



UNDER URET
Café og drinks

WELCOME TO "UNDER THE CLOCK"

Our menu is designed with great taste in mind, and virtually everything is made from scratch in order to offer you, our guest, a unique experience.

If you are allergic, then please inform us, so we can adapt the menu to your needs.

If you would like to order our brunch, you simply pick out what you want to eat by filling in the menu slip at your table. If you need help, we will be on hand to assist you.

If you are allergic to gluten, we offer a gluten-free bun which can replace the ordinary bread.

Gluten free bun replacement DKK 15,-

Should we inadvertently make a mistake, please inform one of our waiters to allow us to put things right immediately.

If you are happy, we are happy. Therefore, it is our most important job to make sure that you leave here with a good experience.



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BRUNCH PLATE

Served every day until 14.00

Compose your own brunch from our list of over 20 different delicacies. See our separate menu.

3 COMPONENTS **DKK 90,-**

5 COMPONENTS **DKK 140,-**

7 COMPONENTS **DKK 175,-**

+ ADDITIONAL COMPONENT **DKK +25,-**

**+ COFFEE, TEA AND JUICE
AD LIBITUM** **DKK +100,-**

Offer must be chosen by everyone at the table.

SMALL AND TASTY

CROISSANT **DKK 25,-**

NORDIC STONE AGE BREAD **DKK 35,-**

Served with butter and fruit compote.

ORGANIC BROWN ROLL **DKK 45,-**

Served with butter and fruit compote.

ORGANIC BROWN ROLL **DKK 65,-**

Served with wild boar salami with apples and juniper, solid cheese from Sønderhaven Dairy Farm and greens.

HOMEMADE CAKE **DKK 40,-**

Served with fruits. Choose between creme fraiche or whipped cream.

Options: Vanilla ice cream. **DKK +20,-**

CHIA PORRIDGE **DKK 60,-**

- with pineapple, berries, toasted coconut flakes and roasted chocolate.

CHIA PORRIDGE **DKK 60,-**

- with yogurt topped with blueberries, kiwi, banana and crunchy muesli.

YOGURT **DKK 60,-**

- with fruit compote, crunchy muesli, fruit and berries.



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JUST A SNACK

See our seasonal starters on the blackboard by the bar

BOWL OF CRISPY FRIES **DKK 40,-**

Served with homemade mayo.

TOASTED GARLIC BREAD **DKK 45,-**

Bread toasted with herbal-garlic butter.

Option: Cheese **DKK 10,-**

URETS SNACK BOARD **DKK 70,-**

Grilled garlic bread, grilled bell pepper cream, root chips and spicy almonds.

SMALL NACHOS WITH CHEESE **DKK 78,-**

Served with guacamole, sour cream and tomato salsa.

Option: Spicy chicken. **DKK +25,-**

COLD SMOKED SALMON **DKK 100,-**

With horseradish cream, fried capers, green asparagus, apple, little salads and rye crisps.

URET TAPAS BOARD **DKK 160,-**

Grilled potatoes with chorizo and chilimayo, wild boar salami with apples and juniper, pickled red onion, today's cheese, olives, crispy shrimp with green mayo, bruschetta bread with grilled bell pepper cream, crispy rye chips.

Served with bread.

VEGAN DISHES

GLUTEN FREE BUN OPTION DKK 15,-

VEGAN SANDWICH **DKK 135,-**

Organic bun spread with artichoke cream, crispy salads, fried avocado, pickled red onion, cucumber, crisp crudité and crushed wasabi peas.

Option:
Crispy fries or green salad. **DKK +25,-**

VEGAN BURGER **DKK 135,-**

Organic bun spread with grilled bell pepper cream, grilled veggie steak, crispy salads, cucumber, tomato and pickled red onion.

Option:
Crispy fries or green salad. **DKK +25,-**

VEGAN SALAD **DKK 155,-**

Crispy cabbage salad with homemade falafel, edamame beans, avocado, buckwheat grains, blueberry and mango/chili dressing.

Served with bread.



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SANDWICHES AND MORE

GLUTEN FREE BUN OPTION DKK 15,-

UNDER URET TOAST **DKK 110,-**

Grilled ham and cheese on country bread

smearred with mustard cream.

Option:

Crispy fries or green salad. **DKK +25,-**

CLUB SANDWICH **DKK 135,-**

Grilled chicken on toasted focaccia, spread

with spicy curry mayo, lettuce, pineapple salsa, cucumber, tomatoes, onions and bacon.

