

GORDIION



KGS.LYNGBY EST.1990

MENU & WINE

GORDION

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BRUNCH

From 11.00 am - 2.00 pm

Brunch

Scrambled eggs, bacon sausages, pancakes with syrup, grilled chicken fillet, fresh fruit, natural yogurt with fresh vanilla, salad with plum tomatoes and vinaigrette, 2 kinds of cheese, Serrano ham, for this dark and light bread, butter and jam, and 1 little glass of juice..... 99,-

LUNCH MENU

From 11.00 am - 3.00 pm

Lunch pizza - choose from pizza menu
(except no. 12 - 28 - 30)..... 69,-

Burger

with spicy potato wedges and chilimayo.... 79,-

Nachos

with salsa and cheddar, jalapenos & olives.
Served with guacamole, salsa & sour cream. 69,-
with chicken..... +10,-

Steak

with bearnaise, french fries and salad.... 95,-

Chicken fillet

with potato wedges and barbeque sauce..... 79,-

Shooting Star (stjernes kud)

with breaded plaice with shrimps, asparagus and lettuce..... 89,-

Gordion beef

2 pcs. with french fries, lettuce and bearnaise..... 79,-

Wok

with chicken and noodles..... 79,-

Parisian Hamburger

(Danish traditional - pariserbøf)
on toast with pickles, beetroots, capers, horseradish, red onions and egg yolk..... 89,-

If you have allergies, please ask the staff for info about ingredients that can affect your allergies. We will try to solve the problem in the best possible way.



PIZZA

All pizzas are with tomato sauce, cheese and oregano

1. **Gordion** ham, cocktail sausages and pepperoni 79,-
2. **Vesuvio** ham 69,-
3. **Salami Sopressa** Salami Sopressa, chili, black olives, garlic, basil and mozzarella 85,-
4. **Mexico** chicken, jalapeños, red pepper, pineapple and salsa 79,-
5. **Palermo** ham, bacon and egg 79,-
6. **Italiano** meat sauce and onions 75,-
7. **Grandi Capo** dried Italian ham, rucola and grated parmesan cheese 85,-
8. **O-Solo-Mio** ham and pepperoni 75,-
9. **Luna Bianca** cheese, potato slices, mascarpone, salami Sopressa, rucola and pesto 85,-
10. **Capriciosa** ham and mushrooms 75,-
11. **Milano** chicken, mushrooms, green pepper 75,-
12. **Robers Pierre** beef tenderloin, garlic, rucola, fresh tomatoes and parmesan cheese 99,-
13. **Margaritha** tomato and cheese 59,-
14. **Vegetariana** mushrooms, onions, red pepper, asparagus and pineapple 79,-
15. **Marco Polo** mushrooms, red pepper, meatballs and chili 79,-
16. **Mama Rosa** salmon and spinach 89,-
17. **Oriental** mushrooms, shawarma, jalapeños 79,-
18. **Parma** dried Italian ham and gorgonzola 79,-
19. **Roma** meat strips, meatballs, mushrooms, onions 85,-
20. **Grande** cheese, potato slices, mascarpone, rosemary oil and rocket salad / Caution! no tomato sauce 79,-
21. **Sulo** mushrooms, tuna, chili, garlic and red pepper 75,-
22. **Torino** meat strips and mushrooms 75,-
23. **Colora** shawarma, gorgonzola and jalapeños 79,-
24. **Salamon** pepperoni, mushrooms and onions 75,-
25. **Gonzo** mushrooms, gorgonzola and onions 75,-
26. **Salvador** fresh tomato, mozzarella, pesto and fresh basil 79,-
27. **Hawaii** ham and pineapple 75,-
28. **Matador** (oval) fillet of beef, fried onions and bearnaise 89,-
29. **Alessi** ham, grilled artichoke and red pepper 79,-
30. **Da Luigi** mascarpone, cheese, potato slices, dried Italian ham, rucola, fresh tomatoes and pesto 89,-
31. **Firenze** pepperoni 69,-
32. **Calzone-1** (baked) ham 69,-
33. **Calzone-2** (baked) spaghetti and meat sauce 75,-
35. **Siciliano** shawarma, fresh tomatoes, mushrooms and bearnaise 79,-
36. **The House** shawarma, salad and dressing 79,-

