



SNEKKEN

Trattoria

BRUNCH



WEEKENDS & HOLIDAYS FROM 10.00 - 13.00

WEEKEND BUFFET - 169*

yogurt w. fruit compote and granola
frittata w. red pepper and bacon
small sausages w. onions and tomato chutney
cod w. ricotta, herbs, onion and capers
salty snack potatoes with aioli
pasta penne w. pesto, zucchini and pine nuts
panzanella tomato salad with mozzarella
bean salad w. balsamic and seasonal greens
selection of homemade charcuterie
selection of cheeses w. garnish
warm waffles w. sugar and almonds
rumballs w. pistachio nuts
seasonal fruit salad with mint syrup
butter croissants
selection of homemade bread
marmalades and butter
homemade chocolate butter

DRINK PACKAGE - 79*

coffee, tea, juice and limonade
- must be bought for everyone at the table -
*bambini u. 12 = 1/2 price

help us avoid food waste when you visit
the buffet: eat as much as you like,
but take only what you can eat ♥

PARTY = PARTITO

snekken trattoria has the perfect setting for
any occasion. See our menus and
package deals at www.snekken-trattoria.dk

MEETING = INCONTRO

meetings and conferences in private room
overlooking the inlet. See our package deals
at www.snekken-trattoria.dk

CATERING = RISTORAZIONE

for brunch, lunch or dinner - for the
little hunger or the big hunger - for few
or for many - for the simple occasion or
the great celebration. Choose one of our
package deals or put together your own
catering menu at www.snekken-trattoria.dk

THANK YOU = GRAZIE

if you're not happy tell us
if you're happy tell everyone!
review us at facebook and participate
in our monthly competitions



MENU



EVERY DAY FROM 11.30 - 16.00 & 17.00 - 21.00

SPUNTINO

kalamati olives - 39

mixed salty nuts - 39

ANTIPASTI

panzanella - 89

fresh tomatoes w. mozzarella, bread,
red onions, basil and vinaigrette

tonno affumicato - 115

smoked tuna w. eggplant tatar
watercress and black pepper

baccalà mantecato - 95

stirred cod crostini w. ricotta,
capers, red onions and dill

antipasti - 115

selection of local organic charcuterie
w. olives, artichoke and aioli

carpaccio - 125

w. tuffe oil, pine nuts, sweet tomatoes
crispy salad and parmesan cheese

bruschetta - 65

w. tomatos, parmesan cheese and parsley

ANTIPASTI PIATTO - 179

selection of charcuterie w. olives and
artichokes, panzanella salad w. tomatoes,
mozzarella cheese and basil, salty snack
potatoes w. aioli, cheese w. biscuit and fig
served w. rustic bread, olive oil and sea salt

our meat and charcuterie is organic
and produced by our own butcher - the animals
are carefully selected from local farms where
they have lived a life under open skies

PESCE PIATTO - 225

smoked tuna w. eggplant tatar and watercress
stirred cod crostini w. capers, onions and dill
prawns w. garlic and spicy cold tomato soup
served w. rustic bread, olive oil and sea salt

MENU



EVERY DAY FROM 11.30 - 16.00 & 17.00 - 21.00

PRIMI

spaghetti all'amatriciana - 159
spaghetti w. organic bacon,
garlic, spicy chili and tomato

pollo e funghi - 189
fettuccine w. chicken and mushrooms in
a creamy balsamic and rosemary sauce

manzo e tartufo - 189
fettuccine w. braised beef and grilled
eggplant in a creamy truffle sauce

casseruola di fagioli - 149
vegan stew w. beans, spices and
lots of organic vegetables

CONTORNO

organic bacon - 25
organic parmesan cheese - 25

BAMBINI

pasta w. tomato sauce - 69
pasta w. tomato sauce and sausage - 79
pizza bambino w. sausage - 79
pizza bambino w. ham - 79
bambini ice cream - 55