Option:

Crispy fries or green salad. **DKK +25,-**

SPICY STEAK SANDWICH **DKK 155,-**

180 g grilled South American beef

tenderloin on toasted focaccia, spread with

chilli mayo, lettuce, pickled green tomatoes,

onion marmalade and cornichons.

Option:

Crispy fries or green salad. **DKK +25,-**

SALMON SANDWICH **DKK 135,-**

Organic bun spread with avocado creme,

cold smoked salmon, salat, cucumber,

cottage cheese, pickled green onions and

wasabi nuts.

Crispy fries or green salad. **DKK +25,-**

UNDER URET LUXURY

OPEN SANDWICHES

1. Egg, prawns, radish, mayo,

asparagus and lemon.

2. Potato with green mayo, crispy

bacon, radish, pickled red onion and herbs.

3. Cold smoked salmon with horseraddish

cream, avocado, pickled red onions and

herbs.

4. Warm danish liver pâté with apple, corni-

chons and crispy bacon.

2 PCS. **DKK 140,-**

3 PCS. **DKK 180,-**



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SALADS

SALAD WITH GRILLED **DKK 155,-**

GOAT CHEESE

Grilled Goat Cheese, roasted country bread with acacia honey and spicy almonds.

Served on crispy salads with pear, cucumber, pickled green tomatoes and parsley vinaigrette.

CAESAR SALAD **DKK 135,-**

Crispy breaded chicken, romaine salad, pickled green tomatoes, pickled red onions, flakes of Parmesan, crispy croutons and homemade Caesar dressing.

STEAK SALAD **DKK 155,-**

Grilled, soya-marinated beef tenderloin, lettuce, spelt grains tossed in parsley vinaigrette, cucumber and pickled green tomatoes.

SALAD WITH GRILLED **DKK 155,-**

SALMON

With cucumber, green asparagus, horse radish, grilled potatoes and herb oil.

BURGERS

CHICKEN BURGER **DKK 135,-**

Crispy bun spread with chilli mayo, crispy breaded chicken fillets, lettuce, tomatoes, cucumber relish and bacon.

Option: Crispy fries or green salad.

Extra cheese. **+DKK 10,-**

CLASSIC BURGER **DKK 150,-**

Crispy bun spread with house dressing, 200 g beef from Danish cattle, lettuce, tomatoes, cucumber relish and bacon.

Option: Crispy fries or green salad.

Cheese. **+DKK 10,-**

Extra beef. **+DKK 30,-**

BURGER WITH GOAT **DKK 170,-**

CHEESE

Crispy bun spread with house dressing, 200 g beef from Danish cattle, grilled goat cheese, lettuce, red onion, tomatoes and cucumber relish.

Option: Crispy fries or green salad.



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HOT DISHES

NACHOS

DKK 115,-

Hot, crispy tortilla chips with mozzarella, grated cheddar and jalapeños.

Served with guacamole, sour cream and tomato salsa.

With spicy chicken:

DKK +30,-

Option: Dressings

Cuacamole and tomato salsa

DKK +10,-

Creme fraiche.

DKK +5,-

UNDER URET PASTA

DKK 145,-

Fettucine in creamy golden sauce with onion, chili, basil and thyme.

Served with grilled veggies and crispy breaded chicken fillets.

STEAK AND FRIES

DKK 180,-

200 g grilled fillet of tender beef, seasonal green salad, crispy fries and tarragon cream.

FETTUCINE WITH GRILLED SALMON

DKK 165,-

Fettucine turned in lemongrass cream sauce, green asparagus, sugar peas, padron fruits and grilled salmon.

EVENING MENU

SEE OUR SEASONAL MENUS ON

THE BLACKBOARD BY THE BAR:

2 DISHES

DKK 275,-

3 DISHES

DKK 325,-

FRENCH

DKK 195,-

COCKEREL BREAST

Served with herbal cream sauce, seasonal vegetables, grilled cabbage and crushed potatoes.

GRILLED SALMON

DKK 210,-

Grilled salmon with seasonal vegetables, grilled potatoes, creamy citrus sauce with green oil.

RIBEYE STEAK

DKK 230,-

250 g. tender and juicy ribeye steak with crispy fries, grilled padrón, tarragon cream and seasonal green salad.



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CHILDREN'S MENU

For children up to 12 years

CHILDREN'S BRUNCH **DKK 70,-**

(Served until 14.00.)

Scrambled eggs, sausage, bacon,
homemade waffle with syrup and fruit,
snack greens, Nutella and bread and
butter.