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PASTA

40. **Spaghetti Carbonara**
with bacon cubes, dried Italian ham, onions,
mushrooms, egg yolk, cream and
grated parmesan cheese 89,-
41. **Spaghetti**
with meat sauce 79,-
43. **Lasagne**
with bechamel, meat sauce and cheese . 79,-
44. **Lasagne**
with meat sauce and gorgonzola sauce . 79,-
45. **Tortellini**
stuffed with cheese, ham, mushrooms,
cream sauce and bacon 85,-
46. **Tagliatelle**
with ham, bacon, mushrooms and
cream sauce 85,-
47. **Tagliatelle**
with marinated chicken fillet strips,
semi-dried tomatoes,grated parmesan
cheese and pesto 85,-
48. **Tagliatelle**
with ovenbaked salmon, fresh spinach
in white wine/cream sauce 109,-
49. **Tagliatelle**
with beef strips, tomato cream sauce,
gorgonzola and parmesan cheese 85,-
52. **Penne al Tortuffo**
with beef tenderloin slices,truffe sauce
with porcini and parmesan cheese 109,-

SANDWICHES

Served with french fries and chilimayo

60. **Smoked salmon**
with avocado and pesto 95,-
61. **Dried Italian ham & Mozzarella**
with semi-dried tomatoes and pesto ... 95,-
62. **Shawarma**
with sour cream dressing 89,-
64. **Chicken**
with bacon and carry dressing 89,-
65. **Homemade tuna salad**
with apple cubes, lemon and dill 89,-
68. **Gordion Beef**
with sour cream dressing 89,-
70. **Gratinated goat cheese**
with grilled vegetables 95,-
71. **Falafel (vegetarian)**
with grilled vegetables and humus 89,-

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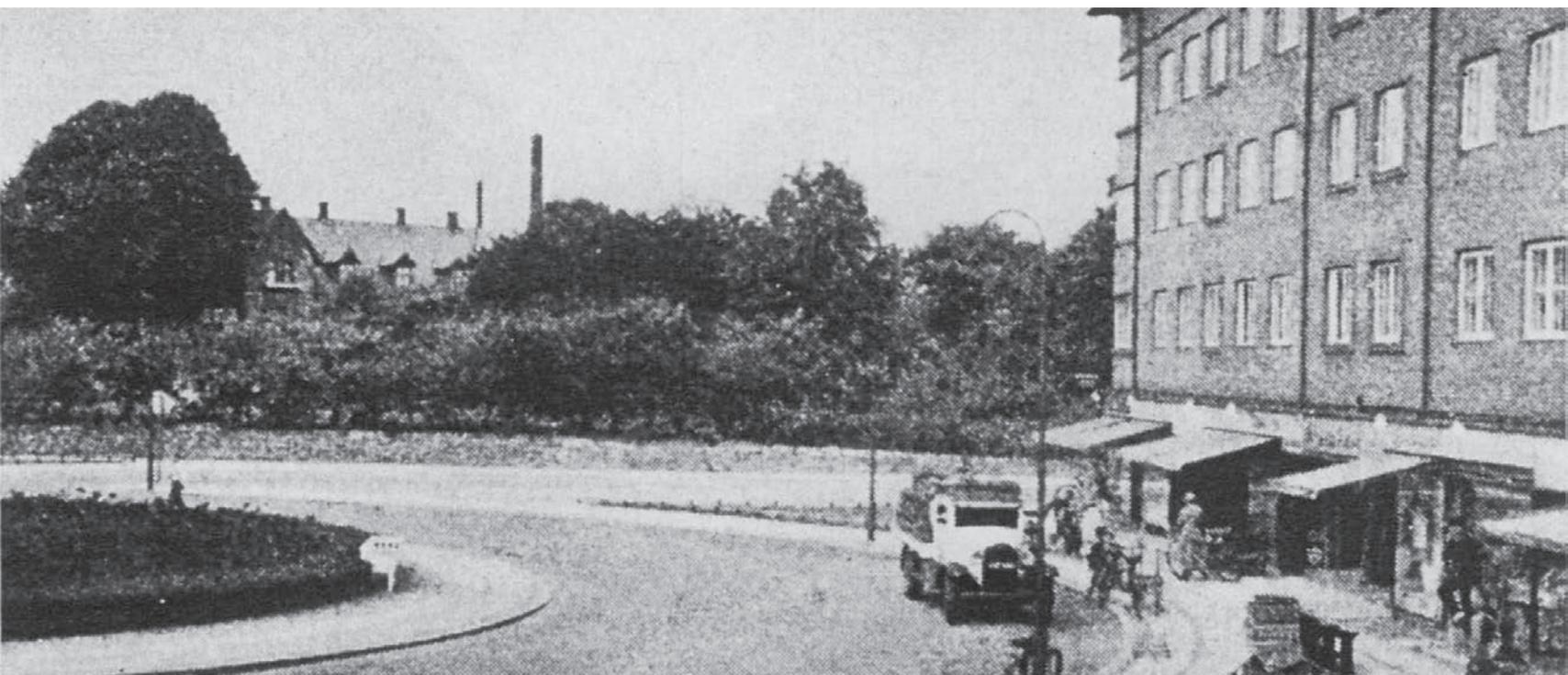
BURGER

