Since 1986

felix

Kanaltorvet 2

Cafe-Steakhouse

BRUNCH

BRUNCH PLATE MON-FRI 10:00 - 13:00 139,-
Scrambled eggs, bacon and cocktail sausages, pan-fried potatoes with peppers and cherry tomatoes, 2 types of cold cuts, 2 types of cheese, tuna mousse, toast with cheese and ham, pancake with nutella, yogurt with muesli and syrup, fruit bowl, bread basket with butter and jam

CHILDREN'S BRUNCH (Up to 10 years old) 99,-
Scrambled eggs, sausages, nutella, fruit, pancake and yogurt with muesli with bread and butter

EGGS BENEDICT 89,-
Served on brioche bread with avocado, bacon, baby spinach, poached egg with Hollandaise sauce.

EGGS ROYAL 99,-
Served on brioche bread with avocado, smoked salmon, Poached egg with Hollandaise sauce.

BUN WITH CHEESE 59,-
Served on fresh bread with butter, jam, tomme de savoie and brie as well as a slice of cheese.

BRUNCH BUFFET SAT - SUN 10 AM - 2 PM 209,-
With free coffee/tea, cold cocoa and juice

CHILDREN BRUNCH BUFFET (3 to 10 years old) 109,-

LUNCH

10 am and 4 pm (weekends 12 pm to 4 pm)

PARIS STEAK CA. 200G 149,-
Horseradish, pickles, onions, beetroot, capers and fried eggs

CHICKEN OMELET 119,-
With bacon, mushrooms, fresh salad and bread

VEGETARIAN OMELET 119,-
With spiced potatoes, bell pepper and tomato. Served with fresh salad and bread.

HAM AND CHEESE OMELET 119,-
With ham, cheese and peppers. Served with fresh salad and bread

LUNCH STEAK CA. 150G 179,-
With thick fries, crispy salad and bearnaise sauce

LUNCH PLATTER 179,-
Smoked salmon, plaice fillet with remoulade, eggs and shrimp with mayo and caviar, tuna mousse, beef tenderloin with soft onions and bread basket

WRAP 149,-
Tortilla with chicken, bell pepper, cherry tomatoes, cheddar cheese. Served with thick fries, creamy mayonnaise and salsa

SHOOTING STAR 149,-
On toast with a fried and a white wine steamed plaice fillet, shrimp, asparagus, caviar, Thousand Island dressing, mayonnaise, and lemon

BREADED PLAICE FILLET 129,-
Served with thick fries and remoulade

SANDWICHES

10 am and 4 pm (weekends 12 pm to 4 pm)

BREAD 99,-
Grilled tenderloin, caramelized onion, onion rings, bearnaise, herbs

BUTTER-FRIED PLAICE FILLET 99,-
Shrimp, asparagus, mayonnaise and apple

HUMUS WITH AVOCADO 89,-
Falafel made from sweet potato, roasted chickpeas, pickled red onions and cress

EGGS AND SHRIMP 89,-
Eggs and shrimp, mayonnaise, dill with crispy salad

LIGHT DISHES

BRUSCHETTA 99,-
With garlic, beef carpaccio, cheese, oregano, cherry tomatoes and pesto. Served on crusty bread

BEEF CARPACCIO 109,-
Thinly sliced smoked beef with truffle mayo, herbs, roasted pumpkin seeds, pickled red onions and parmesan. Served with bread and butter

GARLIC FRIED TIGER PRAWNS 119,-
Fried in garlic butter, semi-dried tomatoes, bell pepper, herbs and lemon. Served with bread

CHEESE NACHOS 119,-
Warm crispy tortilla chips gratinated with mozzarella, cheddar cheese and jalapeños, guacamole, sour cream and salsa
With crispy chicken 30,-

BOWL

HONEY, TERIYAKI CHICKEN 149,-
Butter-fried Couscous with fried honey-teriyaki-marinated chicken, sesame and fried garnish

FALAFEL 145,-
Butter-fried Couscous with sweet potato, falafel, avocado, edamame beans, pickled red onions, hummus, roasted chickpeas and kale salad

TUNA STEAK 169,-
Butter-fried Couscous with tuna steak, avocado, edamame beans, pickled red onions, roasted chickpeas, scallion salad and goma dressing

SALMON STICKS 169,-
Marinated salmon sticks with sesame, butter-fried couscous, cabbage mix in goma dressing, edamame beans, pickled red onions, avocado, teriyaki