CHILDREN'S BURGER **DKK 65,-**

Crispy bun with ketchup, beef from
Danish cattle, bacon, salad, tomato,
cucumber and bacon, French fries
and tartar sauce.

CHICKEN NUGGETS **DKK 65,-**

With crispy French fries, veggie snacks,
ketchup and remoulade.

CHILDREN'S ICE CREAM **DKK 45,-**

Vanilla ice cream with fresh fruit and
marshmallows.

DESSERTS

HOMEMADE CAKE **DKK 60,-**

Served with vanilla ice cream and
berries.

CHOCOLATE CAKE **DKK 75,-**

Chocolate cake with caramel sauce,
berries, crystallized chocolate and
vanilla ice cream.

ALMOND MERINGUE **DKK 75,-**

Almond meringue with passionfruit
syrup, blueberries, roasted chocolate
and vanilla ice cream..

HOMEMADE WAFFLES **DKK 75,-**

With vanilla ice cream, caramel sauce,
berries and crystallized chocolate.

CHEESE PLATE **DKK 75,-**

3 kinds of cheeses served with crisp
and sweet garniture.

For this we recommend a glas of **+DKK 59,-**
Warre's Otima 10 years port.



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DRINKS

ICED WATER

DKK 20,-

Iced water is free with other drinks, otherwise per person

SOFT DRINKS

DKK 36,-/50,-

(32 CL / 50 CL)

Coca-cola Zero Sugar, Coca-cola

Carlsberg Sport, Sprite Zero, Scweppes

Lemon

LEMONADE

DKK 60,-

Homemade freshly squeezed lemon.

ICED TEA

DKK 60,-

Homemade with fruits of the forest tea.

FRESHLY SQUEEZED ORANGE

JUICE (SMALL/LARGE)

DKK 38,-/58,-

NATURFRISK

DKK 42,-

Apple juice, Elderflower, Black Currant, Rhubarb.

GINGERBEER (ORGANIC)

DKK 50,-

With ginger and lemon.
(alcohol-free).

BOTTLE OF SODA 25 CL

DKK 36,-

Schweppes Lemon, Schweppes

Tonic, Schweppes Ginger Ale, Cocio,

Fanta Orange, Ramlösa Original, Ram-

lösa Citrus, Ramlösa Still, Coca-Cola,

Coca-Cola Zero, Raspberry soda

FRUIT SMOOTHIES

MACAI

DKK 60,-

Mint, pineapple, lemon, orange juice

and ginger.

ENERGY KICK

DKK 60,-

Strawberry, banana, elderflower

and orange juice.

DETOX

DKK 60,-

Carrot, ginger and apple.

PINEAPPLE BOOST

DKK 60,-

Apple, pineapple, banana and ginger.

POWER SHAKE

UNDER URET MILKSHAKE

DKK 60,-

Made with vanilla milk

Choose from: Strawberry, banana,

chocolate or vanilla.



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BEER

STANDARD DRAFT BEER

DKK 38,-/58,-

Tuborg Classic og Carlsberg

Pilsner

CRAFT BEER 0,25/0,50L

DKK 45,-/68,-

Crimbergen Double Ambree 0,33/0,50L **DKK 45,-/68,-**

Crimbergen Blonde 0,33/0,50L **DKK 45,-/68,-**

Kronenburg I664 Blanc 0,25/0,50L **DKK 45,-/68,-**

Brooklyn Lager 0,25/0,40L **DKK 45,-/68,-**

Jacobsen Yakima Ipa 0,25/0,40L **DKK 45,-/68,-**

Jacobsen brown Ale 0,25/0,40L **DKK 45,-/68,-**

Jacobsen Sæson 0,25/0,40L **DKK 45,-/68,-**

BOTTLED BEER

DKK 38,-

Tuborg Pilsner, Tuborg Rå,

Carlsberg I883

CRAFT BEER

Erdinger Hefe 0,50L **DKK 50,-**

Brooklyn Ipa 33cl **DKK 50,-**

Kronburg Blanc 33cl **DKK 50,-**

NON-ALCOHOL BEER

Brooklyn Special Effect Hoppy Lager 33cl **DKK 45,-**

Carlsberg Nordic Pilsner 33cl **DKK 45,-**

COFFEE

All our coffees are made latte-style with milk, but do say if you want oat milk or lactose-free milk.

