

DRINKS 125.-

Spritz

Choose between Aperol, Limoncello, Sarti or Campari

Paloma

Tequila, grapefruit soda, lime, grapefruit

Cosmopolitan

Vodka, Triple Sec, cranberry, lime

Elderflower Sour

Gin, elderflower liquor, lemon, sugar, egg whites

Amaretto Sour

Whiskey, Amaretto, lemon, sugar, egg whites

P*star martini**

Vanilla vodka, passionfruit, sugar, lemon, bubbles

Monkey Tonic

Monkey 47 Gin, 3 cent tonic

Bloodorange Margarita

Tequila, Sarti, lime, sugar

Bird of Prey

Plantation white rum, Aperol, lime, pineapple, sugar

Old Fashion with a Twist

Tea infused Bourbon, sugar, angostura bitters

Espresso Martini

Vodka, coffee liquor, espresso

Irish Coffee

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

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

SNACKS

Truffle chips 60,-

Almonds 60,-

Marinated olives 60,-

Burrata 95,-
with olive oil & basil

Homemade Sourdough Bread 45,-
& whipped butter

BEER 33/50CL

Carlsberg Pilsner 45/70,-

Tuborg Classic 45/70,-

1664 Kronenbourg Blanc 50/75,-

WINE BY THE GLASS

GLASS / BOTTLE

CHAMPAGNE

NV Collet, AAÿ Brut

140,- / 700,-

SPUMANTE

NV Rivani, Vino Spumante, Chardonnay

95,- / 500,-

ROSE

2024 Chateau Estoublon, Roseblood

105,- / 500,-

ORANGE

2022 Brash Higgins, ZBO

115,- / 550,-

WHITE WINE

2024 Verdicchio di Matelica, Agricola Bisci

95,- / 450,-

2024 Andre Vatan, Sancerre "Les Charmes" Sauv Blanc

115,- / 550,-

2024 Domaine Duvert, Macon, Chardonnay

125,- / 600,-

2024 Grüner Veltliner Gärtling, Weingut Nigl

110,- / 525,-

2024 Weingut Leitz, Eins-Zwei-Dry, Riesling

95,- / 450,-

RED WINE

2022 Vieux Château Saint André, Montage Saint-Émilion

120,- / 575,-

2017 Reserva, Finca Del Marquesado

115,- / 550,-

2022 Vino Arte Bellaza, Barbera d Alba

95,- / 450,-

2022 Nebbiolo D'alba DOC "Drago", Poderi Colla

135,- / 650,-

2023 Jean Stodden, Pinot noir

120,- / 575,-

DESSERT WINE

NV Quinta de Eufemia, Tawny Port

95,- / 450,-

2017 Chateau Castelnau, Sauternes

110,- / 845,-

NV Pedro Ximenez, El Maestro Sierra

100,- / 500,-

ALCOHOL FREE:

Coca Cola 50,-

Coca Cola Zero 50,-

Squash 50,-

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

Brooklyn Special Effects Hoppy Lager 0,4% 50,-

Leitz Riesling 0% 95 / 450,-

Leitz Pinot Noir 0% 95 / 450,-

Water still or sparkling ad libitum 30,-

SWEETS FOR COFFEE

Petit Four 40,-

COFFEE:

From Copenhagen Coffee Lab

Espresso 40,-

Americano 45,-

Cortado 45,-

Flat White 45,-

Cappuccino 50,-

Latte 55,-

Iced latte 55,-

TEA

From TeSelskabet

55,-

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 225,-

3 COURSE SET MENU

1. Ceviche on Cod

with pickled deikon, nashipear & Sauce Blanquette

2. Ossobucco

Braised beef shank with sauce bordelaise

OR

Cod

with sauce beurre blanc, caviart & ramson oil

Choose between potato cream or bean salad on the side

Pommes frites +65,-

Truffle fries +75,-

Bread and whipped butter +45,-

3. Crème Brûlée

Homemade Crème Brûlée with Polynesian vanilla

475,- pr. person.

Recommended 3 glass winemenu 375,- 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 45,-
& whipped butter

OYSTERS

Fine de Claire #3 oysters

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

DANISH CHEESE PLATE

3 Types of cheese 145,-

5 Types of cheese 175,-

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:

CEVICHE ON COD 160,-

with pickled deikon, nashipear & Sauce Blanquette

2024 Andre Vatan, Sancerre, Sauvignon Blanc 115,- / 550,-

FISH & LEEKS SOUP 160,-

With danish clams and potatoes

2024 Grüner Veltliner Gärtlinger, Weingut Nigl 110,- / 525,-

SCALLOPS GRATIN 160,-

Two pieces of scallops gratin in bechamel with herbs

2024 Domaine Duvert, Macon-Villages, Chardonnay 125,- / 600,-

NÆRVÆR BEEF TARTAR 160,-

Handcut Jersey meat with trufflecream & sorrel

2023 Jean Stodden, Pinot noir 120,- / 575,-

GOAT CHEESE SALAD 160,-

Crisp salads with grapefruit & balsamic walnuts

2023 Weingut Leitz, Ein-Zwei-Dry Riesling 105,- / 500,-

MAINS

NÆRVÆR CHEESEBURGER 175,-

Danish beef patty with cheddar cheese, red onions and homemade pickles
2022 Vieux Château Saint André, Saint-Emilion 120,- / 575,-

