



MENU

Breakfast - Brunch
Sandwiches - Salads
Pies & Toast - Nachos
Lunch - Troll Burgers
Soups - Hot Dishes
Desserts - Coffee - Tea
Cakes - Cold Beverages
Happy Hour - Student Discount

Please ask for our Beer, Wine and Drinks menu!

Opening hours: Sunday-Wednesday 08am-02am | Thursday-Saturday 08am-05am
Vesterbros Torv • 1620 København V • Tel. 33 31 34 14
www.cafetrolld.dk

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The kitchen is open:

Apr. 1st - Oct. 1st 8 AM - 11 PM / Oct. 1st - Apr. 1st 8 AM - 10 PM

Please order food and drinks at the bar

Breakfast

Monday - Friday 8 am - 2 pm / Saturday & Sunday 8 am - 3 pm

Homebaked bread with cheese or ham	25,-
<i>Choose between ham, cheese and brie</i>	
Soft boiled egg with 2 slices of bread and butter	39,-
Homebaked bread with cheese or ham + a large cup of coffee	45,-
<i>Choose between ham, cheese and brie</i>	
Croissant	25,-
<i>Choose between plain and chocolate</i>	
Small breakfast with fresh bread	39,-
<i>Butter, cheese, marmelade and fruit</i>	
Small breakfast for kids	39,-
<i>Bread with cheese, fresh fruit, nutella and raisins</i>	
Egg and bacon with bread and butter	65,-
Fruit bowl with a mix of fresh fruit	55,-
Bowl of yoghurt with fresh fruit	55,-

Large brunch 99 kr.

Monday - Friday 8 am - 2 pm

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

Large brunch 79 kr.

Monday - Friday 8 am - 2 pm

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

Large vegetarian brunch 99 kr.

Monday - Friday 8 am - 2 pm

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

Weekend brunch 99 kr.

Saturday & Sunday - buffet! 9 am - 3 pm

Buffet & coffee ad libitum! Fried egg, scrambled eggs, sausages, bacon, potatoes, ham, chicken, meatballs, herring, cold cuts, brie, pie, pancakes, fruit, yoghurt, marmelade and several kinds of bread, juice, tea, coffee, chocolate and lots more...

Rate for children under the age of 12 79,-

Also available for take away

Sandwiches

All sandwiches are served with warm bread from the stone oven, dark or light bread.

Ham and cheese	79,-
<i>with mayonnaise, lettuce, creme fraiche, bell pepper and tomato</i>	
Roast pork	79,-
<i>with mayonnaise, lettuce, red cabbage, pickled cucumber and remoulade</i>	
Salmon with smoked creme cheese	79,-
<i>with mayonnaise, lettuce, bellpepper, tomato, cucumber and chives</i>	
Grilled chicken and bacon	79,-
<i>with curry dressing, lettuce, creme fraiche, bell pepper, tomato and cucumber</i>	
Chicken salad	79,-
<i>with mayonnaise, lettuce, bell pepper, onion, tomato, cucumber and bacon</i>	
Clubsandwich	79,-
<i>with curry dressing, lettuce, chicken breast, bacon, tomato and toasted bread</i>	
<i>Optional: gluten free bread</i>	+10,-

Salads

All salads are served with freshly mixed lettuce, 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</i>	
Tuna mousse salad	79,-
<i>home made tuna mousse with shrimp and capers on toasted bread</i>	
Extra bread with butter	15,-
Bowl of salad as a side to your lunch or warm meal	34,-

Pies and Toast

All pies are served with bread and butter

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

Nachos and Fries

With cheese + various dips	65,-
With chicken + various dips	85,-
French fries incl. dip	50,-
Extra dip	10,-

Lunch & 'smørrebrød' Every day 10 am – 5 pm

Lunch steak – 140 gram <i>with potatoes and gravy</i>	85,-
Old-fashioned beef sandwich in a buttery brioche <i>with ketchup, remoulade, mustard, soft fried onions, pickled cucumber and roasted onions</i>	85,-
Bowl of salad to accompany your lunch	34,-
3 kinds of cheese with 3 pcs rye bread and butter	79,-
3 kinds of herring with 3 pcs rye bread and butter	99,-