- Onion rings for your burger
4 pcs. 20,-
80. **Classic Cow**
with cheese and bacon 69,-
82. **Goat cheese and Beef**
with vegetables, french fries
and chilimayo 95,-
87. **Classic Burger Menu**
with cheese, bacon, potato wedges
and chilimayo 95,-
88. **Mexican Chicken**
with bacon, jalapeños, guacamole,
potato wedges, nachos, salsa and
chilimayo 95,-
89. **Chili-Beef**
with humus, tzatziki, jalapeños, hot chili
sauce, french fries and chilimayo 95,-
86. **French fries with free choice of dip**
remoulade, ketchup, chilimayo,
mayonnaise, béarnaise 35,-

KIDS MENU

Only for children under 12 years

90. **Kids pizza**
with tomato, cheese and ham 59,-
91. **Fish fillet**
1 pcs. with french fries and
remoulade 59,-
92. **Spaghetti**
with meat sauce 59,-
93. **Burger**
with french fries and ketchup 59,-
94. **Chicken fillet**
with french fries and remoulade 59,-



STARTERS

- 128. Tomato & Mozzarella**
with fresh basil, balsamic and
bread 55,-
- 129. Carpaccio**
beef tenderloin slices with rucola,
balsamic and parmesan cheese 79,-
- 130. Soup**
Tomato or soup of the day
(please ask the waiter) 59,-
- 131. Shrimp cocktail**
with avocado, dressing, dill and lemon 69,-
- 132. Tzatziki**
yoghurt with cucumber and garlic 45,-
- 133. Bruschetta**
garlic bread with cheese and
tomato slices 35,-
- 134. Tiger prawns**
fried with chili, fresh garlic, ginger
served with vegetables, tzatziki
and bread 69,-
- 135. Smoked salmon & avocado**
with salad, bread and dill dressing .. 65,-
- 136. Snackbasket**
4 pcs. onion rings, 4 pcs. chili/cheese tops
and 4 pcs. hot wings 59,-
- 139. Nachos**
with salsa and cheddar, jalapeños and olives.
Served with guacamole, salsa and
sour cream 79,-
with chicken +10,-

SALADS

All salads are served with bread and butter.

Select the dressing:

- Sour cream
- Thousand Island
- Garlic
- Oil-vinegar

- 137. Spanish Serrano ham**
with grilled artichokes,
pesto marinated salad and bacon 89,-
- 150. Homemade tuna salad**
with capers, red onions, apple cubes
and lemon 89,-
- 151. Smoked salmon**
with cashew nuts, oil-vinegar
dressing 89,-
- 152. Chicken**
with bacon 89,-
- 154. Goat cheese (gratinated)**
with grilled vegetables and olives ... 89,-

FISH DISHES

- 118. Plaice fillet**
2 pcs. with french fries, remoulade,
lettuce and lemon 89,-
- 120. Grilled salmon fillet**
with rice, today's vegetables and
shrimp sauce 139,-

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STEAKS

Fillet steak (200 / 300 gr.)

