warm wind through the hills around Sie-
na. A wine with both pride and finesse and a noble bite
in the finish that calls for food.

Red Valpolicella Superiore89.- | 399.-

15,0 % Cantine Morini, Marano, Valpolicella.
An overwhelmingly powerful wine. Extremely low
yields and late harvest give a concentrated, almost
Amarone-like fullness. The aromas are full of dark cher-
ries, dried flowers and spicy forest floor.

THE SWEET ONES

Port Colheita(9 cl) 89.- | 699.-

20,0 % Dal'va, Valdobbiadene.
Silky and complex port with notes of dark berries, oran-
ge peel, sweet tobacco and roasted nuts.

Moscato Le Cime.(9 cl) 89.- | 399.-

14,5 % Cantine Ricchi. Monzambano, Lombardiet.
Carnation, lychee and rose petals. Deeply concentrated
with ripe fruit, Mediterranean herbs and a spicy
aftertaste.

INTERNATIONAL CLASSICS

2. Stjernesked 225,-

Breaded fish fillet on toast, smoked salmon, shrimp, fresh salad and dressing

3. Pariserbøf 195,-

Beef patty on toast, fresh salad, onion, beetroot, horseradish, capers and egg yolk

4. Moules frites 185,-

Steamed mussels with herbs, white wine, tomato sauce. Served with fries

5. Fish and Chips 195,-

Fried cod with fries and caper mayonnaise

6. Carpaccio 129,-

Thinly sliced beef tenderloin with arugula, lemon dressing and Grana

7. Bruschetta Classica 🌿 89,-

Bruschetta with fresh tomatoes, garlic, onion, fresh mozzarella and green pesto

8. Gamberi Piccante. 129,-

Large shrimp with olive oil, tomato sauce, cherry tomatoes, garlic, chili and fresh herbs

SHARED FAVORITES

9. Nachos 145,-

Tortilla chips, cheddar cheese, chicken strips, jalapenos chili og salsa dip

SANDWICH & BURGERS

SERVED WITH CRISPY FRIES

10. Parma Sandwich 155,-

Freshly baked bread with Parma ham, arugula, mozzarella and pesto

11. Classic Sandwich 🌿 145,-

Freshly baked bread with arugula, tomato, mozzarella and pesto

12. Tuna Sandwich 155,-

Freshly baked bread with tuna mousse, fresh salad, red onion and tomato

13. Classic Burger 195,-

Beef patty with cheese, burger dressing, fresh salad, tomato and pickles

14. Special Burger 235,-

Two beef patty with bacon, cheese, burger dressing, fresh salad, tomato and pickles

15. Chicken Burger 195,-

Breaded chicken breast with burger dressing, fresh salad, tomato and pickles

ALL DAY

SALADS

50. Greek Salad135,-
Tomato, cucumber, bell pepper, olives, red onion and feta cheese

51. Caesar Salad 175,-
Romaine lettuce with fried chicken breast, cherry tomatoes, croutons, Grana and dressing

52. Salmon Salad 195,-
Skin-fried salmon with shrimp, Tuscan salad, red onion, cherry tomatoes and Fratelli 's dressing

PIZZA

30. Pizza Margherita 🌿130,-
Tomato sauce, cheese, fresh mozzarella and oregano

31. Ananas Classica150,-
Tomato sauce, cheese, ham, pineapple and oregano

32. Capricciosa 155,-
Tomato sauce, cheese, chicken, goat cheese, red onion, green pesto and oregano

34. Italiana155,-
Tomato sauce, cheese, ham, salami, red onion and oregano

36. Pizza Bresaola165,-
Tomato sauce, cheese, bresaola, rocket, fresh mozzarella, green pesto and oregano

37. Pizza Parma 165,-
Tomato sauce, cheese, Parma ham, rocket, Grana, green pesto and oregano

38. Pizza Salumi Misti 🌿155,-
Tomato sauce, cheese, salami piccante. salami Napoli, bacon and oregano

39. Pizza Vegetar 🌿155,-
Tomato sauce, cheese, eggplant, bell pepper, red onion, mushrooms and oregano

40. Pizza Del Popolo 155,-
Tomato sauce, cheese, ham, mushrooms and oregano

41. Pizza Mafiosa165,-
Tomato sauce, cheese, beef, ham, bacon, mushrooms, chili, garlic oil and oregano

43. Pizza Favorita 165,-
Cheese, Parma ham, potatoes, mascarpone and oregano

45. Pizza Tuna155,-
Tomato sauce, cheese, tuna, shrimp, red onion and oregano

46. Pepperoni..... 145,-
Tomato sauce, cheese, pepperoni and oregano

Glutenfri bund + 30,- kr.

