



Introducing our very best to date

MIENU

~ Est. 2018 ~

Elasket af søndag fra hele verden



BURGERS

All our beef burgers are made from 100 % fresh beef
and chargrilled to perfection
For a vegetarian experience try all our burgers with "Beyond" patty.

THE PANTRY CLASSIC 99,- ONLY IN NOVEMBER

Brioche bun from Jalm&B with juicy beef – with lettuce, tomato, onion, cheddar, crispy bacon, mayo, ketchup & pickles.

Some would probably call it a "Whopsy Deluxe". Others just fantastic!
Order with all you can eat steakhouse fries for 124 kr. in total.

THE PANTRY GOURMET 134,-

Brioche bun from Jalm&B with juicy beef – with lettuce, tomato, bearnaise, crispy bacon, cheddar and emmentaler, home pickled red onion & just a tad of BBQ sauce.

Order with all you can eat steakhouse fries for 159 kr. in total.

THE PANTRY CHILI 134,-

Brioche bun from Jalm&B with juicy beef – with lettuce, tomato, our homemade chilimayo, sliced red onion, ketchup, jalapenos & cheddar.

Order with all you can eat steakhouse fries for 159 kr. in total.

Our Popular



THE PANTRY PORKROAST BURGER 94,-

Multigrain bun from Panesco with slices of porkroast (app. 200 gram), crispy pork rinds, homemade red cabbage relish & mustard-horseradish sauce, fresh rucola & pickled cucumber.

Order with all you can eat steakhouse fries for 119 kr. in total

THE PANTRY CCBB BURGER 134,-

Chicken Chili Bacon BBQ Burger with brioche bun from Jalm&B and juicy chicken tenders – with lettuce, tomato, chilimayo, cheddar, bacon & BBQ sauce.

Order with all you can eat steakhouse fries for 159 kr. in total.

GRILLED CHICKEN'N DEEP FRIED ONION BURGER 134,-

Grilled Chicken Burger with homemade beignet battered onionrings, dill pickle, crispy bacon, cheddar, jalapenos aioli and a hint of sweet chili sauce.

Order with all you can eat steakhouse fries for 159 kr. in total

THE PANTRY BOUYIOURDI BURGER (VEGETARIAN) 124,-

Multigrain bun from Panesco with deep fried eggplant, greek inspired baked cheese with onion, jalapenos, olives, tomato and garlic (named "Bouyiourdi") - with fresh rucola, mayo and homemade pickled red onion (vegetarian).

Order with all you can eat steakhouse fries for 149 kr. in total

CRISPY COD'N CHEDDAR 89,-

Panko breaded cod loin with homemade tartar sauce, melted cheddar, bacon and diced fresh cucumber.
Served in a brioche from Jalm&B.

Order with steakhouse fries ad libitum for 114 kr. (valid for 1 person)

DANISH HAMBURGER (BØFSANDWICH) 59,-

Flame-grilled juicy 100g steak from Danish beef cattle, Heinz ketchup, mustard, roasted onions and pickled cucumber and coarse remoulade, served in a brioche from Panesco. Order with steakhouse fries ad libitum for 84 kr. (valid for 1 person)



THE PANTRY DECKHANDBURGER 79,-

Small brioche bun with juicy 100 gr. / 3,5 oz. beef burger - with lettuce, tomato, onion, cheddar, mayo, ketchup & pickles.
Order with all you can eat steakhouse fries for 94 kr. in total.

THE PANTRY KIDSBURGER 59,-

Small brioche bun with juicy 100 gr/ 3,5 oz. beef burger with ketchup and fresh cucumber
Order with 100 gr. portion of steakhouse fries for 74 kr. in total.

Ohhh that very favorite golden food... 

DEEPFRIED

FISH'N CHIPS 124,-

Cod loin in homemade beignet batter - made on freshly tapped draught beer and dried dill.
Served with a dip of your choice.

We recommend our sauce tartare and a "Kabyssens Bryg" (beer) to enjoy the lot!



Bestseller

NUGGETS

4 pcs. 39 kr.
6 pcs. 49 kr.
20 pcs. 79 kr.

SNACKBOX DELUXE 89,-

4 chili cheese tops, 2 white wine-, chili- & BBQ-marinated and deep fried chicken fillet, 3 hotwings & 2 pieces of deep fried schrimb.

We recommend our chilimayo.

STEAKHOUSE FRIES 45,-

Portin size aprox. 200 gr. / 7 oz.

