

Café Trolld

Enchantingly low prices!

Happy Hour
everyday 3pm – 7pm

www.cafetrolld.dk

Open Sun - Wed 8am - 2am / Thu - Sat 8am-5am
Vesterbro Torv • 1620 København V • Tlf. 33 31 34 14

Soft drink 0,5 l. 32,-

Draft beer

Tuborg reg./Classic large/small. 30/23,-

Carlsberg large/small 30/23,-

Large half & half 48,-

Jacobsen and imported beer large/small 50/34,-

Bottled beer

Import beer 0,5 l/0,33 l 55/44,-

Regular 35,-

Guld 39,-

Organic beer from Nørrebro Bryghus *various* pr. bottle 55,-

Buy 5 bottles 199,-

Wine – The great wine from Chile

Glass 30,-

1/1 bottled of wine *Save 50,- per bottle* 169,-

Spirits

10 shots *pick one type of liquor* 100,-

Double up on house pours *gin, rum, vodka, whisky 4 cl.* 30,-

Charles Mignon, Grand reserve 75. cl 299,-

Save 100,- pr. bottle

Martini Asti or Spumante pr. bottle 199,-

Save 100,- pr. bottle

Luxury Champagne

Chandon Dom perignon 1.495,-

Save 500,- pr. bottle

The kitchen
Open everyday 8am - 11pm
Please order food and drinks at the bar

Breakfast

Mon – Fri 8am – 2pm / Sat and Sun 8am – 3pm

White bread with cheese or meat	20,-
<i>Choose from ham and cheese</i>	
Boiled egg with 2 slices of bread and butter	39,-
White bread with cheese or meat + a large cup of coffee.. . . .	39,-
<i>Choose from ham and cheese</i>	
Croissant	20,-
<i>Choose from plain and chocolate</i>	
Small breakfast with fresh bread	35,-
<i>Butter, cheese, marmelade and fruit</i>	
Small breakfast for kids..	35,-
<i>Bread w. cheese/meat, fresh fruit, nutella and raisins</i>	
Bacon and eggs with bread and butter	59,-
Fruit bowl with a mix of fresh fruit	45,-
Yoghurt with fresh fruit, muesli and syrup	45,-

Large Brunch 99 kr.

Mon – Fri 8am – 2pm

Incl. Coffee and 1 glass of organic juice. Fried eggs, ham, brie, scrambled eggs, bacon, sausages, pancakes, marmelade, fruit and homemade bread.

Large Brunch 79 kr.

Mon. – Fri. 8am – 2pm

Fried eggs, ham, brie, scrambled eggs, bacon, sausages, pancakes, marmelade, fruit and homemade bread. *Not including coffee and juice.*

Large Vegetarian Brunch 99 kr.

Mon – Fri 8am – 2pm

Incl. Coffee and 1 glass of organic juice. Fried eggs, scrambled eggs, brie, Greek yoghurt with muesli, pancake, fruit and homemade bread.

Weekend Brunch 99 kr.

Saturday & Sunday buffet! From 9am to 3pm

Buffet & Coffee ad libitum! Fried eggs, scrambled eggs, bacon, sausages, potatoes, ham, chicken, meatballs, herring, toppings, brie, pie, pancakes, fruit, yogurt, marmelade and several kinds of bread, juice, tea, coffee, chocolate and much more.

Rate for children under the age of 12 69,-

Also available for take away

Sandwich

All served with freshly mixed salad

Roast Pork	79,-
<i>with salad and red cabbage</i>	
Salmon with smoked creame cheese	79,-
<i>with tomato, cucumber and purple onion</i>	
Grilled chicken and bacon.	79,-
<i>with dressing</i>	
Tuna and shrimp.	79,-
<i>with dressing and capers</i>	
Chicken salad	79,-
<i>with tomato, cucumber and bacon</i>	
Ham and cheese	79,-
<i>with dressing, tomato and red pepper</i>	
Club sandwich	79,-
<i>with chickenbreast, bacon, tomato, lettuce and bread</i>	

Salads

All served with freshly mixed salad, bread and butter

Chicken salad	79,-
<i>with chicken, bacon, tomato and curry dressing</i>	
Salmon salad.	79,-
<i>with smoked salmon and dill dressing</i>	
Caesar salad with chicken	89,-
<i>with croutons and Parmesan cheese</i>	
Tuna Mousse salad	79,-
<i>homemade tuna mousse with shrimp and capers on toasted bread</i>	
Extra bread with butter.	10,-
Bowl of salad as a side for your lunch	29,-