CHILDREN'S MENU

60. Pasta Bambini Bolognese99,-
Fresh pasta with beef ragout and Grana

61. Burger Bambini with Fries 110,-
Burger bun, beef patty, burger dressing, fresh salad, tomato and pickles. Served with fries

62. Chicken Nuggets & Fries.....99,-

63. French Fries 49,-

64. Bambino Margherita 🌿99,-
Tomato sauce and cheese

65. Bambino Ham110,-
Tomato sauce, cheese, and ham

66. Pizza Pepperoni 110,-
Tomato sauce, cheese, and pepperoni

3 COURSE MENU

Bruschetta Classica

Bruschetta with fresh tomatoes, garlic, onion, fresh mozzarella and green pesto

Pappardelle ai Porcini

Pappardelle with wild mushrooms, bacon, rosemary and Parma ham

Filetto di Manzo

220g Beef tenderloin with garlic butter, fresh herbs, potatoes and garnish. Choose between: Pepper or béarnaise sauce

Tiramisu

Mascarpone, espresso, Kahlua, ladyfingers and cocoa

3 COURSES WITH PASTA 299,-

3 COURSES WITH BEEF 399,-

GRILL

80. Ribeye 329,-

300g Beef ribeye steak french fries and garnish. Choose between: Pepper or béarnaise sauce

81. Filetto di Manzo 325,-

220g Beef tenderloin with garlic butter, fresh herbs, potatoes and garnish. Choose between: Pepper or béarnaise sauce

82. Salmone Salsa al Pepe. 249,-

180g Salmon fillet. Potatoes, garnish and pepper sauce

83. Pollo alla Cacciatora. 289,-

180g Chicken breast with potatoes, tomatoes, olives, red onion, mixed mushrooms, chili and fresh herbs

PASTA

20. Tagliatelle Frutti di Mare. 169,-

Homemade tagliatelle with mussels, shrimp, tomato sauce, cherry tomatoes, fresh chili and herbs

21. Lasagne 159,-

Homemade pasta with beef Bolognese, béchamel sauce and Grana

22. Pappardelle ai Porcini 179,-

Pappardelle with wild mushrooms, bacon, rosemary and Parma ham

25. Cannelloni al Forno. 179,-

Cannelloni with ricotta and spinach, gratinated in the oven

26. Ravioli Straccetti 189,-

Grana Ravioli. Beef tenderloin, red onion and fresh tomatoes

RISOTTO

27. Risotto della Casa. 179,-

Arborio rice with butter, Grana, chicken breast, mixed mushrooms, leeks and fresh herbs

COFFEA & TEA

Espresso normal or decaf.	35,-	Iced coffee	49,-
Espresso doppio	45,-	Hot cocoa with whipped cream.	59,-
Americano normal or decaf.	45,-	Irish coffee	109,-
Cortado	45,-	Black coffee, Irish whiskey, muscovado sugar and whipped cream	
Cappuccino.	55,-	Tea	55,-
Cafe Latte	59,-	Choose between: black, green, rooibos or	

DESSERTS

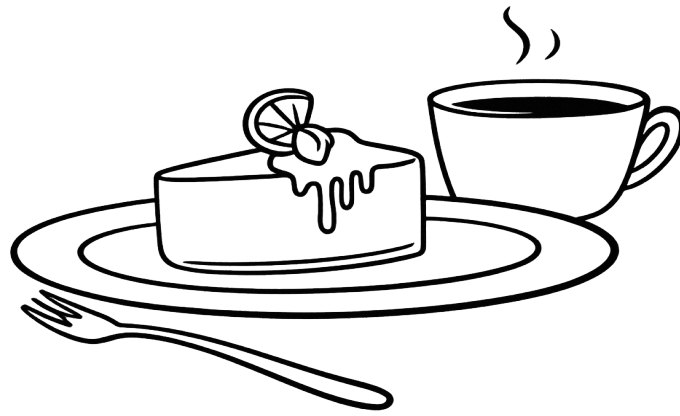
90. Tiramisu	89,-
Mascarpone, espresso, Kahlua, ladyfingers and cocoa	
91. Torta al Cioccolato	89,-
Lava chocolate cake with vanilla ice cream	
92. IS	89,-
3 scoops of dessert ice cream: chocolate, vanilla and strawberry	

SPIRITUOSA

25 % Limoncello Pallini	3 cl. 45,-	25 % Sambuca Pallini	3 cl. 45,-
Sweetness with a slight candy-like note. Like lemon curd, sour lemon candy. From lemons from the Amalfi Coast.		Clear anise liqueur. Notes of licorice, cardamom and flowers.	
42 % Grappa Moscato bianco.	3 cl. 59,-	40 % Rom Venezuela Carupano Reserva 21 Solera	3 cl. 79,-
Notes of flowers, peach, almonds and light sweetness.		Venezuelan rum with distillates aged up to 21 years. Notes of caramel, tobacco and orange.	
45 % Grappa Amarone 5 år	3 cl. 79,-	46 % Rom Land Selection Plantaray 12 år	3 cl. 99,-
Barrel-aged, amber-colored grappa. With notes of cherry, dark fruit, mint and hazelnut. Full-bodied and powerful.		From 7 distilleries including Trinidad, Panama and Jamaica. Aged in bourbon, cognac and Moscatel barrels.	
50 % Grappa Barolo 20 år	3 cl. 99,-	44 % Cognac Double Cask PX Finish 1. cru	3 cl. 99,-
A rare 20 year barrel aged grappa on Nebbiolo. Complex and silky with notes of tobacco, chocolate and warm spices.		Soft and complex cognac aged partially in PX sherry casks. Notes of raisin, chocolate, spices and nougat.	

COFFEE & CAKE 89,- KR

Specialty coffee: +10 kr.



A sweet moment -

enjoy a cup of coffee with today's cake!

Applies to all cakes from the

cake display until 4 pm

Fratelli