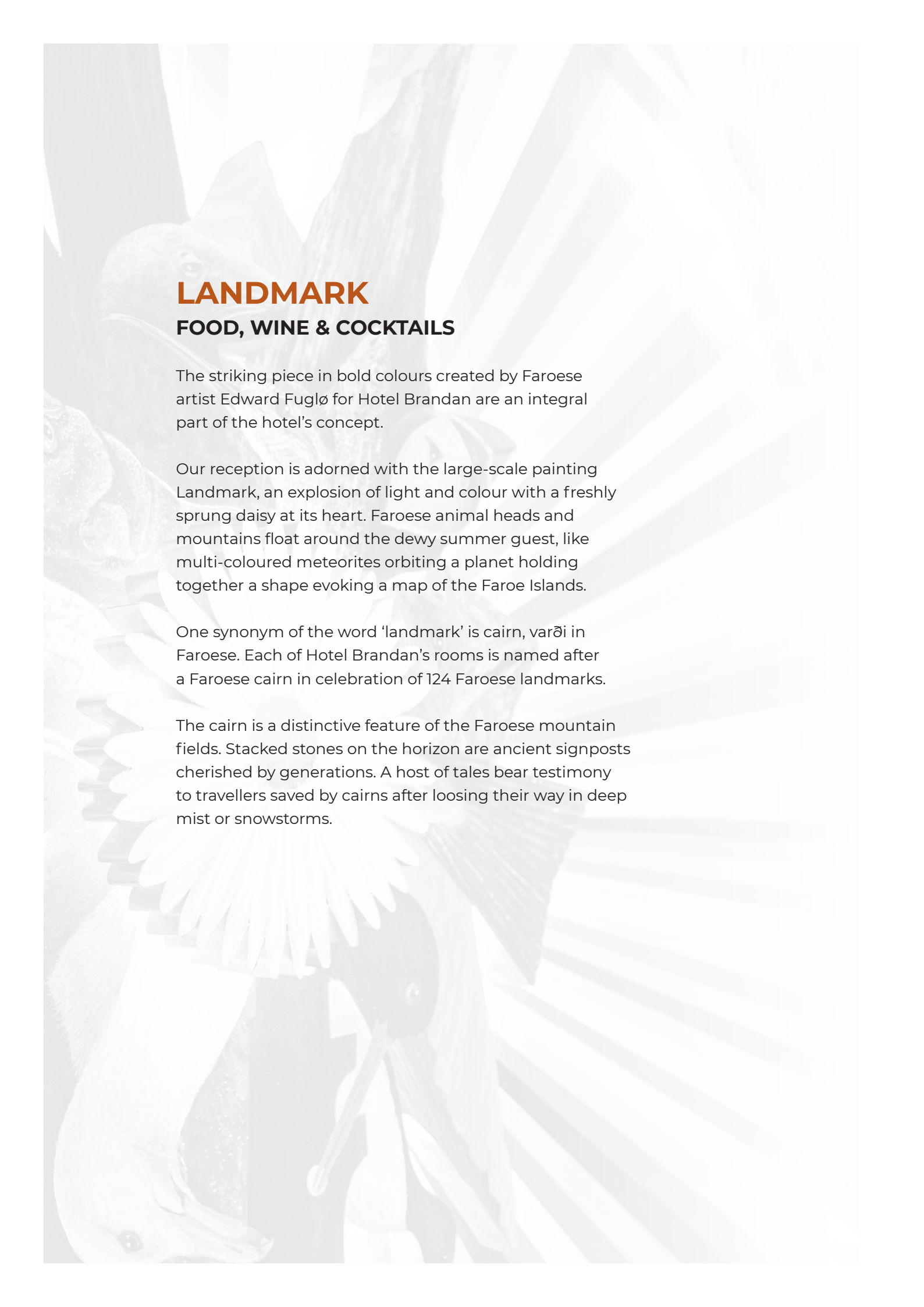




LANDMARK

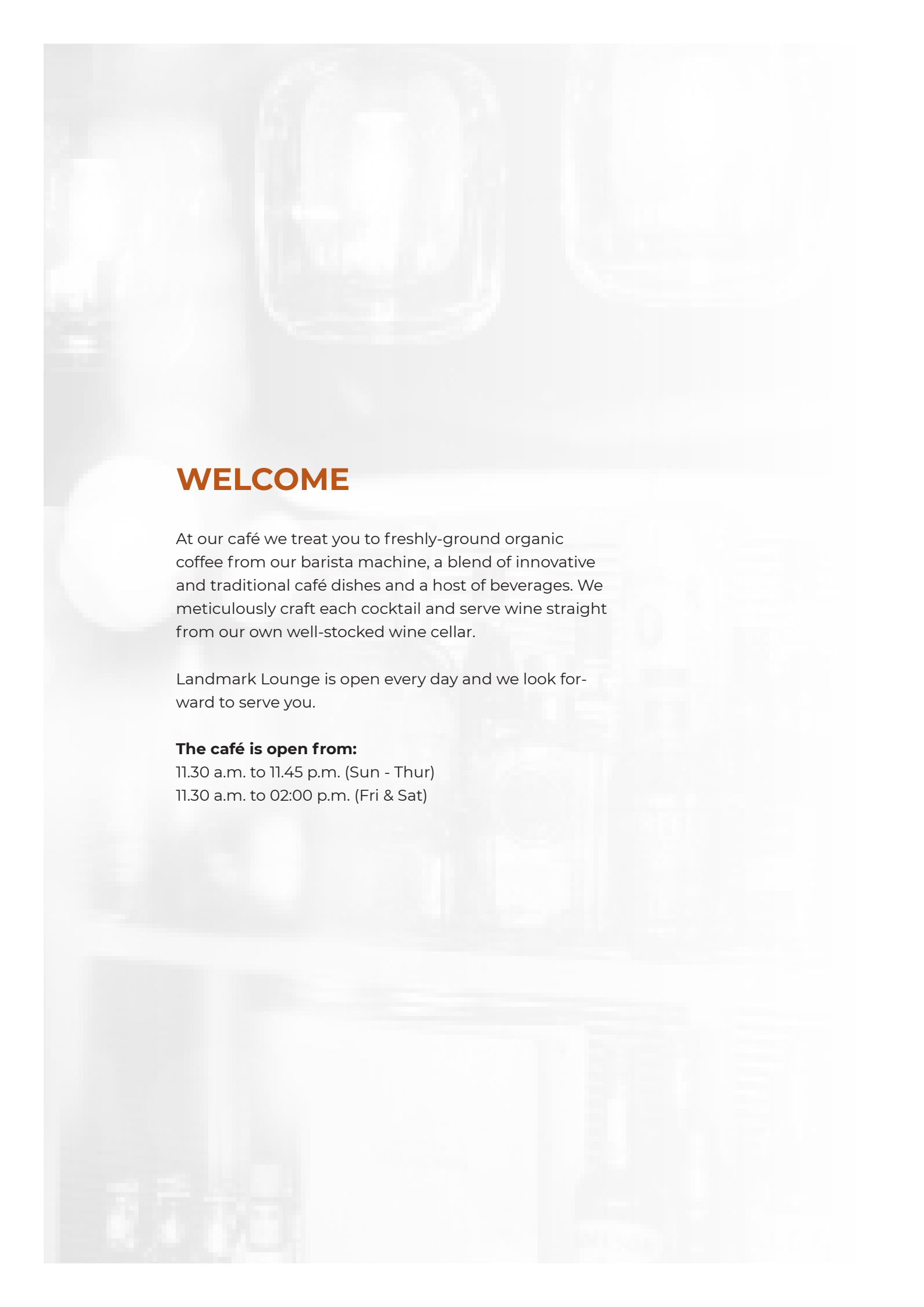
FOOD, WINE & COCKTAILS

The striking piece in bold colours created by Faroese artist Edward Fuglør for Hotel Brandan are an integral part of the hotel's concept.

Our reception is adorned with the large-scale painting Landmark, an explosion of light and colour with a freshly sprung daisy at its heart. Faroese animal heads and mountains float around the dewy summer guest, like multi-coloured meteorites orbiting a planet holding together a shape evoking a map of the Faroe Islands.

One synonym of the word 'landmark' is cairn, varði in Faroese. Each of Hotel Brandan's rooms is named after a Faroese cairn in celebration of 124 Faroese landmarks.

The cairn is a distinctive feature of the Faroese mountain fields. Stacked stones on the horizon are ancient signposts cherished by generations. A host of tales bear testimony to travellers saved by cairns after losing their way in deep mist or snowstorms.



WELCOME

At our café we treat you to freshly-ground organic coffee from our barista machine, a blend of innovative and traditional café dishes and a host of beverages. We meticulously craft each cocktail and serve wine straight from our own well-stocked wine cellar.