CHICKEN WINGS 5 PCS. 49 KR

MOZZARELLA STICKS 6 PCS. 39 KR

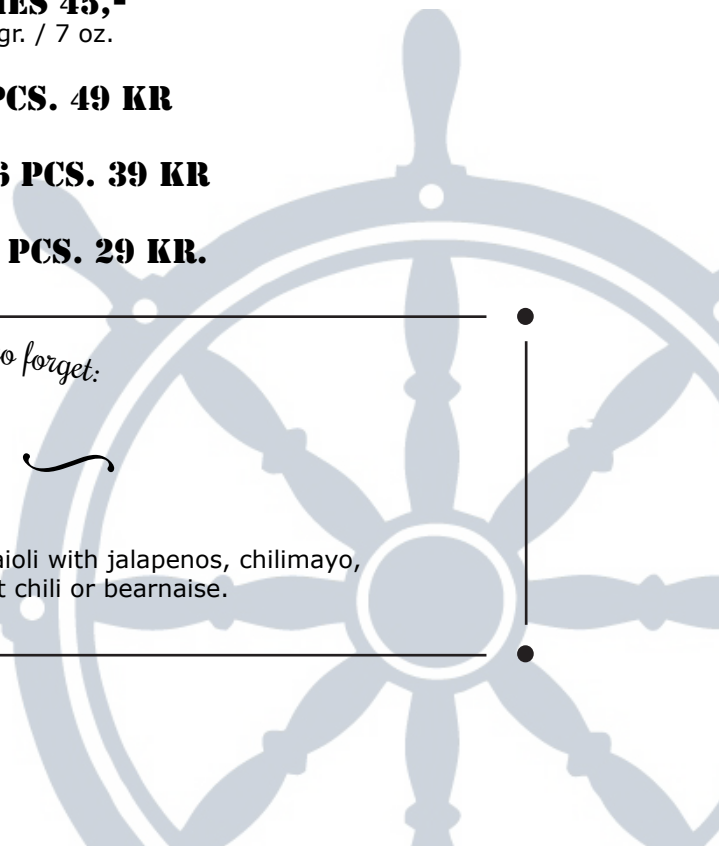
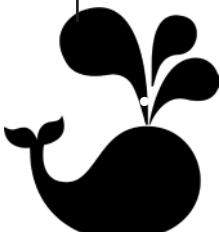
CHILI CHEESE TOPS 4 PCS. 29 KR.

You do not want to forget:

DIP

Choose from ketchup, remoulade, mayo, aioli with jalapenos, chilimayo, sauce tartare, BBQ sauce sweet chili or bearnaise.

6,-



The Healthy Corner

SALAD

CAESAR SALAD 89,-

Romaine lettuce with homemade caesar dressing, croutons and parmesan.
Order with grilled or deepfried marinated chicken for 109 kr. or with
deepfried aubergine (vegetarian) for 99 kr.
Served with a warm sourdough bun with butter, if desired.

Because lunch is not dinner

LUNCH SPECIAL

Served between 11.00 - 16.00

THE PANTRY "STJERNESKUD" LARGE 159,-

2 pcs. deep-fried plaice fillets topped with shrimp, smoked salmon, caviar and fried asparagus.
Served with homemade rockfish roe and dill dressing
Bread and butter ad libitum.
(can be served with mayonnaise or remoulade - ask the waiter)

SMALL "STJERNESKUD" 109,-

1 deep-fried plaice fillet topped with shrimp, fried asparagus and caviar.
Served with homemade rockfish roe and dill dressing
Bread and butter ad libitum.
(can be served with mayonnaise or remoulade - ask the waiter)

SCHNAPPS

Choose between Brøndum clear, rum or Aalborg dill
1 glass 39,-
1 bottle 299,-





The best is now a little better.

SLIDERS

1 PCS. 59,- / 3 PCS. 149,- / 4 PCS. 189,-

Choose between:

The Pantry Gourmet, Chili, CCBB and Spicy Pork in a Slider version.

Served with all you can eat Steakhouse fries for +25 kr.

BLEU & BRIOCHE

Flammegrilled juiciness.

200 grams of flame-grilled Danish beef, grilled onions with melted cheddar, mozzarella and blue cheese. Topped with lettuce, mayo and a thyme/rosemary relish and crispy bacon. Served in a juicy brioche from Jalm&B

134,-

Order with steakhouse fries ad libitum and dip of your choice for 159,-

A sailor will never forget to order



COLD DRINKS

SODA

Pepsi, Pepsi Max, Miranda Lemon, Miranda Orange, Faxe Kondi or Faxe Kondi free.

