

# DRINKS

## **Spritz – 115,-**

choose between Aperol or rhubarb

## **Paloma 120,-**

Tequila, grapefruit soda, lime

## **Bourbon Chocolate Manhattan 125,-**

Bulleit Bourbon, chocolate bitters, sweet wormwood

## **Elderflower Sour 120,-**

Gin, elderflower liqueur, lemon, sugar, eggwhites

## **Whiskey Sour 120,-**

Bulleit Bourbon, lemon, sugar, eggwhites

## **Espresso Martini 120,-**

Vodka, coffee liqueur, espresso

## **Monkey Tonic 145,-**

Monkey 47 Gin, 3 cent tonic, lemon, pepper

## **Bloodorange Margarita 125,-**

Tequila Blanco, Sarti, lime, sugar

## **Negroni 125,-**

Gin, Campari, sweet wormwood

## **Irish Coffee 125,-**

Teeling Small Batch, coffee, sugar, whipped cream with Cointreau

## **Longdrinks 100,-**

Rum n Coke, G&T etc.

*Can't find what you are looking for? Please ask your waiter*

# BARSNACKS

Truffle chips 60,-

Almonds 60,-

Marinated olives 60,-

# OYSTERS

Fine de Claire #3 oysters

1 pcs 40,- / 3 pcs 110,- / 6 pcs 200,-

# BEER 33/50CL

Carlsberg Pilsner 45/70,-

Kronenbourg 1664 Blanc 50/75,-

Brooklyn Pulp Art Hazy IPA 50/75,-

# WINE BY THE GLASS

## GLASS / BOTTLE

### CHAMPAGNE

NV Collet, A Aÿ Brut

135,- / 675,-

### CAVA

NV Joseph Masachs, Cava

95,- / 475,-

### ROSE/ORANGE

2023 Chateau Estoublon, Roseblood

100,- / 475,-

2022 Brash Higgins, ZBO

110,- / 525,-

### WHITE WINE

2023 Hjelm vingård, Madeleine Angevine

115,- / 550,-

2023 Andre Vatan, Sancerre "Les Charmes" Sauv Blanc

115,- / 550,-

2023 Domaine Duvert, Macon, Chardonnay

125,- / 600,-

2023 João Ramos, Alvarinho

105,- / 500,-

2023 Weingut Leitz, Eins-Zwei-Dry, Riesling

95,- / 450,-

### RED WINE

2022 Domaine Eloide Jaume, Cotes-du-Rhone

115,- / 550,-

2021 Familia Torres, Purgatori, Garnaxta/Carignan

135,- / 650,-

2022 Vino Arte Bellaza, Barbera d Alba

95,- / 450,-

2019 Vino Arte Bellaza, Barolo, Nebbiolo

140,- / 675,-

2022 Boyer de Bar, Les Rives de L'estang, Pinot Noir

120,- / 575,-

### SWEET WINE

NV Quinta de Eufemia, Tawny Port

95,- / 450,-

2017 Chateau Castelnau, Sauternes

110,- / 845,-

## ALCOHOL FREE:

Coca Cola 45,-

Coca Cola Zero 45,-

Squash 45,-

Lemonade 55,-  
(Elderflower, passionfruit or lemon/lime)