Landmark Lounge is open every day and we look forward to serve you.

The café is open from:

11.30 a.m. to 11.45 p.m. (Sun - Thur)

11.30 a.m. to 02:00 p.m. (Fri & Sat)

DAYTIME MENU

11.30 - 16.30

Steak sandwich 149 DKK

Home-made bread, caramelized onions, salad, beef sir loin, sauce tartare

Nordic Taco with lamb or smoked salmon 139 DKK

Homemade taco bread, fresh cabbage, yoghurt sauce, pickled red onion

Tomato soup 89 DKK

Served with bread, creme fraiche and roasted pumpkin seeds

Brandan salad 109 DKK

Chicken, salad, croutons, parmeggiano reggiano

Falafel salad 109 DKK

Salad, Avocado, falafel and vegetables, vinaigrette

Kids toast 55 DKK

EVENING MENU

17.00 - 22.00

Charcuterie & cheese 175 DKK

A selection of charcuterie and cheeses served with pickles, bread and whipped butter

Lamb terrine 105 DKK

Homemade lamb terrine served with mustard, bread and whipped butter

Faroese Smoked Salmon 125 DKK

Home-smoked faroese salmon served with lemon curd

Gazpacho 90 DKK

Served with bread, creme fraiche and roasted pumpkin seeds

Húsagarður beef tartare (Available until 21.00 and not on sundays and mondays). 135 DKK

