

SWEETNESS

Strawberry Crepe

Flavorful, buttery crepe, citrus infused, wrapped around glazed strawberries and pears
Crème fraiche and raspberry sauce drizzle. 13.95 Add side of eggs 3.95 side of bacon 2.95

The Honest Waffle

Our flavorful citrus infused belgian waffle, in between real creamy whipping cream, Chef's natural
Strawberry compote, with fresh berries 13.95

Belgian Waffle

Golden waffles, citrus infused, served with fresh seasonal berries, creamy butter and maple syrup 12.95

Croissant French Toast

Our own croissant, infused with cinnamon and citrus, lightly grilled, fresh berries
Raspberry sauce, whipped cream. 13.95 Add side of eggs 3.95

The Waffle Witch

Tender chicken and arugula, sriracha hollandaise, in between our golden flavorful waffles
Chef makes sunny side up egg on top 15.95

Three Stack Pancakes

Three stack of flavorful pancakes infused with citrus, creamy butter, maple syrup 11.95

Mother Nature's Fruit Plate

Four kinds of fresh seasonal fruits, our croissant, slice havarti cheese
Scoop of vanilla bean ice cream 14.95

Strawberries and cream

Fresh picked strawberries, real cream at side, served with a croissant. 9.95

Cheese Plate

Havarti cheese, fabulous French Brie, Cambozola, a little fruit, puffpastry wafer, pumpnickel
and baguette. 15.95

Four assorted breakfast pastries

Strudels, kringle and danish 13.95

BENEDICTS

All benedicts are served on our own homemade puff pastry. English muffin available

Eggs Benedicts Napoleons

Danish cured ham, poached eggs, chef's hollandaise. 14.95

Crab Cake Eggs Benedicts

Our own encrusted crab cake, poached eggs, chef's hollandaise 17.95

Smoked Scottish Salmon eggs Benedict

Flavorful smoked Salmon, poached eggs, hollandaise 16.95

Add avocado 1.95 Add Jalapeno 1.95

BREAKFAST SPECIALTIES

Good Morning Breakfast

Eggs of choice, danish cured ham, havarti cheese, country potatoes and bacon apples. 14.95
side of bacon 2.95

Smoked Scottish Salmon

Light delicious smoked salmon, Havarti cheese, onions, capers,
Served on our bakers toast, with our famous dill sauce , eggs of choice 16.95

Sausage & Eggs

Breakfast sausage links, mild in flavor, served with country potatoes, bacon apples
And eggs of choice 14.95

Breakfast Sandwich

Our toasted croissant, danish cured ham, havarti cheese, Chef's cooked over med. egg,
country potatoes. 13.95

Pickled Herring

Our whole filets of pickled herring, onions, capers, eggs of choice, pumpernickel
Dill sauce on side. 16.95

Chorizo Burrito

Our Chef's own Chorizo, ground pork with flavorful spices and onions, scrambled softly in eggs Mozzarella
cheese and potato in flour tortilla, sour cream, salsa on side 13.95

Chorizo Migas

Chef's Chorizo and onions, scrambled softly in eggs, crispy corn tortillas, cilantro, mozzarella cheese,
country potatoes, salsa 14.95

Hakkeboef

Ground- in- house sirloin steak, (like a Salisbury steak) iron skillet sautéed, caramelized onions, country
potatoes

Eggs of choice 15.95

No Egg European Breakfast

Danish cured ham, our own liver pate, havarti cheese, pumpernickel and baguette 12.95

SIDES

Side of eggs	3.95	side of seasonal fruit	4.95
Country potatoes	3.95	side of toast	2.95
Breakfast sausage	3.95	avocado	1.95
side of bacon	2.95	own salsa	1.95
side of French brie	3.95	side of jalapeno	1.95
side of havarti cheese	2.50		

OMELETTE GALORE

Charlottes Omelette

French creamy Brie, fresh tomatoes and spinach , A little garlic, a little bacon. 16.95

Sausage Omelette

Breakfast sausage, glazed onions, mushrooms and tomatoes, mozzarella cheese 14.95

Salmon Omelette

Filet of salmon, fresh cilantro, tomatoes, onions, mozzarella cheese, served with Hollandaise at side 15.95

Denver Omelette

Glazed rain bow bell peppers, bacon and onions, Danish cured ham, mozzarella and cheddar cheese inside, country potatoes. 14.95 add avocado 1.95

Turkey Omelette

Turkey, fresh basil, mushroom and mozzarella cheese 14.95

Garden Omelette

Spinach, mushrooms, bell peppers, onions, basil, mozzarella cheese 13.95

Andersens Quiche

Our own light, fluffy egg cake, with todays filling, hollandaise at side, fruit salsa 13.95

Add avocado 1.95

Add jalapeno 1.95

All omelettes served with country potatoes

Youghurt

Plain youghurt, served with granola 8.95

Oatmeal Jazzersize

Vanilla flavored oatmeal, served with fruit, brown sugar and milk 8.95

Guests are responsible for notifying staff of any dietary restrictions and allergies
Altering the menu may result in additional charges.
Each plate is made fresh to order, please allow additional time for fresh preparation.