Brooklyn Special Effects Hoppy Lager 0,4% 45,-

Leitz Riesling 0% 85 / 395,-

Leitz Pinot Noir 0% 85 / 395,-

Leitz Sparkling 0% 395,-

Water still or sparkling ad libitum 30,-

## SWEETS FOR COFFEE

Cream puff 40,-

## COFFEE:

*From Copenhagen Coffee Lab*

Espresso 40,-

Americano 45,-

Cortado 45,-

Cappuccino 50,-

Latte 55,-

Iced latte 55,-

Irish coffee 125,-

## TEA

*From TeSelskabet*

Breakfast Tea (Black) 50,-

Earl Grey (Black) 50,-

White Tea Blend – Organic (White) 50,-

Sencha – Tony's Blend (Green) 50,-

Cool Mint – Organic (Herbal) 50,-

## PRE DINNER SUGGESTION

1 glass of champagne + 3 oysters for 200,-

## 3 COURSE SET MENU

### 1. Red Gazpacho

Cold tomatosoup with raw marinated tuna

### 2. Argentinian rib-eye

250gr Argentinian rib-eye & red wine sauce

or

**Cod**

Cod with buttermilk & trout roe sauce

**(Choose between cesar salad or green beans on the side)**

**Add fresh grated truffle +75,-**

**Add pommes frites +65,-**

**Add truffle fries +75,-**

**Add bread and whiped butter +40,-**

### 3. Lemon tart

Lemon & lime tart with one scoop of vanilla ice cream

**450,- pr. person.**

**Recommended 3 glass winemenu 350,- pr. person.**

Menu has to be taken by whole group

## BAR SNACKS:

Truffle chips 60,-

Almonds 60,-

Marinated olives 60,-

## OYSTERS

Fine de Claire #3 oysters

1 pcs 40,- / 3 pcs 110,- / 6 pcs 200,-

## DANISH CHEESE PLATE

3 Types of cheese 135,-

5 Types of cheese 165,-

Hvid måne øko

Bøgely gedefriskost øko

Lihmskov 24 month

Vadehavsost

Maestro øko

Ho Rødkit øko

Harald Blåtand 70+

## STARTERS:

### **SEABASS CEVICHE 150,-**

Raw seabass with cucumber marinade & fermented gooseberries

*2023 Andre Vatan, Sancerre, Sauv Blanc 115,-/550,-*

### **NÆRVÆR BEEF TARTAR (Add truffles 75,-) 150,-**

Hand cut danish Jersey ox with smoked egg yolk

*2022 Boyer de Bar, Les Rives de L'estang 120,- / 575,-*

### **GOAT CHEESE SALAD 150,-**

Treviso and salad with grapefruit & balsamic walnuts

*2023 Weingut Leitz, Ein-Zwei-Dry Riesling 95,-/450,-*

### **SCALLOPS GRATIN 150,-**

Two pieces of scallops gratin in bechamel with herbs

*2023 Domaine Duvert, Macon-Villages, Chardonnay 125,-/600,-*

### **RED GAZPACHO 150,-**

Cold tomatosoup with raw marinated tuna

*2023 João Ramos, Alvarinho 105,-/500,-*

## MAINS

### **NÆRVÆR CHEESEBURGER 165,-**

Danish beef patty with cheddar cheese, red onions and homemade pickles  
*2022 Domaine Eloide Jaume, Cotes-du-Rhone 115,- / 550,-*

### **MOULES MARINIÈRE 165,-**

Blue mussels with cream & parsley  
*2023 Domaine Duvert, Macon-Villages, Chardonnay 125,-/600,-*

### **MUSHROOM RISOTTO (Add truffles 75,-) 165,-**

Seasonal mushrooms & parmesan cheese  
*2019 Vino Arte, Barolo, 140,-/675,-*

### **NORTH ATLANTIC COD 250,-**

Cod fish filet with buttermilksauce & trout roe  
*2023 Domaine Duvert, Macon-Villages, Chardonnay 125,-/600,-*

### **ROASTED QUAIL 225,-**

Roasted in butter with mustard sauce  
*2022 Vino Arte, Barbera d Alba 95,-/450,-*

### **RIB-EYE 250,-**

250gr Argentinian rib-eye & red wine sauce  
*2022 Familia Torres, Purgatori 135,-/650,-*

## SIDE ORDERS

### **CAESAR SALAD 65,-**

Heartsalad with caesar dressing, croutons & parmesan-

### **FRENCH FRIES 65,-**

French fries with either aioli, chilli, truffle or ketchup dip

### **TRUFFLE FRIES 75,-**

Truffle fries with either aioli, chilli, truffle or ketchup dip

### **GREEN BEANS 65,-**

Fried green beans

### **BREAD & WHIPPED BUTTER 40,-**

Homemade sourdough bread with whipped brown butter

## DESSERTS

### LEMON TARTE 105,-

Lemon & lime tart with one scoop of vanilla icecream  
*2018 Chateau Castealnau, Sauternes 110,-/845,-*

