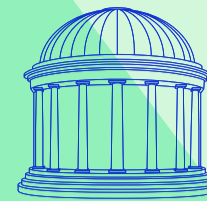


EDEL SAUNTES ALLÉ 22
2100 KØBENHAVN

INFO@PAVILLIONBEERGARDEN.DK
+45 53 57 42 72



PAVILLON
BEER GARDEN

MENU

Delicious crossbred F1 Wagyu beef with 50% wagyu & 50% jersey = 100% Danish luxury beef from **Jergyu** for that deep, sweet, nutty, buttery and simply special burger experience ♦♦♦♦♦

WAGYŪ BURGERS

120,-

WAGYŪ BURGER

Bun, mayo, bacon, lettuce, cheddar, pickled cucumber tomato & ketchup

*TEMPTY (V) patty: Delicious +0,-
patty from fermented fungi
with a light umami flavour*

Combo w. fries + dip +45,-
Combo w. bearnaise dip +50,-

120,-

BEARNAISE WAGYŪ BURGER

Bun, mayo, bacon, lettuce, cheddar, pickled cucumber, caramelized onion & real bearnaise

*Veggie patty from Tempty: +0,-
Fermented fungi with
a light umami flavour*

Combo w. fries + dip +45,-
Combo w. bearnaise dip +50,-

120,-

SPICY WAGYŪ BURGER

Bun, mayo, bacon, lettuce, cheddar, pickled cucumber & red onion, smoked chili & chili sauce

*TEMPTY (V) patty: Delicious +0,-
patty from fermented fungi
with a light umami flavour*

Combo w. fries + dip +45,-
Combo w. bearnaise dip +50,-

85,-

KIDS WAGYŪ BURGER

Bun, mayo, cheddar & ketchup

PAVILLON SPECIALTIES

110,-

POPPEL PORK SANDWICH

Bun, mayo, pickled cucumber & pickled red cabbage

Combo w. fries + dip +45,-
Combo w. bearnaise dip +50,-

250,-

DANISH RIBEYE STEAK, FRIES & GREEN SALAD

With real bearnaise sauce and parsley butter

*Choose medium
or well-done*

With nothing less than the famed Poppel Pig from **Hestbjerg Økologi**.

If you're ever reborn as a pig, you'll wish to be born at Hestbjerg's.

Animal welfare from Grambogård ♦
Happy cows simply tastes better

ALL THINGS CHICKEN

120,-

DEEP FRIED CHICKEN SANDWICH

Bun, mayo, bacon, lettuce, cheddar, tomato, pickled cucumber & special sauce

Combo w. fries + dip +45,-
Combo w. bearnaise dip +50,-

60,- (4 pcs) 100,- (8 pcs)

GOURMET CHICKEN NUGGETS

Homemade from nice, big pieces of chicken breast

♦ Also for adults ♦

120,-

GRILLED CHICKEN SANDWICH

Bun, mayo, bacon, lettuce, cheddar, tomato, pickled cucumber & special sauce

Combo w. fries + dip +45,-
Combo w. bearnaise dip +50,-

Chicken breast seasoned to perfection and freshly breaded or grilled.

Animal welfare from local Danish chicken farm **Rokkedahl**.
Taste the difference.

GREEN, FRESH & HEALTHY

125,-

SUMMER SALAD

Lettuce, mozzarella, tomatos, pumpkin seeds and either chili or crème fraîche dressing

*Choose Grilled chicken,
deep fried chicken or
TEMPTY (V) patty: Delicious
patty from fermented fungi
with a light umami flavour*

GRILLED SANDWICHES

110,-

HAM & CHEESE SOURDOUGH SANDWICH

Prosciutto cotto ham, dijon, havarti & gruyere cheese in sourdough bread from organic craft bakery **Enlil**

75,-

KIDS SANDWICH

Bun, ham & cheddar cheese

SIDES & DIPS

45,-

FRIES

Coarse cut french fries from organic Danish potatoes

DIPS

Real bearnaise 15,-
– made on eggs & butter

Mayo 10,-
Chili mayo 10,-
Ketchup 10,-

PSST: ICE CREAM & SOFT ICE FROM KASTBERG ♦♦♦♦♦

THIRSTY?