Smørrebrød

Filet of fish with remoulade and lemon, <i>rye bread and butter</i>	69,-
Warm liver paté with bacon and pickled greens, <i>rye bread and butter</i>	59,-
Chicken salad with bacon and grapes, <i>2 pcs toast and butter</i>	69,-
Egg with tomato, shrimp and mayonnaise, <i>2 pcs toast and butter</i>	65,-
Roast pork with red cabbage and other pickled veggies, <i>rye bread and butter</i>	65,-
Herring with onion, tomato, rye bread and butter , <i>choose between marinated, fried, curry</i>	55,-
3 pcs smørrebrød, <i>of your choice</i>	149,-
1 tray of french fries <i>incl. dressing of your choice</i>	50,-

Outstanding 'Troll' burgers

All burgers are served in a toasty bun with fries or pan fried potatoes

Trolde beef burger approx. 180 gram in a buttery brioche <i>with mayonnaise, pickled purple onion, cucumber, lettuce, onion, tomato, cheese and bacon</i>	109,-
Trolde chicken burger in a buttery brioche <i>with aioli, pickled purple onion, cucumber, lettuce, mushrooms and balsamico</i>	109,-
Trolde cheese burger in a buttery brioche <i>with mayonnaise beef patty, bacon, cheese pickled purple onion and cucumber</i>	109,-
Vegetarian burger in a buttery brioche <i>with mayonnaise, pickled purple onion, fried mushrooms, cheese, lettuce and tomato</i>	109,-
Kids burger in a buttery brioche (beef or chicken). <i>with crispy bacon, cheddar cheese, lettuce, tomato, onion, cucumber and Heinz ketchup</i>	89,-

New! *We are serving delicious fries from Flensted with all of our burgers.*

Condiments:

Heinz ketchup, chili dressing, mayonnaise and remoulade.

Soups

All soups are served with home made bread and butter

Home made tomato soup <i>with croutons, basil and parsley</i>	69,-
Hungarian gullasch soup <i>with croutons and parsley</i>	69,-
Extra bread <i>with butter</i>	15,-

Hot dishes

All hot dishes are served with bread and butter

Troldegyrde (house special casserole)	119,-
<i>with tenderloin, rice, bell pepper, paprika, mushrooms, carrot, creme fraiche and parsley</i>	
Chicken in curry <i>with rice, grapes and garnish of the day</i>	99,-
Filets of fish <i>with fries or roasted potatoes</i>	129,-
Pasta chicken or beef in cream sauce <i>with tomato, bell pepper, mushrooms and parmesan.</i>	119,-
Old-fashioned beef roast with potatoes <i>garnish of the day, sauce and lingonberries</i>	119,-
Tenderloin casserole	149,-
<i>with rice or potatoes, cream, cocktail sausages, mushrooms, onion and bacon</i>	
Roast pork , <i>min. 2 pcs of roast, garnish of the day, red cabbage, potatoes and gravy.</i>	129,-
Tournedos , <i>min. 200 gr. beef tenderloin with gravy.</i>	199,-
Duck with the whole enchilada <i>(Served November 1st through December 31st).</i>	179,-
Extra bread with butter.	15,-

Desserts

Warm apple pie, home made.	59,-
<i>with whipped cream and macaroons</i>	
Warm rhubarb trifle home made	59,-
<i>with whipped cream and macaroons</i>	
Belgian waffle or pancakes.	55,-
<i>with 2 scoops of ice cream and whipped cream</i>	
Cake de luxe – the best	49,-
<i>with whipped cream or creme fraiche and fruit</i>	
Muffins – the best	29,-

Coffee / tea

Large cup/small cup <i>Coffee of the house</i>	26/21,-
Large refill/small refill	17/14,-
French press coffee	
Small (2 cups) <i>Coffee of the house</i>	45,-
Large (6 cups) <i>Coffee of the house</i>	75,-
Syrups	10,-
<i>Hazelnut, chocolate, Irish cream, coconut, caramel, vanilla</i>	
Iced coffee with syrup of your choice.	42,-
Hot cocoa with whipped cream	35,-
Cafe latte large/small.	39/30,-
Trolde Latte Espresso, 4 cl. Bailey's og milk.	55,-