MOULES MARINIÈRE 175,-

Blue mussels with cream & fresh herbs
2024 Domaine Duvert, Macon-Villages, Chardonnay 125,- / 600,-

MUSHROOM RISOTTO 175,-

Seasonal mushrooms & parmesan cheese with fresh herbs
2022 Nebbiolo D'alba DOC "Drago", Poderi Colla 135,- / 650,-

OSSOBUCCO 225,-

Braised beef shank with sauce bordelaise
2022 Vino Arte, Barbera d Alba 95,- / 450,-

COD 250,-

with sauce beurre blanc, caviart & ramson oil
2024 Domaine Duvert, Macon-Villages, Chardonnay 125,- / 600,-

RIB-EYE 275,-

250 gr Argentinian rib-eye & sauce bordelaise
2022 Vieux Château Saint André, Saint-Emilion 120,- / 575,-

SIDE ORDERS

POTATO CREAM 65,-

With brown butter & fresh pepper

FRENCH FRIES 65,-

Choose between either aioli, chilli, truffle or ketchup dip

TRUFFLE FRIES 75,-

Choose between either aioli, chilli, truffle or ketchup dip

BEAN SALAD 65,-

Haricot verts with stracciatella & caramelized hazelnuts

BREAD & WHIPPED BUTTER 45,-

Homemade sourdough bread with whipped brown butter

DESSERTS

CRÈME BRÛLÉE 115,-

Homemade Crème Brûlée with Polynesian vanilla
NV Quinta Saint Eufemia, Tawny Port 100,-/500,-

HOMEMADE CHOCOLATE ICE CREAM 115,-

Chocolate ice cream & candied pistachios
2017 Chateau Castelnau, Sauternes 110,- / 845,-

AFTER DINNER DRINKS

AMARETTO SOUR 125,-

ESPRESSO MARTINI 125,-

IRISH COFFEE 125,-

SWEETS FOR COFFEE

Petit Four 40,-

Cognac

Merlet VS	4cl	65,-
Merlet VSOP		75,-
Merlet XO		155,-
Hennessy XO		350,-
Remi Landier 40e Anniversaire		745,-

Whiskey

Macallan 12 Years		115,-
Macallan 15 Years		250,-
Glenrothes "Maker's Cut"		105,-
Glenfiddich 12 Years		75,-
Glenfiddich 18 Years		190,-
Lagavulin 16 Years		150,-
Balvenie 15 Years		285,-
Aberlour 12 Years		90,-
Teeling Small Batch		65,-
Few Bourbon		95,-
Stork Straight Rye Whiskey		75,-
Nikka Yoichi Single Malt		120,-
Copenhagen Distillery RAW		260,-

Rum

Plantation "Isle of Fiji"		65,-
Plantation "Original Dark"		55,-
Plantation XO		85,-
Plantation PXXO		100,-
Plantation "Cut & Dry Coconut"		70,-
Plantation "Jamaica 2009"		125,-
Kaniche "Perfecion" Double Wood		95,-
Long Pond Single Rum 2003		250,-

Eau de Vie

Riestetbauer "Williams"	4cl	240,-
Riestetbauer "Karotte"		240,-
Riestetbauer "Himbeere"		240,-

Grappa

Marolo "Grappa di Moscato"		90,-
Marolo "Grappa di Barbaresco"		85,-
Marolo "Grappa di Barolo"		100,-
Grappa Grand Cuvée		110,-

Calvados

Le Père Jules 3 Years		75,-
Le Père Jules 10 Years		115,-
Le Père Jules 20 Years		170,-
Le Père Jules 40 Years		350,-

Snaps

OP Andersson		45,-
Aalborg Jubilæum		45,-

Vodka

Røg-Bjørnen	4cl	65,-
Haku Vodka		70,-
Belvedere ØKO		80,-
Grey Goose		75,-
Absolut Elyx		120,-

Tequila & Mezcal

Ocho Blanco Plata la Mesa		55,-
Ocho Reposado las Raices		65,-
Don Fulano Imperial		350,-
Mezcal Encantado		65,-

Other

Chartreuse Green		75,-
Chartreuse Yellow		75,-
Chartreuse 9e Centenaire		75,-
Baileys		45,-
Sambuca		45,-
Fernet Branca		45,-
Limoncello		45,-