ESPRESSO BAR

Espresso	3.75
Latte, cappuccino, Au Lait or Machiato	4.25
Add flavors vanilla, hazelnut, caramel or mint	
Andersens own blend of coffee	3.75
Chai Latte and Orange tea Latte	4.25
Real Hot chocolate	
Real dutch cocoa, sugar, milk, real whipping cream on top	5.50
Mocha	5.95
Euro Iced Coffee, Espresso & vanilla ice cream	7.50
Euro Iced Chocolate, chocolate milk & vanilla ice cream	7.50
Italian Cream Sodas, vanilla, strawberry, peach	7.50
Real British Tea, served in large tea pots	
English breakfast,, Earl grey	
Lemon ginger, Chamomille, Green tea, Peppermint	3.75
Iced tea, Lemonade, Arnold Palmer	3.50
Hot apple cider	3.95
Fresh Orange Juice	3.95
Sodas 3.50 voss mineral water 4.95 voss still water 4.95	

BEERS

Firestone 805, Stella Artois, Sierra Nevada, , Carlsberg Elephant, Firestone double barrel	5.95
Figueroa Mountains Hoppy Poppy, Figueroa Mountains Red Lager	
Pyramid Hefeweizen, Heineken	

MIMOSA

Classic Mimosa 8.95 2 for 14.00	Fruit Mimosa 9.95 2 for 16.00	House Champagne 7.95
Champagne Mumm Napa, Brut Rose 39.95 bottle		
Veuve de Cliquot champagne 85.00 bottle		

ICE CREAM

Andersen's Sundae 8.95
Our vanilla icecream, raspberry sauce, whipped cream, fresh fruit & meringue
Port Wine Float 9.95
Our vanilla icecream with Madeira Port and a tad of whipped cream, meringue

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We reserve the right to add gratuity, and to refuse service to anyone.
We are not responsible for lost, stolen or damaged items. Recipe modification politely declined.

SANDWICHES

All sandwiches served with French fries. Breads are rye, whole wheat, sourdough, baguette, our soft French roll, croissant. Gluten free bread (when available) add 1.95

Turkey Sandwich

turkey, pickled cucumbers, red cabbage, lettuce, tomatoes and sprouts 12.95

Danish Ham Sandwich

Danish cured ham, boiled egg, lettuce, tomato and sprouts 12.95

French dip Au Jus

Warm tri tip, caramelized onions, melted mozzarella cheese & tomatoes, served on baguette 14.95

Roast Beef Sandwich

Our seared tri tip, glazed onions, pickled cucumbers, relish sauce, in our own croissant 14.50

Crab Salad Sandwich

Our crab salad infused with herbs, citrus and cilantro, served in our croissant with lettuce
Tomato and sprouts 16.50

Club 1000

Turkey, danish ham, honey-smoked bacon, lettuce, tomato & mayonnaise 14.50

Reuben

Our slow cooked very tender corned beef, sauerkraut, melted mozzarella cheese, served on
Toasted rye 14.95

Chicken Schnitzel Sandwich

Tender chicken breast, breaded lightly, fresh lettuce, garden tomato, basil garlic aioli,
Pickle in our toasted roll 13.95

Copenhagen Burger Sandwich

Sirloin steak burger (ground in house), caramelized onions, tomatoes, our relish sauce
Havarti cheese, fresh lettuce, served on toasted rye bread 13.95

Tuna Salad Sandwich

Our tuna salad infused with baby celery and citrus, served in our croissant, lettuce, tomato
Sprouts and our dill sauce 12.95

Havarti Cheese Sandwich

Lettuce, tomatoes, pickled cucumbers, tomatoes and sprouts in our croissant 14.50

BLTA

Honey smoked bacon, lettuce, tomato and avocado on toasted whole wheat bread 12.95

Add Havarti cheese 2.50, French Soft Brie 3.95, avocado 1.95, jalapeno 1.95

VIKING FEAST

Our own pickled herring, onions capers , horseradish sauce at side
Our chicken liver pate, pickled cucumbers, red cabbage
Smoked Scottish salmon, havarti cheese, capers onions, our dill sauce
All served on a plate
Pumper nickel and breads at side, 18.95

SMOERREBROED

Andersen's traditional Danish style open faced sandwiches.....take a trip to Danmark with us!

Smoked Scottish Salmon

Lightly smoked salmon, Havarti cheese, capers, onions, our famous dill sauce
Built on top of Chef's toast 16.95

Pickeled Herring

Viking platter with whole filets of pickled herring, onions, dill sauce, and blanc potato 16.95*

Fiske Filet med Remoulade

Local Filet of Sole, breaded lightly, pan sautéed, served with remoulade sauce 16.95*

Chicken Liver Pate

Our own liver pate, creamy and mild, served with pickled cucumbers and sweet and sour red cabbage 12.95*

Roast Beef

Tender roast beef cooked medium, with glazed onions, remoulade sauce and pickled cucumbers. 16.95*

Cheese Plate

Danish creamy havarti, fabulous French brie, Danish Saga brie, fresh baguette, pumpernickel 14.95