101. Steak Bearnaise

with bearnaise and
fried potatoes 159,- / 189,-

102. Garlic steak

with baked tomatoes with garlic,
baked garlic, tzatziki and
fried potatoes 159,- / 189,-

103. Madagascar Pepper steak

with madagascar pepper sauce and
fried potatoes 159,- / 189,-

105. Beef tenderloin

the most tender, delicate and
delicious beef, with cognac sauce
and fried potatoes 189,- / 238,-

106. Entrecôte of the House

with grilled tomato, gorgonzola sauce
and potato wedges 159,- / 189,-

107. Entrecôte Bearnaise

with bearnaise and
french fries 159,- / 189,-

108. Lamb chops

with baked tomatoes with garlic,
tzatziki and fried potatoes 149,-

109. Grilled chicken breast

tender, lean chicken breast with
bearnaise and french fries 119,- / 139,-

110. Scaloppina

veal fillet with salad, baked potato
and mushroom-/gorgonzola sauce 149,-

À LA CARTE

111. Chicken in red curry

with coconut milk, vegetables and rice 95,-

113. Free-range chicken (lemon/thyme marinated)

with mustard glazed cabbage,
pearl barley and shallots 129,-

114. Grill steak

200 gr. minced beef with french fries,
grilled tomato and bearnaise 99,-

115. Wienerschnitzel (always carved by calf thighs)

with fried potatoes, gravy, peas,
capers, anchovies and lemon 149,-

116. Shawarma

with salad, french fries,
humus and bearnaise 89,-

117. Gordion Beef

2 pcs. special spiced hamburger steak
with french fries and bearnaise 99,-

119. Fried pork slices

with potatoes and parsley sauce 99,-

122. Wok of the House

with vegetables, chicken or beef
served with noodles or rice 99,-

123. Turkeysauté

turkey frying pan with tomato,
green pepper and onions served
with rice and special sauce 129,-

124. Grill Mix

mixed grilled meat with rice
and special sauce 139,-

125. Lambsauté

lamb meat bins, green pepper,
tomatoes, onions served
with rice and tzatziki 139,-

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DESSERTS

- 140. Banana split**
with 3 ice scoops, chocolate sauce
and whipped cream 55,-
- 141. Homemade tiramisu**
with fresh berries 55,-
- 142. Sorbet (season)**
with fresh berries 55,-
- 143. Pancakes**
with ice cream, whipped cream
and jam 55,-
- 144. 3 ice scoops**
with whipped cream and
chocolate sauce 45,-
- 146. Fondant au chocolat**
chocolate cake stuffed
with melted dark chocolate
served with blackcurrant sorbet 69,-
- 148. Apple pie**
with sour cream or whipped cream 35,-



HOT DRINKS

- Tea (A. C. Perchs)..... 30,-
- Chai Latte..... 35,-
- Coffee..... 25,-
- Espresso..... 20,-
- Hot chocolate with whipped cream..... 35,-
- Cappuccino..... 35,-
- Café Latte..... 35,-
- Ice coffee..... 39,-
with 1 scoop of vanilla ice cream..... +5,-
- Irish coffee..... 45,-

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BEER

Draft

	Small (0,25)	Medium (0,5)	Large (0,75)
Grøn Tuborg.....	29,-	45,-	60,-
Tuborg Classic.....	29,-	45,-	60,-
Jacobsen Brown Ale.....	39,-	49,-	75,-

	Small (0,33)	Medium (0,5)	Large (0,75)
Grimbergen Blonde.....	39,-	49,-	69,-
Brewmasters IPA.....	39,-	49,-	69,-

Danish beer (0,33)

Carlsberg.....	30,-
Carlsberg Nordic 0,5%.....	30,-
Elephant / Guld Tuborg.....	35,-
Jacobsen (ask about selection).....	39,-
Ale no. 16.....	39,-

Nørrebro Bryghus (0,4)

Bombay Pale Ale.....	49,-
Ravnsborg Rød.....	49,-
New York Lager.....	49,-

Foreign beer

Corona 4,5% (0,35).....	39,-
Hoegaarden Wit Blanche 4,9% (0,33).....	39,-
Guinness Dublin Porter 3,8% (0,5).....	49,-

CIDER

Somersby Cider 4,5% (0,275).....	39,-
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Water

Glass of water.....	10,-
Jug of water.....	20,-

SODAVAND

Soda

	Small (0,3)	Medium (0,5)	Large (0,75)
Soda.....	29,-	39,-	55,-
Coca Cola, Cola Zero, Fanta, Sprite Zero, Schweppes Lemon, Faxe Kondi, Applejuice, Orangejuice, Sparkling Water			

