

DRINKS 125.-

Spritz

choose in between Aperol, Limoncello or Rhubarb

Paloma

Ocho Tequila, grapefruit soda, lime, grapefruit

Mai Tai

Plantation Dark/White Rum, almond liquor, pineapple, lime, sugar

Elderflower Sour

Gin, elderflower likør, lemon, sugar, egg whites

Pisco Sour

Waqar Pisco, lime, sugar, egg whites

Espresso Martini

Vodka, coffee liquor, espresso

Monkey Tonic

Monkey 47 Gin, 3 cent tonic, lemon

Bloodorange Margarita

Ocho Tequila, Sarti, lime, sugar

Irish Coffee

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

SNACKS

Truffle chips 60,-

Almonds 60,-

Marinated olives 60,-

Burrata 95,-
with olive oil & basil

Homemade Sourdough Bread 40,-
& whipped butter

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,-

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

WINE BY THE GLASS

GLASS / BOTTLE

CHAMPAGNE

NV Collet, AAÿ Brut

135,- / 675,-

SPUMANTE

NV Rivani, Vino Spumante, Chardonnay

95,- / 490,-

ROSE

2023 Chateau Estoublon, Roseblood

100,- / 475,-

ORANGE

2022 Brash Higgins, ZBO

110,- / 525,-

WHITE WINE

2023 Hjelm Vingård, Madeleine Angevine

115,- / 550,-

2023 Andre Vatan, Sancerre "Les Charmes" Sauv Blanc

115,- / 500,-

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

140,- / 675,-

2023 Jean Stodden, Pinot noir

115,- / 550,-

DESSERT 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,-

Water still or sparkling ad libitum 30,-

SWEETS FOR COFFEE

Petit Four 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

50,-

Breakfast Tea (Black)

Earl Grey (Black)

White Tea Blend – Organic (White)

Sencha – Tony's Blend (Green)

Cool Mint – Organic (Herbal)

PRE DINNER SUGGESTION

1 glass champagne + 3 oysters for 200,-

3 COURSE SET MENU

1. Seabass Ceviche

Raw seabass with cucumber marinade & sweet potatoes

2. Veal Rib eye

250gr Argentinian rib-eye & red wine sauce

or

Cod

with buttermilk & trout roe sauce

Choose between cesar salad or green beans on the side

Fresh grated truffle +75,-

Pommes frites +65,-

Truffle fries +75,-

Bread and whipped 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 chosen by the whole table

SNACKS:

Truffle chips 60,-

Almonds 60,-

Marinated olives 60,-

Burrata 95,-
with olive oil & basil

Sourdough Bread 40,-
& whipped butter

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+

NÆRVÆR

In case of allergies please inform the staff.
Surcharge might be added to credit card payments

STARTERS:

SEABASS CEVICHE 150,-

Raw seabass with cucumber marinade & sweet potatoes
2023 Andre Vatan, Sancerre, Sauvignon Blanc 115,- / 525,-

NÆRVÆR BEEF TARTAR 150,- (Fresh truffle 75,-)

Hand cut danish Jersey ox with smoked egg yolk
2023 Jean Stodden, Pinot noir 115,- / 550,-

GOAT CHEESE SALAD 150,-

Treviso and frisée 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 120,- / 600,-

RED GAZPACHO 150,-

Cold tomato soup 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 & fresh herbs
2023 Domaine Duvert, Macon-Villages, Chardonnay 125,- / 600,-

MUSHROOM RISOTTO 165,- (Fresh truffle 75,-)

Seasonal mushrooms & parmesan cheese with fresh herbs
2019 Vino Arte, Barolo, 140,- / 675,-

NORTH ATLANTIC COD 250,-

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

ROASTED QUAIL 225,-

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

RIB-EYE 250,- (Fresh truffle 75,-)

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,-

Choose between either aioli, chilli, truffle or ketchup dip

TRUFFLE FRIES 75,-

Choose between either aioli, chilli, truffle or ketchup dip

GREEN BEANS 65,-

Fried green beans with shallots & garlic bruniose

BREAD & WHIPPED BUTTER 40,-

Homemade sourdough bread with whipped brown butter

FRESH TRUFFLE 75,-

DESSERTS

LEMON TARTE 105,-

Lemon & lime tart with vanilla ice cream
2018 Chateau Castealnau, Sauternes 110,-/845,-

POACHED PEAR 105,-

Vanilla poached pear with mascarpone cream & caramelized hazelnuts
2018 Chateau Castealnau, Sauternes 110,-/845,-

HOMEMADE CHOCOLATE ICE CREAM 105,-

Chocolate ice cream & candied pistachios
NV Quinta Saint Eufemia, Tawny Port 95,-/450,-

AFTER DINNER DRINKS

AMARETTO SOUR 125,-

ESPRESSO MARTINI 125,-

SWEETS FOR COFFEE

Petit Four 40,-

Cognac

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

Whiskey

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

Irish Whiskey / Bourbon

Teeling Small Batch	80,-/130,-
Few Whiskey	100,-/150,-

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,-