SANDWICH

CHICKEN SANDWICH 145,-
Chicken with bacon, tomato, edamame beans, pickled red onions, crispy salad and curry dressing

TUNA AND AVOCADO SANDWICH 145,-
Homemade tuna mousse, avocado, pickled red onions, cherry tomatoes, crispy capers and crispy lettuce

MEXICO SANDWICH 169,-
Grilled beef and marinated chicken strips, bell peppers, corn, mixed salad, chili dressing, red onion, cheddar cheese and jalapeños

PORT SANDWICH 149,-
With crispy salad, smoked salmon, pickled red onions, tomato, crispy capers, lemon and tartar sauce

FOR ALL SANDWICHES YOU CAN CHOOSE BETWEEN
Thick fries or Spicy fries

Mayo, Chillimayo, Aioli, Remoulade or Ketchup

SALADS

Served with bread basket

CHICKEN 145,-
Grilled chicken with fresh salad, edamame beans, red onion, cherry tomato, sesame, apple, bacon, honey mustard dressing.

STEAK 169,-
Fresh salad with grilled beef, fried mushrooms, red onion, edamame beans, cherry tomatoes, cucumber, parmesan cheese, mustard-honey dressing

TUNA 145,-
Tuna mousse with lettuce, avocado, cherrytomatoes, bell pepper, red onion, capers, corn, cucumber, lemon and mixed salad

SALMON 145,-
Smoked salmon with kale salad, kidney beans, cucumber, corn, cherry tomato, cashew nuts, red onion, sesame and goma dressing

3 COURSE MENU 429,-

STARTER
Choose between:

GARLIC FRIED TIGER PRAWNS
Fried in garlic butter, tomato, bell pepper and lemon

BRUSCHETTA
With garlic, beef carpaccio, cheese, oregano, cherry tomatoes and pesto. Served on crusty bread

MAIN COURSE
Choose between:

BEEF TENDERLOIN STEAK 200G
Served with today's garnish, salad and potatoes. Optional sauce: bearnaise sauce, pepper sauce or red wine sauce.

PLANK STEAK 250G
Well-seasoned Australian beef fillet with mashed potatoes, garnish and red wine sauce

DESSERT

PANCAKE
American pancakes with chocolate sauce, vanilla ice cream, berries and crumble

THEATER MENU

2 COURSES 349,-

Choose between appetizer or dessert

STARTER

BEEF CARPACCIO
Thinly sliced smoked beef with truffle mayo, herbs, roasted pumpkin seeds, pickled red onions and parmesan. Served with bread and butter

MAIN COURSE

PLANK STEAK CA. 250G
Well-seasoned Australian beef fillet, with mashed potatoes and garnish of choice of sauce.

DESSERT

COUPE DENMARK ICE CREAM
3 scoops of ice cream with whipped cream, chocolate sauce, waffle and almond croquette.

MAIN COURSE

PLANK BEEF CA. 250G 289,-
Well-seasoned Australian beef fillet,
mashed potatoes and garnish and choice of sauce

BLACK ANGUS BEEF FILLET CA. 250G 279
Served with garnish and thick fries or Spicy fries
choose sauce: Bearnaise, pepper or red wine sauce

BEEF TENDERLOIN CA. 200G 299,-
Served with garnish and thick fries or Spicy fries,
choose sauce: Bearnaise, pepper or red wine sauce

BURRITO 229,-
Choose between chicken or beef. Tortilla bread with corn, bell pepper, mozzarella and cheddar cheese. Served with sour cream, guacamole, salsa sauce, jalapeños and thick fries.

GRILLED CHICKEN CA. 300G 229,-
Served with garnish steak fries
and choice choose free sauce.

SHOOTING STAR DELUXE 209,-
Served on toasted bread with salad, 2 breaded and one white wine steamed plaice fillet, shrimp, onion, cherry tomato, pickled cucumber, caviar, mayonnaise, lemon, asparagus and thousand island dressing

BAKED SALMON 199,-
Delicious oven-baked salmon served with creamy couscous tossed with red onion, parmesan and a touch of white wine. Served with fried green asparagus and grilled lemon for extra flavor and freshness.

BURGER

All burgers can be made vegetarian
with plant-based soy steak

CHICKEN BURGER 159,-
Breaded chicken, cheese, pickled cucumber, coleslaw marinated in goma dressing, red onion, homemade dressing.

