

ROOM SERVICE MENU



**AC HOTEL BELLA SKY
COPENHAGEN**

ROOM SERVICE MENU

TO PLACE YOUR ORDER

Order directly from your TV in the Room or T : 3546
For delivery at the room: Charge DKK 50,- per delivery

BREAKFAST

Served from 6.30 to 10.30

Continental Breakfast 180

Organic buns, bread and croissant. Bacon and sausage, scrambled eggs with ketchup, pancake with syrup, 2 cold cuts and cheese with butter og marmelade.
Coffee or tea and orange- or applejuice.

Sporty Breakfast 180

Organic wholegrain bun and chia ryebread.
Øllingegaard yoghurt with müsli and syrup.
Healthy pancake with corn and chili.
Soft boiled egg, cottage cheese, avocado and smoked salmon.
Coffee or tea and todays homepressed juice.

MENU

Served from 12.00 to 22.00

Grilled bread with burrata, tomato and basil 105
Extra: Chicken or cured ham from Henrikfälts 35
Heart lettuce with grilled chicken, anchovy mayo, North Sea cheese
and butter roasted croutons 125
Cabbage with baked tomatoes, edamame beans, avocado, spinach
and sesame seeds 105

SMALL DISHES

Cured ham from Henrikfälts 75
Hummus with grilled bread 75
Avocado with roasted sesame and smoked paprika 85
Burrata with tomatoes and basil 105
Hand pilled shrimps with potatoes and tarragon 135
Fish and chips with sauce tartare 125
Chicken nuggets with lemon thyme and garlic mayo 95

MAIN COURSES

Linguine with salmon, spinach, cream sauce and lemon 160
Grilled burger "Nordic Beef" with brioche bun, bacon from Henrikfälts,
North Sea cheese, garlic mayo and tomato/onion relish 170
Served with fries or mixed salad

DESSERTS

Tiramisu with browned butter foam 85
Elderflower panna cotta with berries, crumble and buttermilk 85

Ingredients are seasonal and the menu can therefore be subject to minor changes and availability. Prices are in DKK and include VAT and service.

Concerns about allergies or special diets, please contact our staff.

DRINK MENU

CHAMPAGNE & SPARKLING

GLASS / BOTTLE

- NV Anna de Cordiniu Rosé Brut, Cordiniu 65 / 345
NV Reserve Particulière, Brut, Nicholas Feuillatte 115 / 625
NV Henri Giraud 'Esprit de Giraud' Brut Ay, Champagne, France 750
2006 Dom Perignon Epernay, Champagne, France 2200
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WHITE WINE

GLASS / BOTTLE

- 2015 Clamor Chardonnay Blend, Raimat, Spain 60 / 295
2014 Riesling, By The Glass, Villa Huesgen, Mosel 65 / 305
2015 Pinot Grigio, Le Rosse, Tommassi, Veneto 70 / 345
2014 Domäne Wachau 'Terrassen' Grüner Veltliner Wachau, Austria 75 / 310
2015 Jean Pabiot 'Fines Caillottes' Sauvignon Blanc
Pouilly-Fumée, Loire Valley, France 115 / 495
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RED WINE

GLASS / BOTTLE

- 2013 Zinfandel, Brazin, Lodi, U.S 80 / 395
2014 M. Chapoutier, Crozes Hermitage Syrah Rhône Valley, France 85 / 400
2015 Bourgogne Rouge, Couv des Jacobins, Louis Jadot 85 / 445
2012 Umberto Cesari 'Sangiovese di Romagna' Riserva
Cabernet Blend Emilia-Romagna, Italy 90 / 485
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ROSÈ WINE

GLASS / BOTTLE

- 2014 Rosado, Cab. Sauvignon/Merlot, Clamor, Raimat 60 / 295
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BEER & CIDER / ØL & CIDER

Foreign bottled beer/Udenlandsk flaskeøl

- Heineken, Netherlands 45
Edelweiss Snowfresh Hefeweizen, Germany 65
Happy Joe Organic Apple Cider, Finland 65

Local beer from Amager Bryghus/Lokaløl fra Amager Bryghus - 500ml

- Amager Fælled - Golden ale, light and mild with a touch of honey and elderflower 65
Bryggens Blonde - Golden ale, sweet malty with fresh flower tones 65
Christianshavns Pale Ale - Amber ale, light caramel sweetness with fresh citrus aroma 65
Brown ale - Orange brown ale, light tones of roasted nuts and chocolate 65
Sundby Stout - Black, sweet light tones of chocolate and liquorice 65
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NON ALCOHOLIC / ALKOHOLFRI

- Pepsi, Pepsi Max, 7UP, Mirinda Orange 35
Iskilde mineral water (still or sparkling) 70 cl. 70

Organic juices from Bornholm/Økologiske juicer fra Bornholm

- Elstar Apple, Holsteiner Apple, Rhubarb, Blackcurrant,
Elderflower, Raspberry, Orange 25 cl. 35