Served on pumpernickel

SALADS

Charlotte's Salad

Fresh mixed greens, roasted walnuts, fresh seasonal fruit, dried cranberries, blue cheese, and herbal balsamic dressing all tossed and topped with your choice of:

Chicken 14.95 Tiger Shrimps 16.95 Roastbeef off tri tip 16.95

Just salad no topping ... 13.95 Add Avocado 1.95 Eggs 1.95 Jalapeno 1.95

Cesar Salad

Crisp romaine lettuce with kalamata olives, oranges and tomatoe, croutons all tossed in our Caesar dressing with parmesan cheese, toppings as above

Fruit Plate

Fresh seasonal fruit, Havarti cheese, croissant and a scoop of vanilla bean ice cream. 14.95

Today's Soup 5.95

Today's Soup and Salad 10.95

Our soups are made fresh every day, Served with our bread.

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*We reserve the right to refuse service to anyone

OMELETTES GALORE

All omelettes served with fries

Salmon Omelette

Salmon, cilantro, tomatoes, mozzarella cheese, served with lemon Hollandaise sauce 16.50

Sausage Omelette

Our sausage, glazed onions, mushrooms, tomatoes, and mozzarella cheese 14.95

Denver Omelette

Glazed rainbow bellpeppers, bacon and onions, danish cured ham, mozzarella and cheddar cheese 14.95

Charlotte's Omelette

French creamy brie cheese, spinach, applewood smoked bacon, tomatoes, and a little garlic. 16.95

THE HOT KITCHEN

Petite Filet Mignon

Bacon wrapped petite filet mignon, glazed onions and mushrooms, blanc potato, Bearnaise sauce 20.95

Scandinavian Duck

Tender slow roasted duck, tender meat with crispy skin, sweet and sour red cabbage, 21.95

Baked apple, blanc potatoes, port wine reduction. Chef's signature dish.

Salmon Napoleon

Filet of salmon with our famous puff paste, lemon beurre blanc sauce, garden vegetables. 17.95

Chicken Citron

Chicken breast sautéed and served with garlic mashed potatoes and lemon beurre blanc sauce and sautéed vegetables 14.95

Curry Chicken

Chicken breast sautéed and served with a mild curry crème sauce, fresh basil and mushrooms, seasonal vegetables, and herb-encrusted rice pilaf 14.95

Hakkeboef

8 oz ground sirloin steak (ground in-house), (like a Salisbury Steak) served with glazed onions, garlic whipped potatoes, seasonal vegetables, and bordelaise sauce. 15.95

Schnitzel

Steak of Pork tenderloin, breaded and pan sautéed in creamery butter, served with red cabbage, herb vegetables, and blanc potatoes, and pan sauce. 16.95

Hungarian Goulasch

Slow-stewed beef, fresh mushrooms, onions, and carrots, in a mild paprika sauce, served with garlic mashed potatoes and pickled red beets. 19.95

Vol au vent (tarteletter)

Flaky puffpastry shells, stuffed with chicken, asparagus, and light chardannay cream sauce, or with crab salad and hollandaise sauce.

Chicken and Asparagus ... 14.95 Crab Salad and Hollandaise ... 16.95

Our homemade Quiche

From our bakery, light and fluffy egg cake, with exciting filling of the day and served with a fresh green salad. 13.95

DINNER TONIGHT

Petite Petite Filet Mignon 20.95*

Tender petite filet mignon, wrapped in bacon, lightly seared, glazed onions and mushrooms, rosemary potatoes, béarnaise

Scandinavian Duck 20.95 *

Our Chef's special treated duck, very tender, crispy skin, our red cabbage, baked apple, blanc potato Port wine reduction

Lamb shank 21.95

Very tender, slow roasted lamb shank, garlic whipped potatoes, flavorful zinfandel demiglaze, Garden vegetables, mint relish

Salmon Risotto 17.95 *

Filet of salmon, softly pan sautéed, lemon risotto, vegetables julienne, mango ginger citrus beurre blanc

Hakkeboef Bearnaise \$ 16.95 *

Gound sirloin steak (ground in this kitchen), glazed onions on top, rosemary potatoes, garden vegetables, béarnaise sauce

Hungarian Goulasch \$ 19.95

Tender almost falling apart beef and mushrooms, in mild paprika sauce, Garlic whipped potatoes

Schnitzel \$ 16.95

Steak of pork tenderloin, breaded, butter pan sautéed, blanc potato, Garden vegetables, Red cabbage, pan butter sauce

Shrimp pasta \$ 17.95

Tiger prawns and artichokes, tomatoes, capers and basil, tossed in very light alfredo sauce

Curry Chicken \$ 15.95

Tender breast of chicken, pan sautéed, rice pilaf, glazed mushrooms, garden vegetables Mild curry sauce

Chicken Picata 16.95

Tender chicken breast, lightly pan sautéed, garlic whipped potatoes, garden vegetables, mild caper sauce

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Please tell your server about any allergies or food concerns. Altering the menu may result in an up charge

*We reserve the right to add gratuity Gluten Free **