PIZZE

pizza margherita - 129
tomato, mozzarella and fresh basil

pizza bianca - 145
mozzarella, potato, garlic, rosemary,
picorino cheese and pine nuts (white)

quattro stagioni - 149
tomato, mozzarella, ham,
artichoke, portobello and olives

salsicce e gorgonzola - 145
tomato, mozzarella, spicy sausage,
grilled bell peppers and gorgonzola cheese

pollo e insalata - 155
tomato, mozzarella, chicken, pesto,
parmesan cheese and crispy salad

agnello e rosmarino - 155
tomato, mozzarella, braised lamb
rosemary, garlic and fresh tomatoes

manzo e spinaci - 155
mozzarella, braised beef,
ricotta, spinach and truffle oil

MENU



EVERY DAY FROM 11.30 - 16.00 & 17.00 - 21.00

vegetarino - 139

tomato, mozzarella, eggplant, artichoke,
grilled pepper and olives

acciughe con amore - 149

tomato, mozzarella, anchovies, goat cheese,
capers, garlic and calamata olives

SECONDI

branzino con finocchio - 249

whole grilled sea bass with lemon, fennel,
capers, salt potatoes and dill mayo

agnello alla griglia - 275

grilled lamb with eggplant, baked garlic,
rosemary potatoes and aioli

filetto di manzo - 365

grilled beef tenderloin with
portobello gratin, grilled tomatoes,
salt potatoes and truffle mayo



MENU OF THE MONTH

3 course menu - 350

3 glass wine menu - 250

4 course menu - 395

4 glass wine menu - 300

- see the menu on the board -





MENU & BEVANDE



EVERY DAY FROM 11.30 - 16.00 & 17.00 - 21.00

FORMAGGI

3 organic cheeses - 129
served w. garnish and bread

DOLCI

tiramisu - 85
w. coffee, almond liquer and mascarpone

Ligurian limon pie - 95
w. meringue, buttermilk sorbet and pine nuts

semifreddo con ciliegie - 85
w. amarena cherries and chocolate crunch

torta al cioccolato - 115
dark chocolate cake w. white garnache
and pistachio ice creme

BEVANDE

galvania Italian soda 35 cl - 49
coke - orange - tonic

organic limonade or soda 40 cl - 40 / 45
elderflower - raspberry - black currant

apple or orange juice 40 cl - 45

ice water - 15 pp.
mineral water - 35 pp.

BIRRA DRAFT

nørrebro brewery 25 el. 40 cl - 39 / 59
new york lager - bombay pale ale
ravnsborg red ale

CAFFÈ ET TÈ

americano - 35
espresso - 30 // extra shot - 8
caffè latte - 39 / 49
cappuchino - 39 / 49
numi tea - 39
hot chocolate w. whipped cream - 49
trattoria coffee w. hazelnut liquor
and whipped cream - 85

VINO



♥ ORGANIC ITALIAN FOOD AND WINE

APERITIVO

aperol spritz - 85

gin and galvania tonic - 85

trattoria speciale - 75

elderflower, vodka, lime and soda

black currant, gin, lemon and soda

raspberry, vodka, spearmint and soda

SPUMANTE

fascino, prosecco DOC - 75 / 350

100% glera



sorelle bronca, brut DOCG - 425

100% glera



sorelle bronca - "particella 68" DOCG - 575

single field production

glera - bianchetta - perera



VINO BIANCO

house white wine - glass or pitcher

glass - 50 / 1/2 - 150 / 1/1 - 285

giordano salento IGT - 80 / 350

100% chardonnay



feudo di santa tresa, sicilien - 425

50% grillo - 50% viognier



sorelle bronca, delico DOCG - 545

colli di conegliano bianco

manzoni bianco - pinot bianco - riesling



VINO ROSSO

house red wine - glass or pitcher

glass - 50 / 1/2 - 150 / 1/1 - 285

giordano salento rosso IGT - 80 / 350

mixed grapes



VINO



♥ ORGANIC ITALIAN FOOD AND WINE

sessola appasimento IGT - 85 / 400
negroamaro - primitivo - merlot



ninfeo ripasso, DOC - 450
corvina - rondinella



ninfeo amarone, DOC - 575
corvina - rondinella



sorelle bronca, DOCG - 695
cabernet franc - merlot
cabernet sauvignon



barolo vigna rocche DOCG - 775
dell'annunziata - nebbiolo



brunello di montalcino DOCG - 895
corte pavone loacher - sangiovese



VINO ROSATO

house rosé wine - glass or pitcher
glass - 50 / 1/2 - 150 / 1/1 - 285

pratello sant'emiliano - 400
groppello - marzemino - barbera - sangiovese



DOLCE

san grod, moscato d'asti DOCG - 75 / 350
100% moscato



vin santo chianti classico DOC - 75 / 450
trebbiano - malvasia 50 cl



DIGESTIVO

sambuca - 65
grappa, moscato - 85
amaretto - 65
limoncello - 75