Coffee & Cake Special

Cake de luxe + large coffee	59,-
Muffins de luxe + large coffee	49,-
Large coffee + warm apple pie or pastry.	49,-
Large coffee to go	25,-

Coffee / tea - continued

Irish Coffee	58,-
3 cl. Tullamore	
Cappuccino <i>large/small</i>	36/29,-
Espresso	
Double/regular	29/22,-
Cafe au Lait	38,-
Cafe Chock	38,-
Cortado	30,-
Americano	30,-
Extra shot of coffee	10,-
Tea:	
Mug of tea (<i>ask the waiter for a selection</i>)	27,-
Pitcher regular tea	40,-
Chai latte	35,-

Cold beverages

Soft drink 0,5 l.	45,-
Soft drink 0,75 l (<i>spar 10,-</i>)	59,-
Bottled soft drinks, various	29,-
Ramlösa	32,-
Spring water	25,-
Ice water <i>per pitcher</i>	30,-
Glass of water	15,-
Ice Tea <i>Peach or lemon</i>	39,-
Juice organic Søbogaard <i>choose from orange, elderberry blossom, apple and rhubarb</i>	36,-
Smoothies	55,-
<i>Mix of 2 fruits, choose from strawberry, wild berries and banana</i>	
Milk <i>large/small</i>	25/18,-
Freshly squeezed juice <i>large/small</i>	45/35,-
Lemonade 1/1 glass	39,-
Somersby or Corona	49,-
	3 bottles 119,-
Beer on tap	
Tuborg/Carlsberg <i>large/small</i>	57/42,-
Jacobsen and import beer <i>large/small</i>	67/50,-
Bottled beer	
Carlsberg/Tuborg <i>pr. bottle 39,- 5 bottles. 125,-</i>	
Guld/Porter	44,-
Organic beer from Nørrebro Bryghus <i>various</i> <i>pr. bottle 60,-</i>	
Jacobsen and import beer 0,33 - <i>see selection by the bar</i>	55,-

Happy Hour 3PM - 9PM



CAFÉLTROLD

enchantingly low prices!

Happy Hour
3PM – 9PM

Soft drink 0,5 l	32,-
Beer on tap	
Tuborg/Tuborg Classic large/small	35/28,-
Carlsberg large/small	35/28,-
Jacobsen and import beer stor/lille	57/44,-
Bottled beer	
Jacobsen and import beer large/small	60/50,-
Regular.....	35,-
Guld.....	39,-
Organic beer from Nørrebro Bryghus	2 bottles 100,-
<i>(Ravnsborg Rød, Bombay IPA, New York Lager)</i>	
The house wine red, white or rosé.....	1 bottle (save 80,-) 195,-
	1 glass 40,-
Spirits	
10 (of the same) shots (Gajol, Fisk, Små sure, Jägermeister)	100,-
Dobble up on house pours gin, rum, vodka, whisky 4 cl.....	30,-
Charles Mignon, Grand reserve 75. cl	299,-
<i>Save 100,- pr. bottle</i>	
Spumante brut or dessert	199,-
<i>Save 100,- pr. bottle</i>	
Luxury Champagne	
Chandon Dom perignon.....	1.495,-
<i>Save 500,- pr. bottle</i>	

Student discounts

ALL DAY - EVERY DAY

Valid only with your current, personal student ID card.

Special student rates

Soft drink 0,5 l.	32,-
Coffee any	29,-
Nachos with cheese and dip	55,-
Nachos with chicken and dip	70,-
Sandwich with ham/cheese.....	59,-
Large draught beer	35,-
<i>Carlsberg/Tuborg/Tuborg Classic</i>	
1 glass house wine.....	40,-
1/1 bottle house wine red, white or rosé	195,-
Double-up on house pours: gin, rum, vodka, whisky (4 cl.)	30,-
10 (of the same) shots (<i>Gajol, Fisk, Små sure, Jägermeister</i>)	100,-

The story of Café Trolld

The building is from 1867 and was a butcher shop back then.

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 got changed 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.