Soda to go

1/2 litre.....	25,-
1 1/2 litre.....	35,-

OTHER BEVERAGES

Kildevæld (0,5).....	29,-
Ramlösa original (0,33).....	29,-
Ramlösa with citrus (0,33).....	29,-
Pellegrino with sparkling (0,5).....	35,-
Aqua Panna without sparkling (0,5).....	35,-

Søbogaard (0,25)

Elderflower.....	29,-
Blackcurrant.....	29,-
Cranberry.....	29,-
Raspberrry.....	29,-

Schweppes (0,25)

Ginger ale.....	25,-
Tonic water.....	25,-

COCKTAILS

White Russian

- Vodka, Kahlua, Milk.....	65,-
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Dark'n Stormy

- Gosling Rum, Old Jamaican Ginger Beer... ..	65,-
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Strawberry Daiquiri

- Light rum, Strawberry, Grenadine.....	65,-
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Mojito

- Light rum, Mint leaves, Lime, Cane sugar	65,-
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GT

- Gin, Tonic water, Lime.....	65,-
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Avec - ask about selection

CAVA

Spain - Penedés

Cava Castell del Real Tesoro Brut..... 169,-

This Cava is produced from the grape varieties Xarello, Macabeo and Parellada. After a careful production process the wine undergoes a second fermentation in the bottle at Castell del Real Tesoro's cellars for up to 18 months. It's a balanced, fresh and dry Cava, which has a lovely fruit flavour in the nose, as well in the mouth.

WHITE WINE

Chile - Maipo Valley (Wine of the House)

Isidora Riesling, Viña Cousiño-Macul Glass 45,- 1/2 btl. 89,-.... 169,-

This wine is only produced from Riesling grapes from Cousiño-Macul's own vineyards. It's a fresh and fruity white wine with aromas of apples, cinnamon and candied fruit. The wine has a good balance between a medium acidity and a slight sweetness.

Italien - Venetie

Pinot Grigio delle Venetie IGT, Poggio del Sole..... 189,-

In the nose, this wine has a very light and delicate fruit with an almost nutty character. The flavor is fine with lots of clean fruit, good body and crispness and finesse, which is typical of Pinot Grigio grape.

Australien - South Australia

Unwooded Chardonnay "Y", Yalumba Winery 199,-

It's Yalumba - Australia's oldest family-owned winery - which make this wine exclusively from Chardonnay grapes. The wine has a refreshing nose and it's a crisp and "food friendly" wine, with a perfect balance between ripe fruit and freshness. The finish leaves a pleasant sensation in the mouth with depth and elegance.

ROSÉ WINE

France - Corbières

Château Fontarèche (Wine of the House) Glass 45,- 1/2 btl. 89,- . . . 169,-

Arnaud de Lamy, who makes this rosé, has for more than three years been an assistant to Jean-Claude Berrouet at Château Petrus in Pomerol and Dominus Estate in California. Today he is known for making excellent "value-for-money" wines on his own Château. This wine is produced from the grape varieties Riquepoul Noir, Grenache and Syrah, and it has a nice balance between fruit, obesity and acid.

RED WINE

Chile - Maipo Valley (Wine of the House)

Cabernet Sauvignon, Viña Cousiño-Macul Glass 45,- 1/2 btl. 89,- . . . 169,-

The red wine of the house is exclusively stored in stainless steel tanks, which has retained its fruit and freshness. It has a nice aromatic bouquet of cherry, boysenberry and spices. The taste is fresh, fruity and spicy.

France - Beaujolais

Beaujolais Villages "Sélection Parcelle" Albert Bichot 199,-

Lovely fresh wine with delicate, pure and fruity character. In fragrance, as well in taste, notes of blackberries and strawberries are present.

Italy - Valpolicella

Classico Superiore Ripasso, Villa Domiziano 219,-

This wine is produced from the grape varieties Corvina, Rondinella and Molinara. It has an elegant nose with complex aromas of ripe fruit. In the mouth it has soft and rich flavours which are typical for the best Valpolicella wines. Finally the wine has a pleasant light bitterness.

California - Ripon

Zinfandel, McManis Family Vineyard 229,-

McManis' wines are amazing, pleasant and well-rounded wines, and they really are "value-for-money". This wine possesses attractive aromas of ripe blackberries and fresh strawberries and notes of vanilla. The wine is rich, soft and creamy, and the flavorings as scent possesses, are also in taste.

GORDON
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*Opening hours
Monday to Sunday
11.00 am to 10.00 pm*