Beef tartare, Mushroom cream, Smoked mayonnaise

Beetroot tartare 105 DKK

Beetroot, goat cheese

SNACKS

Chips 35 DKK

Olives 35 DKK

“Turrur fiskur” and whipped butter. 35 DKK

HOME-MADE CAKES

Cake of the day 45 DKK

Ask your waiter

Home-made cookie 35 DKK

SOFT DRINKS

Organic juice 35 DKK

Orange, apple

Soda 30 DKK

Pepsi Cola, Pepsi Max, Miranda, Faxe Kondi, 7up

HOT DRINKS

Espresso 25 DKK

Americano 35 DKK

Cortado 35 DKK

Cappuccino 45 DKK

Café latte 45 DKK

Hot Chocolate 45 DKK

Organic Tea from A.C. Perchs 35 DKK

Breakfast tea, Afternoon tea, Darjeeling First Flush, Green Mandarin, White Persian

BEER

FAROESE DRAUGHT BEER

Grønur Veðrur 50 DKK

Organic Lager

Okkara Lundi 60 DKK

Brown ale

BOTTLED BEER

We have an ever-changing selection of bottled beer

Ask your waiter

WINE BY THE GLASS



PERLANDI / SPARKLING

2019 Prosecco Extra Dry, Corvezzo
Veneto, Italy
Glera

85 DKK

475 DKK

HVÍTT / WHITE

N/V Vino Bianco Biologico, Mieru
Italy Pinot Grigio+++, Mieru

75 DKK

375 DKK

2016 Riesling “Vom Schiefer”, Ansgar Clüsserath
Mosel, Germany

95 DKK

495 DKK

2019 Chardonnay, Weingut Paul Achs
Burgenland, Austria

95 DKK

495 DKK

2017 Bourgogne Aligoté, Georges Glantenay
Bourgogne, France
Chardonnay

110 DKK

550 DKK

RÓSU / ROSÉ

N/V Vino Rosato Biologico, Mieru
Italy
Sangiovese, *Merlot++*

75 DKK

375 DKK

REYTT / RED

N/V Vino Rosso Biologico, Mieru

Italy

Sangiovese, Merlot++



75 DKK



375 DKK

2018 Chianti, Castello di Querceto

Toscana, Italy

Sangiovese

95 DKK

490 DKK

2017 Shiraz, Longhop

Mt. Lofty Ranges, Australia

95 DKK

490 DKK

2018 La 50/50, Anne Gros & Jean-Paul Tollot

Minervois, Roussillon, France

Syrah, Carignan & Grenache

115 DKK

575 DKK

2018 Bourgogne Rouge, Pierre Guillemot

Bourgogne, Frakland

Pinot Noir

125 DKK

625 DKK

SØTT / SWEET

2017 Sainte Croix du Mont, Château la Pin Sacriste

Monbazillac, Bordeaux, France

Semillion, Sauvignon & Muscadelle

70 DKK

525 DKK

2016 Carte d'Or, Domaine de Baumard

Coteaux du Layon, Loire, France

Chenin Blanc

85 DKK

600 DKK

Banyuls 5 Ans, Domaine Baillaury

Roussillon, France

Grenache

85 DKK

600 DKK

COCKTAILS & LONG DRINKS

Meksiko115 DKK

Einar's cask akvavit, home made beer syrup, lemon juice, eggwhites

Raspberry Lillet115 DKK

Raspberry infused Lillet, vodka, orange juice, maple syrup, foam

Espresso martini115 DKK

Espresso, vodka, coffee liquor, sugar syrup

Old fashioned115 DKK

Bourbon, cane sugar, angostura bitters, orange

Negroni115 DKK

Gin, campari, sweet vermouth

Tom collins.115 DKK

Gin, lemon juice, sugar syrup, soda

Dark & Stormy100 DKK

Goslings black bermuda rum, fentimans ginger beer, lime

Irish coffee 100 DKK

Coffee, whiskey, sugar, whipped cream

ALCOHOL FREE COCKTAILS

Pink Lady 75 DKK

Apple juice, whipped cream, grenadine

Espresso martini 75 DKK

Espresso, hazelnut syrup, milk, sugar syrup

GIN & TONICS

Combine your preferred gin and tonic

GIN & TONIC

Tanqueray **105 DKK**

Classic London dry gin

Einar's Gin **105 DKK**

Faroese gin

Hendricks Gin **115 DKK**

Scottish gin with notes of cucumber

Le Tribute **130 DKK**

High end spanish botanical gin

TONICS

Fentimans Premium Indian Tonic

Taste notes: Herbs, lemongras

Fentimans Connoisseurs Tonic

Taste notes: Juniper, Lemongras, limepeel

Fentimans Pink Rhubarb Tonic

Taste notes: Taster notes: Lemon, sweet rhubarb

The London Essence

Taste notes: Pomelo, Grape fruit, pink pepper

1724 Tonic Water

Taste notes: Classic high end tonic water