FILTER COFFEE (CUP)

DKK 30,-

Medium coffee roast blend **REFILL DKK 20,-**

from Brasil Cerrado, Guatemala

Lagos and Costa Rica

Tarrazu SHC. 100% arabica

FILTER COFFEE (JUG)

DKK 98,-

DOUBLE ESPRESSO

DKK 40,-

Dark roasted coffee blend from Colombia

Supremo, Honduras SHC and Brasil Cerrado.

100% arabica.

CORTADO

DKK 45,-

Double espresso with a little milk froth.

LATTE MACCHIATO

DKK 50,-

Single shot espresso with steamed milk.

CAPPUCCINO

DKK 40,-/48,-

(SMALL/LARGE)

Espresso with chocolate

sprinkles and steamed milk / double espresso

with chocolate sprinkles and steamed milk.



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CAFÉ LATTE **DKK 40,-/48,-** **(SMALL/LARGE)**

Espresso with steamed milk / double espresso with steamed milk.

CAFÉ LATTE WITH SYRUP **DKK 45,-/52,-** **(SMALL/LARGE)**

Choose from: Vanilla, caramel, chocolate or hazelnut.

HOT CHOCOLATE **DKK 50,-**

Dark Callebaut chocolate 60% and whole milk with whipped cream and chocolate sprinkles.

CAFÉ CHOCO **DKK 60,-**

Double espresso and hot chocolate made with Callebaut chocolate with whipped cream.

ICED COFFEE **DKK 55,-**

Double espresso and coffee beans blended with vanilla milk and ice cubes.

ICED LATTE **DKK 48,-**

Double espresso with ice cubes and cold whole milk.

ICED LATTE WITH SYRUP **DKK 53,-**

Choose from: Vanilla or caramel, chocolate or hazelnut.

CHAI LATTE **DKK 45,-**

Ginger – cinnamon – cardamom – clove tea blend.

1/3 boiling water and 2/3 hot milk with vanilla syrup.

GINGER TEA **DKK 45,-**

Freshly grated ginger, lemon juice, honey and fresh mint.

GREEN MATCHA **DKK 45,-**

Matcha is Japanese, finely ground tea, grown very slowly on shady plantations.

Packed with antioxidants.



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TEA

TEA (GLASS/POT) DKK 35,- / 75,-

EARL GREY - A lovely rich spring Darjeeling with bergamot.

LIQUORICE TEA - Revolutionary tea with liquorice root, star anise, aniseed, fennel, orange peel, cinnamon and chili. Intense liquorice flavor. (Decaf)

GREEN QUINCE TEA - Chinese, green Sencha with quince, mallow flower and cornflower.

LEMON GRASS - Pure herbal tea, consisting exclusively of lemon grass. (Decaf)

BLACKCURRANT TEA - Black tea (93.5 %), flavourings, blackberry leaves, raspberry leaves (1.5 %)

CAFETIERE (SMALL/LARGE) DKK 45,- / 88,-

Medium coffee roast blend from Brasil Cerrado, Guatemala Lagos and Costa Rica
Tarrazu SHC. 100% arabica



*Wine
list*



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DESSERT WINE

	I Class	I Bottle
 AMATISTA, MOSCATO, VALENCIA Semisweet aromatic wine – made from Moscato.	45,-	230,-
 WARRE'S OPTIMA 10 YEAR TOWNY 50 cl. Bouquet of ripe fruit with a lovely delicate and smooth flavour with a nuance of nuts, tangerine and apricot. Served cold.	59,-	425,-

SPARKLING WINE







 CODORNIU 1551, CAVA ROSÉ Pink tones of medium-high intensity. Thin bubbles		275,-
 SAINT LOUIS SPARKLING DEMI SEC NV Semi-sweet and refreshing, easy to drink French sparkling wine. Fruity aroma of peach and tropical fruits and fine bubbles.	59,-	285,-





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	I Glass	I Bottle
 SAINT LOUIS SPARKLING ROSÉ NV Sparkling semisweet rosé – with plenty of berries in both taste and bouquet.	59,-	285,-
 LÉONCE BOCQUET- CRÉMANT DE BOURGOGNE Freshly delicate flavour with a smooth and exotic bouquet.		295,-
<hr/> CHAMPAGNE		
 SAINT MAURICE BRUT CHAMPAGNE It presents itself fruity and rich with a fine acidity balance with lovely bubbles that sneak around the glass.		575,-
 MOËT & CHANDON, BRUT IMPERIAL Delicate, well-balanced with a soft and harmonious finish.		750,-
 MOËT & CHANDON, NECTAR Néctar Impérial is a complete, generous and dynamic cham- pagne that is faithful to the Moët & Chandon's style.		845,-
 MOËT & CHANDON, ROSÉ IMPERIAL A lively, intense bouquet of red fruits, floral nuances of rose and a slight hint of pepper.		895,-





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CHAMPAGNE BOLLINGER SPECIAL CUVÉE

The Special Cuvee opens with elegant, well-delineated aromas of honey, brioche, roasted nuts, orange zest, flowers and peaches, of which appear on the palate in a classy, finessed expression of the house style.

