

Drikkevarer

Fadøl fra Indslev Bryggeri

Pilsner - Classic	45,- / 65,-
Svendborgsund Bryghus 50 cl.	79,-
Svalebajer 33cl.	45,-
Nordic let øl 33cl.	45,-
Snaps	50,-
Limoncello	50,-

Sodavand

Pepsi, Pepsi Max, hindbær, abrikos, danskvand m./u. citron	35,-
Økologisk saft	35,-
Kandevand	15,-

Hvidvin- Sauvignon - Chardonnay

Rosé - Rødvin

Vin pr. glas + 0% alk. 70.-

Vin pr. flaske - fra 295.-

Kaffe / te m. påtår	45,-
Inkl. kage	99,-
Kold iskaffe	49,-
Variation af kage se kageskab i baren.	

Alle priser er i DKK og inkl. moms

Velkommen til Kaffehuset

Måske bemærkede du svanen over døren, da du gik ind i Kaffehuset? Det er en udskiftet vejrløj fra "Svanemøllen", der igennem årtier har markeret indgangen til det sorte træhus og givet det navnet "Svanehuset". Oprindeligt fungerede huset som opbevaringssted for de store malerikasser, der var nødvendige, når værkerne skulle transporteres til udstilling.

Ved siden af Svanehuset opførte Alhed og Johannes Larsen et lille, men usædvanlig harmonisk vaskehus, tegnet af tidens berømte arkitekt Carl Petersen. Her blev der vasket, men også brygget mængder af godt øl under Alhed Larsens kyndige opsyn. Glæden ved ølbrygning fortsatte i de følgende generationer, og vores "Svalebajer" er faktisk skabt af et barnebarn.

Den tredje fløj af Kaffehus-komplekset er ligesom Svanehuset opført som et sortmalet træhus. Indvendigt leder interiør og farvesætning tankerne hen på svensk byggestil. Med et kærligt nik til det store runde vindue mod bugten er kælenavnet blevet "Fuglekassen". Huset er opført i 2018 og tegnet af den anerkendte arkitekt Poul Ingemann, der ligeledes står bag museets nye udstillingsbygninger.

Vendt mod bugten og solopgangen i øst mente Johannes Larsen, at Kerteminde var den "smukkeste lille by i verden" – det er den harmoni, vi tilstræber i Kaffehuset. Det føles godt at kunne modtage gæsterne i kunstnerparrets egne havehuse. Bordets glæder er en væsentlig del af livet på Møllebakken dengang som nu.

Frøkost kl. 11-14.30

Venligst bestil i baren med dit bordnummer

Salat med Nordisk bresaola, nektarin, blåbær fetaost, ristede mandler, blandet salat, strimlet squash vendt i citron-sennep dressing, serveres med hjemmebagt foccacia brød.

145,-

Kerteminde fiskefrikadeller, med nye kartofler og årstidens grønt med æble og creme fraiche dressing.

149,-

Hjemmelavet hønsesalat med asparges, peberbacon og grønt, serveres på rugbrød

135,-

Frøkost kl. 11-14.30

Tapasbræt med bagte tigerrejer i cocotte med pesto tomat og piment, grillede padronpeber,

Fru Nielsen luft tørret skinke faste oste, oliven, timianristede mandler, trøffelmayo og hjemmebagt foccaciabrød.

189,-

Æblemarineret sild med hjemmelavet æblesalat, gurkemeje syltede squash, rødbede, peberrod og kapersbær.

Rugbrød og smør.

129,-

Børn fra 4-12 år: halv portion på alle retter til halv pris

Spørg venligst personalet vedrørende intolerancer og allergener. Vi hjælper gerne!

Drinks

Tap beer from Indslev Brewery

Pilsner - Classic	45,- / 65,-
Svendborgsund Bryghus 50 cl.	79,-
Svalebajer 33cl.	45,-
Nordic 0.2 alc. 33cl.	45,-
Local snaps or Limoncello	50,-

Soda

Pepsi, Pepsi Max, raspberry, apricots,

Sparkling water w./o. lemon	35,-
Organic juice	35,-
Tap water	15,-

White wine- Sauvignon - Chardonnay

Rosé - Red wine

Wine pr. glass + 0.0 % Alc.	70,-
Bottle of wine	from. 295,-

Tap coffee/ tea in a pot	45,-
Coffee / tea with a choice of cake	99,-
Icecoffee	49,-

Variation of cakes look in the bar

All prices are in DKK and tax Incl.

Welcome to Kaffehuset

Perhaps you noticed the swan over the door when you entered the café? It is a part of the old weather vane of 'Svanemøllen' (the swan mill), which has marked the entrance of the tiny black wooden house for decades and has given the house its nickname 'Swanhouse'. Initially the house was used as storage for the big wood cases that were used for transportation of the artworks after sale or for exhibitions elsewhere.

Next to the 'Swanhouse', Alhed and Johannes established a small, but very harmonic laundry house, which was designed by the architect Carl Petersen, who was very famous at that time. The building was not only used for doing laundry, but also – under the supervision of Alhed – for brewing really good beer in large quantities.

The joy of brewing beer lasted throughout the following generations and our 'Svalebajer' is brewed after the recipe of a grandchild. 'Svale' has two meanings – on one hand it means swallow and on the other it stands for to chill something. So the name of our exceptional house beer is a pun.

The third and last dining room is, as the 'Swanhouse', build as a black painted wooden house. In the inside, the interior and the combination of colours, leads our thoughts to Swedish construction style. The big round window towards the bay gave this dining room the nickname 'birdhouse'. This part of the building has been designed by the architect Poul Ingemann, who also designed the exhibition building from 2001.

Facing the bay and the sunrises in the East, Johannes Larsen believed, that Kerteminde was the most beautiful town in the world. We aspire to gather exactly that harmony in the dining rooms in our café.

It feels wonderful to welcome and host guests in the garden buildings of the artist couple. Today, as then, the gastronomic delights are a very important part of the life here at Møllebakken.

Lunch from 11 am-2.30 pm

Please make your order at the bar with table number.

Bresaola salad with nectarine, blueberries
feta cheese, mix salad and squash in a
lemon/ mustard dressing,
homemade focaccia bread

145,-

Homemade fish cakes, with
new potatoes, the season greens and tossed in a sour
cream dressing with apple.

149,-

Homemade chicken salad with asparagus, pepper
bacon, salad and served on ryebread

135,-

All prices are in DKK and tax Incl.



Lunch from 11 am-2.30 pm

Tapas: Large shrimps in cocotte with pesto
and tomato and piement, local dried ham,
grilled padrone peppers
hard cheese, olive, thyme roasted almonds,
trufflemayo, homemade focaccia bread

189,-

Apple marinated Herring with an apple salad,
beetroot, pickled turmeric squash, sesam,
capers and red onions.

served with ryebread and butter

129,-

Kindly ask the waiter for allergies and
intolerances

All prices are in DKK and tax Incl.