FELIX BURGER 200g. 159,-
Grilled homemade minced beef with 400g. 189,-
bacon, cheddar cheese, caramelized onions, tomato, pickled cucumber, crispy salad and bearnaise sauce

FELIX 1986 200g. 159,-
Grilled homemade minced beef with 400g. 189,-
bacon, cheddar, caramelized onions with mushrooms topped with pepper sauce, roasted onions and chives

AMERICAN BURGER 200g. 159,-
Grilled homemade minced beef with 400g. 189,-
bacon, cheddar cheese, caramelized onions,
tomato, pickles and homemade burger dressing

GOURMET BURGER 200g. 159,-
Grilled ground beef with aged havarti, 400g. 189,-
roasted onion, caramelized onions, pickled cucumber, homemade truffle mayo, smoked carpaccio, arugula,

FOR ALL BURGERS YOU CAN CHOOSE BETWEEN
Thick fries or Spicy fries

Mayo, Chillimayo, Aioli, Remoulade or Ketchup

PASTA

PASTA ALFREDO 169,-
Linguine pasta with chicken in creamy sauce, with garlic, parmesan and herbs

PASTA WITH BEEF FILLET 179,-
Rigatoni pasta in tomato pulp with basil, semidried tomatoes, garlic and parmesan

PASTA WITH TIGER PRAWNS 179,-
Linguine pasta flambéed in white wine, tomato pulp with basil, garlic, semi-dried tomatoes and parmesan

TRUFFLE PASTA WITH TENDERLOIN 189,-
Rigatoni pasta with mushrooms, truffle sauce, parmesan, basil

SPINACH RICOTTA RAVIOLI 149,-
Ravioli pasta with spinach and ricotta, mushrooms, Truffle sauce, parmesan

FELIX JUNIOR MENU

Up to 12 years

CHICKEN NUGGETS 99,-
6 pieces with french fries and mayonnaise

CHESSE BURGER 99,-
With french fries and mayonnaise

FISH FILLET 99,-
With remoulade and french fries

PARISERTOAST 99,-
With french fries and mayonnaise

SPAGHETTI BOLOGNESE 99,-
With meat sauce

DESSERT

BERTELS CAKES 69,-
Look in the cake display - something for every taste

COUPE DENMARK IS 69,-
3 scoops of ice cream with whipped cream, chocolate sauce, waffle and almond crispy

PANCAKE 79,-
American pancakes with chocolate sauce, vanilla ice cream and berries

BELGIAN WAFFLE 79,-
Warm waffle with vanilla ice cream, chocolate sauce, berry and almond crispy

CHOCOLATE SOUFFLE 89,-
Warm Chocolate Souffle served
with creamy vanilla ice cream and fresh berries

COLD DRINKS

SODA WATER 45,-/55,-
Cola, Cola Zero, Fanta, Lemon, Sprite, Sparkling water

SPRING WATER 35,-

ICE TEA 55,-

LEMONADE 59,-
Choose between: lemon, passion, pink or ginger

SMOOTHIE 65,-
Raspberries with banana or strawberries with banana

MILKSHAKE 69,-
Raspberry, strawberry, oreo, vanilla

JUICE 49,-
Orange, apple juice or elderflower

ICE WATER/JUG 20,-/35,-

SCHWEPPES 49,-
Tonic or ginger ale

HOT DRINKS

FILTER COFFEE 35,-/45,-

TEA 49,-
Ask the waiter

AMERICANO 40,-/50,-

ESPRESSO 30,-

ESPRESSO DOUBLE 45,-

CAPPUCCINO 45/55

CORTADO SMALL GLASS 35,-
Espresso with hot milk

MACHIATO SMALL GLASS 35,-
Espresso with milk foam

CAFÉ LATTE 45,-/55,-

MOCHA LATTE 49,-/59,-

MACHA LATTE 45,-/55,-

CHAI LATTE 45,-/55,-
Choose between: Tiger spice or vanilla

HOT COCOA 40,-/50,-
With whipped cream

ICED COFFEE 65,-
With vanilla ice cream, ice cubes, caramel syrup, espresso, milk and whipped cream

IS LATTE 65,-
With espresso milk ice cubes and vanilla syrup.