Small 39,- Medium 49,- Large 59,-

EGEKILDE 19/29,-

Choose between still, sparkling or sparkling with citrus.

ADELHARDT ORGANIC JUICE 35,-

Choose between apple or orange.

SMAGISK 35,-

Choose between Rhubarb, elderflower, raspberry or blackcurrant.

MILK SHAKE THE PANTRY STYLE

Choose between chocolate, strawberry, vanilla or banana. Served with whipped cream on the top.

Small 49,- Large 59,-

TAP WATER 19,-

Something to keep you warm maybe?

HOT DRINKS

FILTER COFFEE

Small 24,- Large 29,-

COFFEE SPECIALTIES

We serve Coffee Latte, Cappuccino, Cortado or Americano.

Small 39,- Large 44,-

We also offer hazelnut-, vanilla- or caramel sirup for 5 kr.

ESPRESSO

Single 29,- Double 34,-

MULLED WINE 49,- (GLOGG)

Additional purchase of 3 apple slices for only 20,- (without mulled wine 29,-)
with jam and powdered sugar

TEA 19,-

Come inside and view our selection in the bar

CHAI LATTE

Vanilla or Tiger spice. Small 39,- Large 49,-

HOT COCOA

39,-

Whipped cream 5,-

Sailors named this "liquid happiness"

BEER

REFILL 30/40/50

ROYAL ORGANIC PILSNER

Alk: 4,8 %

Lille 49,- Mellem 59,- Stor 79,-

ROYAL ORGANIC CLASSIC

4,8 % alk.

Lille 49,- Mellem 59,- Stor 79,-

ROYAL BLANCHE,-

Lille 49,- Mellem 59,- Stor 79,-

SCHIÖTZ MØRK MUMME

Alk: 6,3 %

30cl 59,- 40cl 64,-

ANARKIST NEW ENGLAND IPA

Alk: 5,4 %

30cl 59,- 40cl 64,-

KABYSSEN BREW - BLUE MOON

Alk: 5,5 %

30cl 59,- 50cl 64,-



INDSLEV JULE HVEDE (CHRISTMAS BEER)

Alk: 6,5 %

30cl 59,- 40cl 64,-

TASTINGBOARD 89,-

Choose 4 of the 8 variants

HEINEKEN (BOTTLED) 0,0 % 30,-

33 cl.

Til den stille sult

CHIPS 25,-

(ONLY 15,- WHEN YOU BUY A BEER)

CHOOSE FROM:

**SEA SALT, CIDER VINEGAR & SEA SALT, SWEET CHILI
OR CHEDAR & ONION**



Let us tempt you with something sweet

DESSERTS & ICE CREAM

APPLEPIE WITH RASINS AND CINNAMON 44,-

Order with sour cream, whipped cream or softice for 49,-

CHOKOLATE CAKE CREAM GATEÂU 49,-

Chocolate cake with dark mousse and ganache
Add a scoop of raspberry sorbet for only 10,-

CROISSANT WITH HAZELNUT FILLING 29,-

Freshly baked every day.

CHEESECAKE 49,-

Cheesecake w/apple & crumble

CLASSIC BELGIUM WAFFLE 69,-

Served with softice, chocolate sauce and nuts.



A true classic

THE PANTRY ICECREAM DESSERT 79,-

4 scoops of ice cream, softice & a small waffle. Topped with sauce & nuts.
See our ice cream selection to the right.

THE PANTRY DELUXE WAFFLE 89,-

5 scoops of ice cream, softice & a cream bun.
On top of that choose between "guf" or whipped cream & jam.
See our ice cream selection to the right.

ITALIAN & LOCAL ICE CREAM

We always have a large selection of Carte d'Or ice cream.

1 scoop 29,- 2 scoops 39,- 3 scoops 49,- 4 scoops 59,-

Whipped cream & jam 5,- Cream bun 5,-

Order with strawberry "guf" for +7 kr. or/and softice on the top for just 10 kr. extra

SOFTICE

Toppings: chocolate springles, tutti frutti, chocolate powder, liqourise, oreo or nuts.

Small 29,- Regular 39,- Topping kr. 6,-

Til os der ikke er kolde i roven

ISVARIANTER



Carte d'Or
Pantheon Vanilla



Oreo



Carte d'Or
Strawberry



Carte d'Or
coffee



Carte d'Or
Mint & chocolate



Carte d'Or
Rum & Raisin



Carte d'Or
Raspberry Sorbet



Carte d'Or
Watermelon



Carte d'Or
Triple Chocolate



Carte d'Or
Pistachio



Carte d'Or
Banana & Chokolade



ISØRE IS
NOUGAT



ISØRE IS
SALT
KARMEL



ISØRE IS
SOLBÆR
med mørk chokolade



ISØRE IS
RABARBER
med hvid chokolade

Everyday is saturday right?