Pies and Toast

All pies are served with bread and butter

Vegetarian pie with goat cheese and spinach	69,-
Quinche Lorraine	69,-
Toast with ham and cheese	59,-
<i>Served with salad and dressing</i>	

Nachos

With cheese + various dips	60,-
With chicken + various dips	73,-

Lunch

Everyday from 10am-5pm

Lunch Steak – 140 gram	77,-
<i>with potatoes and gravy</i>	
Old-fashioned beef sandwich	79,-
<i>ketchup, mustard, remoulade, Danish cucumber salad, soft - and roasted onions</i>	
Bowl of salad	29,-
<i>as a side order for your lunch</i>	
3 kinds of cheese with bread and butter	69,-
3 kinds of herring with bread and butter.	99,-
Fillet of fish with remoulade, lemon and two slices of bread	69,-
Warm liver pâté with bread, bacon and pickled greens.	59,-
Chicken salad with bacon on toast or homemade white bread	69,-
Eggs with tomato, shrimps and mayonnaise	65,-
<i>on toast or homemade white bread</i>	
French fries incl. chili dressing	39,-

Outstanding Trolde Burgers

All burgers are served in a crisp bun with a side of delicious Flensted french fries or pan-fried potatoes

Trolde beef burger	109,-
<i>crispy bacon, cheddar cheese, lettuce, tomato, onion, cucumber and chili dressing</i>	
Trolde chicken burger	109,-
<i>aioli, mushroom, balsamico, lettuce, tomato, onion, cucumber and chili dressing</i>	
Trolde cheese burger	109,-
<i>beef, bacon, cheese, chili dressing, pickled onion and pickled cucumber</i>	
Vegetarian burger	109,-
<i>fried mushrooms, cheese, lettuce and chilibreading</i>	
Kids burger (beef or chicken)	89,-
<i>crispy bacon, cheddar cheese, lettuce, tomato, onion, cucumber and chili dressing,</i>	

Soups

All soups are served with homemade bread and butter

Tomato soup	59,-
Goulasch soup	59,-
Extra bread with butter.	10,-

Student discount all day - everyday

Hot dishes

All dishes are served with homemade bread and butter

The meal of the week.	89,-
Tournedos minimum 200 gr. beef tenderloin.	189,-
<i>with gravy</i>	
Pasta with chicken	109,-
<i>served in a creamy sauce with tomato, bell pepper, mushrooms and parmesan</i>	
Pasta with beef	109,-
<i>served in a creamy sauce with tomato, bell pepper and mushrooms</i>	
Fish and chips remoulade and lemon	119,-
Homemade roast beef with potatoes	119,-
<i>gravy, lingonberries and garnish of the day</i>	
Tenderloin pot roast with rice/potatoes	139,-
<i>cream, cocktail sausages, mushrooms, onion and bacon</i>	
Roast pork minimum 2 slices of roast	119,-
<i>red cabbage, potatoes, gravy and garnish of the day</i>	
Duck with white and brown potatoes, red cabbage, gravy and lingonberries	179,-
<i>Only available Nov 1st - Dec 31st.</i>	
Extra bread with butter.	10,-

Desserts

Homemade apple pie.	59,-
<i>with whipped cream and macarons</i>	
Homemade rhubarb crumble trifle	59,-
<i>with whipped cream and macarons</i>	
Belgian waffle or pancakes.	49,-
<i>with 2 scoops of ice cream and whipped cream</i>	
Cake de luxe – the best	45,-
<i>with whipped cream or crème fraîche/fruit</i>	
Muffins – the best	29,-

Coffee / tea

Large cup/small cup.	25/20,-
Large refill/small refill	17/14,-
French Press Coffee	
Small (2 cups)	45,-
Large (6 cups)	75,-
Syrup	10,-
<i>Hazelnut, chocolate, irish cream, coconut, caramel, vanilla</i>	
Iced coffee with sirup of your choice	39,-
Hot chocolate with whipped cream	32,-
Cafe latte large/small	36/29,-
Trolde Latte Espresso, 4 cl. Baileys and milk	55,-

Coffee & Cake Special

Cake de luxe + 1 large cup of coffee.	55,-
Muffin de luxe + 1 large cup of coffee.	45,-
1 large cup of coffee + cake or pie with whipped cream or crème fraîche	39,-
Large coffee – to go.	25,-