Indulge in a curated selection of over 22 craft beers on tap from renowned breweries and Pavillon partners: **TO ØL, ÅBEN, Dry & Bitter, Slowburn, Stepping Stone** and **Hancock**. Plus discover our selection of wines, champagne, cocktails and refreshing homemade lemonades and sodas.

FOLLOW US ON [INSTAGRAM](#) + [FACEBOOK](#)

DRINKS

DRAFT BEERS & CIDERS

PAVILLON PILSNER (4,6%)
45,- // 60,-

PAVILLON IPA (5,5%)
55,- // 70,-

TO ØL
45 DAYS ORGANIC PILSNER (4,7%)
55,- // 70,-

TO ØL
WHIRL DOMINATION IPA (6,2%)
55,- // 70,-

TO ØL
1 • SNUBLEJUICE • SESSION IPA (4,7%)
55,- // 70,-

TO ØL
2 • BROKILDE-BLONDE BELGIAN STYLE BLONDE ALE (6,0%)
55,- // 70,-

TO ØL
3 • BROKILDE-BROWN BELGIAN STYLE BROWN ALE (6,5%)
55,- // 70,-

TO ØL
4 • TROUBLE JUICE • SESSION IPA WITH ABRICOT (4,7%)
55,- // 70,-

TO ØL
5 • BEACH & MICRO IPA (3,5%)
55,- // 70,-

TO ØL
6 • 30 DAYS ITALIAN PILSNER (5,0%)
55,- // 70,-

TO ØL
7 • BERRY BERRIAGE • SOUR (5,2%)
55,- // 70,-

TO ØL
8 • GOSE TO HOLLYWOOD WITH ORANGE PEEL (3,8%)
55,- // 70,-

TO ØL
9 • NEW MOON • PORTER (5,5%)
55,- // 70,-

TO ØL
10 • THE SPACE OF HAZE • IPA (6,2%)
55,- // 70,-

TO ØL
11 • EASY GEM • SESSION IPA (4,7%)
55,- // 70,-

TO ØL
16 • ÆBLEROV • BENENE PÅ NAKKEN APPLE WILD CIDER (6,4%)
65,- // 80,-

TO ØL
17 • #DIPA • DOUBLE IPA (8,7%)
65,- // 80,-

Hancock
18 • BRAUN LAGER (5,0%)
65,- // 80,-

ÅBEN
19 • MUMBO JUMBO #1 FRUITY GOSE (6,0%)
65,- // 80,-

Stepping Stone
20 • IPAAN • HAZY IPA (5,9%)
65,- // 80,-

Dry & Bitter
21 • CHRISTIAN BALE ALE SESSION IPA (4,6%)
65,- // 80,-

Slowburn
22 • WHITE BLOOM BELGIAN WIT (4,4%)
65,- // 80,-

Indulge in a curated selection of over 20 craft beers on tap from renowned breweries and Pavillon partners: **TO ØL, ÅBEN, Dry & Bitter, Slowburn, Stepping Stone, and Hancock.**

CANNED BEER

TO ØL
IMPLOSION LAGER (non alcoholic)
60,-

TO ØL
45 DAYS ORGANIC PILSNER (4,7%)
50,-

TO ØL
IMPLOSION IPA (non alcoholic)
60,-

TO ØL
WHIRL DOMINATION IPA (6,2%)
50,-

TO ØL
IMPLOSION FRUITED (non alcoholic)
60,-

TO ØL
SNUBLEJUICE IPA (4,5%)
50,-

COCKTAILS & LONG DRINKS

Mikropolis
PINEAPPLE CRUSH (7,0%)
70,- // 210,- (pitcher)