ICED MATHA LATTE 65,-

SYRUP 5,-

EXTRA ESPRESSO 10,-

COFFEE DRINKS

IRISH COFFEE 79,-
2 cl. Whiskey with coffee and whipped cream

FRENCH COFFEE 79,-
2 cl. Grand Marnier with café latte

MEXICAN COFFEE 89,-
4 cl. Kahlua/Tequila with coffee and whipped cream

GALLIANO COFFEE 79,-
2 cl. Galliano with coffee and whipped cream

DRINKS & COCKTAILS

WHISKEY GINGER ALE 79
Tullemore Whiskey, lime, ginger ale

WHISKY MOST 79,-
Tullemore Whiskey, lemon, sugar, apple juice

GIN TONIC 79,-
Gordon Gin, tonic water, lime slices

GIN MULE 79,-
Gordon Gin, lime, sugar, mint, ginger beer

GIN HASS 79,-
Gin, mango syrup, lime, lemon soda.

VODKA BEER 79,-
Smirnoff Vodka, lime, soda, ginger beer

VODKA SODA 79,-
Smirnoff Vodka, lime, soda

VODKA GALIANO 79,-
Smirnoff Vodka, Galliano, orange juice

ESPRESSO MARTINI 79,-
Smirnoff Vodka, espresso, Kahlua, caramel syrup

STRAWBERRY DAQURI 79,-
Bacardi Rum, frozen strawberries, lime, syrup

MOJITO OR MOJITO PASSION 79,-
Bacardi Rum, lime, mint, soda, cane sugar

PIÑA COLADA 79,-
Bacardi Rum, Malibu, pineapple juice, cream

RUM COLA 79,-
Bacardi Rum, lime, cola, syrup

DRUG BEER

GREEN TUBORG 45,-/65,-

CLASSIC 45,-/65,-

GRIMBERGEN DOUBLE 49,-/75,-

JACOPSEN BROWN ALE 49,-/69,-

JACOBSEN YAKIMA IPA 49,-/69,-

1664 BLANC 49,-/69,-

GUEST TAP 49,-/69,-

BUBBLES

SPARKLING BRUT, MCPHERSON GL. 69,- / 349,-
Victoria, Australia - Fresh & Fruity. For light dishes.

CHAMPAGNE, L'ELOQUENTE 599,-
Charly sur Marne, France - Dry & Complex. For fish & seafood.

ROSÉ WINE

CERASUOLO, CALDORA GL. 65,- / 259,-
Abruzzo, Italy - Fruity & Semi-dry.

CINSAULT, LOUIS ESCHENAUER GL. 69,- / 299,-
d'Oc, South of France - Dry & Crisp.

NEGROAMARO, I MURI 329,-
Puglia, Italy - Mild & Sweet

WHITE WINE

MALVASIA, ORTONESE GL. 59,- / 239,-
Abruzzo, Italy - Dry & mild. For salads & light dishes.

RIESLING, GRAF JOHANN IV GL. 69,- / 299,-
Rheingau, Germany - Gentle & Sweet. For those who prefer sweet wine.

CHARDONNAY, LA COUR DES GRANDS GL. 79,- / 349,-
d'Oc, France - Full-bodied & Powerful. For fish & seafood.

SAUVIGNON BLANC, INVINITI 379,-
Marlborough, New Zealand - Fruity & Charming.
Super all-round white wine.

RED WINE

MERLOT, ORTONESE GL. 59,- / 239,-
Daunia, Italy - Juicy & Fruity. For salads & light dishes.

PRIMITIVO, LUCCARELLI GL. 69,- / 299,-
Puglia, Italy - Soft & Sweet. For pasta & burgers.

PINOT NOIR, LA COUR DES GRANDS 349,-
d'Oc, France - Juicy & Rich. For pasta & light meat dishes.

ZINFANDEL, WESTERN CELLARS GL. 85,- / 379,-
California, USA - Powerful & Sweet. For beef.

RIPASSO SUPERIORE, SEMPREBON 429,-
Valpolicella Classico, Italy - Powerful & Charming.
Super all-round red wine.

ABOUT US....

Our bar is also a popular place, where we offer a wide selection of beers and cocktails. On weekends, you can even enjoy a game of backgammon with your friends while enjoying a refreshment.

Whether you visit us for brunch, lunch or dinner, you can expect a culinary experience beyond the ordinary. in our cozy and inviting café. Our dedicated staff is always ready to meet your needs and ensure that your time with us is memorable and enjoyable.

Since 1986
felix
Kanaltorvet 2 Cafe-Steakhouse

OPENING HOURS:

Mon - Thu	10 - 22
Kitchen	10 - 21
Fri - Sat	10 - 22
Kitchen	10 - 21
Sunday	10 - 21
Kitchen	10 - 20

Weekends served
all dishes from 12 noon
except brunch

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