Coffee / tea

Irish Coffee	58,-
3 cl. Tullamore	
Cappucino large/small	36/29,-
Espresso	
Dobb./reg.	29/22,-
Cafe au Lait	36,-
Cafe Chock	36,-
Cortado	28,-
Americano	29,-
Extra shot of coffee	10,-
Tea	
Mug of tea (ask the waiter for a selection)	20,-
Pot of regular tea	27,-
Chai tea pot/mug	45/28,-
Chai latte	30,-

Cold beverages

Soft drink 0,5 l.	45,-
Soft drink 0,75 l (save 10,-)	59,-
Bottled soft drinks, various	29,-
Ramlösa	32,-
Spring water	20,-
Ice water pitcher	20,-
Glass of water	10,-
Ice Tea Peach or Lemon	39,-
Juice Organic Orange, apple, elderflower, rhubarb	34,-
Smoothies	55,-
Mix two ingredients of your choice. Strawberry, wild berries or banana	
Milk large/small	20/13,-
Freshly squeezed juice large/small	39/29,-
Lemonade	39,-

Somersby or Corona ask at the bar for selection pr. bottle 49,-
Buy 3 bottles 119,-

Draft beer	
Tuborg/Carlsberg large/small.	57/42,-
Jacobsen and import beer 0,5l	67,-

Bottled beer	
Carlsberg/Tuborg	39,-
Guld/Porter.	44,-

Organic beer from Nørrebro Bryghus various pr. bottle 55,-
Buy 5 bottles 199,-

Jacobsen and import beer - see selection by the bar pr. bottle 55,-
Buy 5 bottles 199,-

Happy Hour everyday

Wine

Café Trolds wine list is short but exquisite.

The great wine from Chile – quality wine, reasonable prices

From Viña Tarapacá, Chile

Red: pleasantly dry, fresh taste with a hint of fruity

White: fresh and excellent taste – semi dry and fruity

Rosé: fresh and semi dry, with a delicate taste of lime

1 glass 50,-

1/1 bottle 219,-

The good wine from California – Value for money

Red: Ruby Cabernet pleasantly dry, with a hint of fruit

White: Chardonnay is semi dry with a delicate taste of lime

1/1 bottle 179,-

The best

Fabiano Ripasso “Storica”, Italy

The structure is almost black with a red edge.

The bouquet is characterized by dark chocolate and warm blackberries. 298,-

Spumante or Moscato pr. bottle 299,-

Sandiliano: semi dry or dessert wine

Moscato Rose: sweet and fresh cherry bubbles

Spumante or Aperol. pr. glass 85,-
Buy two for 130,-

Champagne

Charles Mignon Brut, Grand Reserve

1/2 bottle 249,-

1/1 bottle 399,-

Chandon Dom Perignon

Champagne, luxury. 1.995,-

Spirits

House gin, rum, vodka or whisky 2 cl. 30,-

Schnapps / bitter

Rød Ålborg 2 cl. 30,-

Linie Aquavit 2 cl 40,-

Reg. bitter 30,-

Cognac / Calvados

Cognac Reserve 2 cl 48,-

Calvados 30,-

10 shots pick one type of liquor 150,-

Reg. 2 cl. 30,-

Lux. 2 cl 44,-

Tullamore / Jameson 3 cl 40,-

Various liqueur. 30,-

1/1 bottle of house gin, rum, vodka or whisky + 2 bottles of water 700,-

Student discount All day everyday

Valid only with your current personal student ID card.

Special student rates

Soft drink 0,5 l.	32,-
Coffee any	26,-
Nachos with cheese and dip	45,-
Sandwich with ham/cheese.....	59,-
Large draft beer	35,-
<i>Carlsberg/Tuborg/Tuborg Classic</i>	
Wine 1 glass house brand	30,-
1/1 bottle – the great wine from Chile.....	169,-
<i>Choose from red, white and rosé</i>	
Double up on gin, rum, vodka or whisky of the house 4 cl.	30,-
10 shots pick one type of liquor.....	100,-

The story of Café Trolld

The building is from 1867 and was started out as a butcher shop. In 1947 the premises was turned into Santos Kaffebar - visited by many craftsmen enjoying the long opening hours. In 1975 Tonni Overmans began serving a variety of coffee, beer, wine and bread.

In 1993 the place was turned into a café and renamed Café Obelix. The building went through restoration in the year 2000 and in 2009 Søren Nissen was the new owner of the café. The café now serves breakfast, coffee and cakes, brunch and burgers as well as a wide variety of beer wine and liquors.

In 2018 Café Obelix was required to change its name due to legal complications. In October 2018 it was decided to change the name to Café Trolld.

Enjoy your food and beverages in
the lovely Vesterbro Square.

Everyday 8:00 - 24:00 All year around