WINE & COCKTAILS

WINE OF THE HOUSE (RED)

Gold Country (Zinfandel) 14%
Glass 59,- Pitcher 89,- (2 glass')

APASSIMENTO SGARZI

Rød 15%
bottle 300,-

PETER PETER RIESLING,

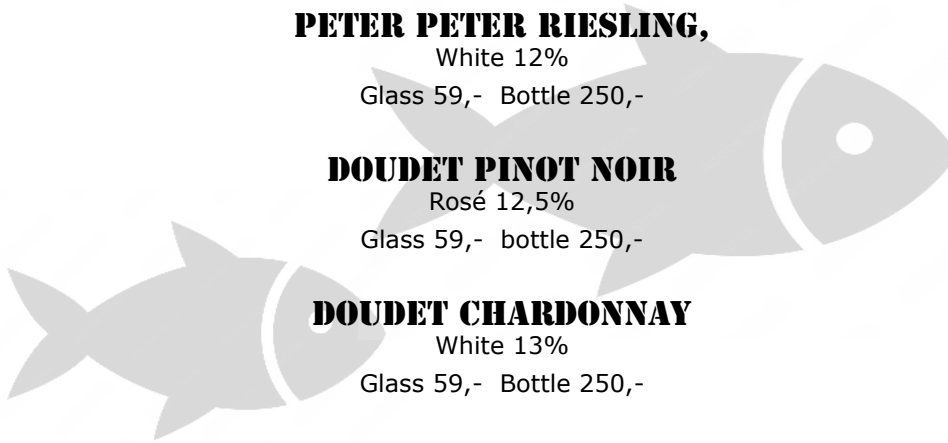
White 12%
Glass 59,- Bottle 250,-

DOUDET PINOT NOIR

Rosé 12,5%
Glass 59,- bottle 250,-

DOUDET CHARDONNAY

White 13%
Glass 59,- Bottle 250,-



Especially the female sailors favor these

COCKTAILS

ESPRESSO MARTINI 79,-

The combination of coffee liqueur, vodka, and the fresh, fruity and bitter taste notes of the cold-brewed coffee forms the basis for a cocktail with a sharp character.

MOJITO 79,-

Mint, lime and rum. You know the drill!

IRISH COFFEE 79,-

Espresso shot, 4 cl whiskey, brown sugar and whipped cream.

GIN HASS 79,-

Ripe and juicy mango combined with lime and lemon soda - Ohh - and Gin!

DARK'N STORMY 79,-

Gingerbeer, dark rom, limejuice, ice and a splash of angostura

APEROL SPRITZ 79,-

Prosecco, Aperol and ice. A splash of sparkling water and a slice of orange. Sweet and bitter - just like the owner of the Pantry.

Winter offer!!!!

1 drink 59,-
2 drinks 99,-



Once upon a time...

OUR STORY

2018

After making burgers since 1989 and training as a restaurant manager, I experienced a gradual reduction in my own participation in the core service - i.e. more office and less "floor". That's why I thought it was time to live out a dream that I've had since I was very small. Namely, being a waiter and cook in my own café.

I have always loved cooking and I have always loved food. Preferably something with a bit of complexity on the taste palette - I hope that comes through - and I have many fun ideas that will probably not be to everyone's taste. And that's not the idea either. I have opened the "Kabyssen - The Pantry" to have fun, enjoy the beautiful view, the coffee, the creativity and your company!

2024

This is the 5th year for Kabyssen - The Pantry ApS - Still going strong! This year we are happy to announce that we have started a collaboration with Isøre Icecream. We now offer 4 flavours with local character, organic and handmade and Isøre has quality and taste as their absolute highest priority. I hope your taste buds will agree.

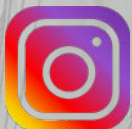
The range on the menu is still mainly burgers - which is my passion - and we are constantly developing new varieties. Over the summer, however, we stick to the classics, that we ensure high quality at a reasonable fast pace. At least that's the goal. We have been promised the lease until 2032, so unless we are completely washed away during the winter storms, we have many good years ahead of us!

And Remember

"Everyday should be Saturday"

Ulrik Wänglund Jensen

DEL DIN OPLEVELSE MED OS!



@kabyssen_the_pantry



KabyssenThe pantry



www.ThePantry.dk



Loyalitetskort - scan QR koden

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