Mikropolis
RHUBARB CRUSH (6,5%)
70,- // 210,- (pitcher)

Mikropolis
GRAPEFRUIT SPRITZER (6,5%)
70,- // 210,- (pitcher)

Mikropolis
GINGER MULE (6,5%)
70,- // 210,- (pitcher)

GIN & TONIC (Hendrick's)
100,-

APEROL SPRITZ
100,-

SODAS & LEMONADES

COCA-COLA
35,-

Faxe Kondi
35,-

Pepsi Max
35,-

Fritz Kola
40,-

Hancock
Ananas
35,-

Hancock
Appelsin
35,-

Hancock
Abrikos
35,-

Hancock
Hindbær
35,-

Homemade
Lemonade
40,-

Homemade
Elderflower
40,-

Østergaard
Rhubarb (organic)
40,-

Østergaard
Apple (organic)
40,-

ORGANIC COFFEE & TEA

Americano (double)
35,-

Espresso (double)
35,-

Caffe Latte (double)
40,-

Cortado (double)
35,-

Tea (Earl Grey)
35,-

ICED COFFEE

Double espresso, ice cubes & milk
45,-

ICE ICE BABY

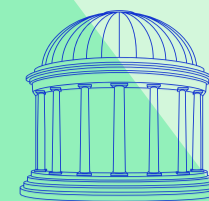
Double espresso, vanilla ice cream, chocolate & caramel sauce & milk
60,-

WATER

Still
35,-

Sparkling
35,-

WINE



PAVILLON
BEER GARDEN

BUBBLES

Glera
Prosecco, Extra Dry, Bianca Vigna
85,- // 340,-

Sankt Laurent
Pet Nat Oh When the Saints, Weingut Heinrich, Burgenland // Nature & Bio
580,-

Blend
Bernard Remy, Carte Blanche, Champagne
775,-

Blend
2020 Vignes des Pierry 1. Cru, Champagne Tellier
1.430,-

WHITE

Pecorino
Pecorino, Zero Puro, Terre di Chieti // Organic & Bio
85,- // 340,-

Riesling
2021 Riesling Trocken, K.F. Groebe, Rheinhessen
110,- // 440,-

Chardonnay
2022 Chardonnay, Bourgogne Blanc, Cecile Paquet // Organic
150,- // 590,-

Sauvignon Blanc
2022 Sancerre, Pascal Jolivet, Loire
770,-

Alvarinho
2020 Alvarinho, SOU, Quinta de Santiago, Vinho Verde
945,-

Chardonnay
2022 Meursault, VV, Vincent Girardin, Bourgogne
1.600,-

ROSÉ

Sangiovese
2022 Rosato delle Conchiglie Poggiotondo, Toscana
85,- // 340,-

Blaifränkisch
2022 Naked Rosé, Weingut Henrich, Burgenland // Nature & Organic
110,- // 440,-

Blend
2022 Saint M, Château Saint-Maur, Cotes de Provence
545,-

Blend
2022 MAGNUM Saint M, Château Saint-Maur, Cotes de Provence
990,-

ORANGE

Sauvignon Blanc
2021 Vin Orange, Domaine du Bouchot, Loire Organic
990,-

RED

Grenache & Syrah
2020 Côtes du Rhône, Nature, Famille Perrin // Organic
85,- // 340,-

Cabernet Franc
2021 Cabernet Franc, Le Pigeur Fou, Domaine de la Cotelleraie, Bourgueil // Nature & Organic
510,-

Pinot Noir
2022 Pinot Noir, Côte d'Or, Domaine Rion, Bourgogne
150,- // 590,-

Nebbiolo
2019 Barolo, Paulo Scavino, Piemonte
990,-

Pinot Noir
2020 Gevrey-Chambertin, Creux Brouillard, Pierre Naigeon, Bourgogne
1.275,-