I Class

I Bottle

950,-



DOM PERIGNON

The Dom Perignon vintage champagne is, undoubtedly, the most famous of all Cuvée de Prestige champagnes. Dom Perignon Vintage is the flagship of house Moet & Chardon and today, depending on the vintage, it is produced from 60% Chardonnay grapes and 40% Pinot Noir grapes.

1895,-

WHITE WINE



DONNA VERANO SAUVIGNON BLANC

Aromatic – melon – passionfruit – pineapple

60,-

275,-



RIDERS HILL, CHARDONNAY

Nice yellow color and a characteristic over-seas Chardonnay with a bouquet of pineapple and tropical fruit.

60,-

280,-





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BESTHEIM, RIESLING CLASSIC



A frank, mineral attack, with ripe lemon aromas. A beautiful balance and a beautiful length embellish this wine.

1 Bottle

285,-

THE 3 WOOLY SHEEPSAUVIGNON BLANC



A modern wine with undertones of pineapple and grapefruit.

325,-

MENADE, VERDEJO, RUEDA



A balanced and tasty. Brimming with concentrated varietal and mineral aromas

325,-

CHATEAU STE. MICHELLE, DRY RIESLING -



OLUMBIA VALLEY, WASHINGTON STATE

Riesling with a little peach and mandarin sweetness.

335,-

MAISON LOUIS JADOT, PETIT CHABLIS,



BOURGOGNE, CHABLIS

Clear fruit notes of peach, pear and grapefruit.

360,-





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ROSÉ WINE

I Class

I Bottle



**FOSSA GRANARA, TOMMASI CHIARETTO ROSÉ,
BARDOLINO CLASSICO**

65,-

285,-

Sweet berries - sage - orange



**CHÂTEAU DE FESLES ROSÉ D'ANJOU
"LA CHAPELLE"**

65,-

295,-

A rosé with salmon hues and bright reflections.
It has a nose with aromas of red fruits. During the
tasting, the attack is fresh, round with fat and length.



WESZELI, ROSÉ EDEN, KAMPTAL

335,-

Weszeli's rose is an 80/20 blend of Zweigelt and
Cabernet Franc; it is subtle and delicately spicy on
the nose gentle and fruity on the palate, quite mild and
pleasing.





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RED WINE

I Glass

I Bottle



ROCCALANA, MONTEPULCIANO D'ABRUZZO

60,-

275,-

A rich red wine, with layer upon layer of damson and morello cherry flavours and a long elegant finish.



ANCIENS TEMPS

65,-

280,-

A full-bodied red wine - powerful but harmonious living with soft, juicy fruit and gentle spicy oak.



PETER LEHMANN, WILDCARD

SHIRAZ/CABERNET SAUVIGNON

285,-

Bouquet of flowers and dark fruit and mellow taste.



ZINGLED OUT, ZINFANDEL, LODI

320,-

Dark colour and full-bodied wine with chocolate and vanilla.





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BODEGAS TEMPORE, GENERACIÓN

76 TEMPRANILLO

It's rich in fruity flavors of red berries in the optimum moment of ripeness. It has a seductive velvety entrance in the mouth that give way to a great combination of lush fruits and wood in perfect harmony. An expressive round taste that leaves a pleasant and exciting aftertaste.

I flaske

325,-



CLOS HENRI, PETIT CLOS - PINOT NOIR,

MARLBOROUGH

Light and silky textured, weaving savory, ne-grained tannins and focused acidity with stony minerality, juicy cran-raspberry fruit, cinnamon and stalks

345,-



TOMMASI, RIPASSO VALPOLICELLA

CLASSICO SUP

Classical Ripasso - full-bodied and warm.

455,-





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PSI SISSECK

Red berries – viol – blackberry – intense

I Bottle

750,-



VERBENA, BRUNELLO DI MONTALCINO,

TOSCANA

A big, full-bodied wine bursting with fruit and sheer energy. with sweet tannins.

775,-