### POACHED PEAR 105,-

Vanilla poached pear & mascarpone cream  
*2018 Chateau Castealnau, Sauternes 110,-/845,-*

### CHOCOLATE ICE CREAM & PISTACHIOS 105,-

Three scoops of chocolate ice cream & candied pistachios  
*NV Quinta Saint Eufemia, Tawny Port 95,-/450,-*

## SWEETS FOR COFFEE

### AMARETTO SOUR 120,-

Amaretto, lemon, sugar, eggwhites

### ESPRESSO MARTINI 120,-

Vodka, Coffee Liqueur, espresso

## SWEETS FOR COFFEE

Cream puff 40,-

## Cognac

|           |             |
|-----------|-------------|
| Merlet VS | 95,-/105,-  |
| Merlet XO | 145,-/195,- |

## Whiskey

|                         |             |
|-------------------------|-------------|
| Macallan 12 years       | 150,-/230,- |
| Macallan 15 years       | 200,-/310,- |
| Macallan 18 years       | 75,-/115,-  |
| Glenrothes "Makers Cut" | 105,-/160,- |
| Glenfiddich 12 years    | 105,-/160,- |
| Glenfiddich 18 years    | 210,-/330,- |
| Lagavulin 16 years      | 165,-/255,- |
| Caol Ila 12 years       | 75,-/115,-  |
| Balvenie 15 years       | 220,-/340,- |
| Aberlour 12 years       | 105,-/160,- |

## Irish Whiskey / Bourbon

|                          |            |
|--------------------------|------------|
| Teeling Small Batch      | 80,-/130,- |
| Rittenhouse Straight Rye | 90,-/140,- |
| Buffalo Trace            | 80,-/130,- |

## Rum

|                                 |             |
|---------------------------------|-------------|
| Plantation "Isle of Fiji"       | 90,-/140,-  |
| Plantation "Original Dark"      | 75,-/115,-  |
| Plantation XO                   | 150,-/235,- |
| Kaniche "Perfecion" Double Wood | 165,-/225,- |
| Long Pond Single Rum 2003       | 165,-/225,- |

## Calvados

|                        |             |
|------------------------|-------------|
|                        | 3cl/5cl     |
| Le Père Jules 3 years  | 95,-/155,-  |
| Le Père Jules 10 years | 145,-/195,- |
| Le Père Jules 20 years | 215,-/265,- |
| Adrian Gamut 6 years   | 195,-/245,- |

## Grappa

|                               |             |
|-------------------------------|-------------|
| Marolo "Grappa di Moscato"    | 110,-/180,- |
| Marolo "Grappa di Barbaresco" | 110,-/180,- |
| Marolo "Grappa di Barolo"     | 140,-/230,- |
| Grappa Grand Cuvee            | 105,-/160,- |
| Grappa Riserva "Pinot Nero"   | 120,-/180,- |

## Eau de Vie

|                         |             |
|-------------------------|-------------|
| Becker "Poire Williams" | 140,-/230,- |
| Riestetbauer "Karotte"  | 145,-/195,- |
| Riestetbauer "Himbeere" | 215,-/265,- |
| Riestetbauer "Williams" | 195,-/245,- |

## Snaps

|                       |            |
|-----------------------|------------|
| OP Andersson Fad/Klar | 75,-/115,- |
| Aalborg Jubileum      | 75,-/115,- |

## Other

|                   |            |
|-------------------|------------|
| Chartreuse Green  | 75,-/115,- |
| Chartreuse Yellow | 95,-/155,- |
| Baileys           | 75,-/115,- |
| Fernet            | 50,-/ 75,- |