

## 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

### Pisco Sour

Pisco, 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

Planteray 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*

## BEER 33/50CL

Carlsberg Pilsner 45/70,-

Tuborg Classic 45/70,-

Brooklyn IPA Pulp Art 50/75,-

## ALCOHOL FREE:

Coca Cola 50,-

Coca Cola Zero 50,-

Squash 50,-

Lemonade 55,-

(Elderflower, passionfruit 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,-

# 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 Château Soucherie, Chenin Blanc

95,- / 450,-

2024 Andre Vatan, Sancerre "Les Charmes" Sauv Blanc

115,- / 550,-

2024 Domaine Duvert, Macon, Chardonnay

125,- / 600,-

2023 F'OZ Loureiro Vinho Verde, Loureiro

105,- / 500,-

2024 Weingut Leitz, Eins-Zwei-Dry, Riesling

95,- / 475,-

### 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 Bourgogne rouge Faiveley, pinot noir

135,- / 650,-

### DESSERT WINE

NV Quinta de Eufemia, Tawny Port

95,- / 500,-

2017 Chateau Castelnau, Sauternes

110,- / 845,-

NV Pedro Ximenez, El Maestro Sierra

100,- / 500,-

## SNACKS:

Truffle chips 60,-

Smoked Almonds 60,-

Marinated olives 60,-

Burrata 95,-  
with olive oil & basil

Fried whole fjord shrimps 95,-  
with grilled bread, lemon & homemade mayonnaise

Anchovies 125,-  
with grilled bread, lemon & homemade mayonnaise

Homemade sourdough Bread 45,-  
with whipped butter

## FRENCH CHEESE

3 or 5 kinds of cheese 145,- / 175,-

Brilliat Savarin Delli (Cow)

Morbier Cremue (Cow)

Tomme de Chevre (Goat)

Epoisse au latie Cru (Cow)

Fourme d'ambert (Cow)

# Caviar

## ANTONIUS CAVIAR

*A raw material defined by time and precision.*

Caviar is one of the most exclusive ingredients in the world, but not because it is expensive. It is exclusive because it is difficult to get right.

At Antonius, we work with sturgeon that have spent up to 10–15 years developing. When the roe is finally ready, there is only one exact moment to harvest it. Hours can be the difference between a flat experience and one that lingers.

Much of the world's caviar is produced globally and repackaged in Europe before reaching the guest. At Antonius, we work differently. We produce our own caviar from our own fish and our own farms, with full control over the entire process—from farming to serving.

We work with fresh, unpasteurized caviar. This means a shorter shelf life, but a far more vibrant experience.

We do not use stabilizing additives such as E285 (borax) in our own caviar. Instead, we work with the raw ingredient as it is and ensure that the quality is present from the very beginning.

It is a more difficult path, but it is also the right one.

**Oscietra Caviar 5\*\*\*\*\*** – 10-year sturgeon

Served with crème fraîche, blinis and chives

30 g – 475,-

**Siberian Baerii Caviar 5\*\*\*\*\*** – 12-year sturgeon

Served with crème fraîche, blinis and chives

30 g – 545,-

# Oysters

## Santinel oysters

Served with lemon, tabasco and mignonette

3 pcs. 110,- or 6 pcs. 200,-

Santinel oysters are an exclusive type of oyster from France with a distinct sea note and a firm, juicy texture.

They often have a light salty finish, making them very popular among oyster lovers who prefer a classic and elegant tasting experience.

## Gillardeau oysters

Served with lemon, tabasco and mignonette

3 pcs. 165,- or 6 pcs. 300,-

What makes Gillardeau oysters special is their perfect balance between sweetness and salt, a creamy texture, and a clean, almost nutty aftertaste.

They are often considered some of the best oysters in the world and are highly sought after in restaurants and among gourmet enthusiasts.

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

### **3-COURSE MENU**

#### **1. Seafood Bisque**

with crème fraîche, tomatoes & herbs

(Add langoustine tail 65,-)

#### **2. Quail**

with blackberry bordelaise, radicchio & pickled mustard seeds

(Add grated truffle 65,-)

**OR**

#### **Cod**

with sauce beurre blanc, caviart & chervil oil

Side dish with main course – choose between:

**Mashed potatoes**

or

**Green bean salad with stracciatella**

#### **3. Crème Brûlée**

Homemade crème brûlée with Polynesian vanilla

**475,- per person**

**Accompanying 3-glass wine pairing menu 325,- per person**

## STARTERS:

### **RAW MARINATED TUNA 160,-**

Shellfish blanquette, ponsu tapioca pearls & daikon  
2023 F'OZ Loureiro Vinho Verde, Loureiro 105,- / 500,-

### **BURRATA SALAD 160,-**

2 kind of tomatoes, fresh burrata & basil  
2024 Andre Vatan, Sancerre "Les Charmes" Sauv Blanc 115,- / 550,-

### **SHELLFISH BISQUE 160,-**

Creme Fraiche, tomatoes & herbs  
(Add langoustine tail 65,-)  
2024 *Domaine Duvert, Macon-Villages, Chardonnay* 125,- / 600,-

### **NÆRVÆR BEEF TARTAR 160,-**

Hand Cut Jersey meat with truffle cream & sorrel  
(Add grated truffle 65,-)  
2023 *Bourgogne rouge Faiveley, Pinot Noir* 135,- / 650,-

### **CHÈVRE CHAUD SALAD 160,-**

Figs, walnuts & balsamic vinegar  
2023 *Weingut Leitz, Ein-Zwei-Dry Riesling* 95,- / 475,-

## 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 n'duja  
*2024 Château Soucherie, Chenin Blanc 95,- / 450,-*

### **SPAGHETTI CACIO E'PEPE 175,-**

Spaghetti alla Chitarra with Pecorino Romano & black pepper  
(Add langoustine tail 65,-)  
(Add grated truffle 65,-)  
*2023 Bourgogne rouge Faiveley, Pinot Noir 135,- / 650,-*

### **QUAIL 225,-**

Blackberry bordelaise, radicchio & pickled mustard seeds  
(Add grated truffle 65,-)  
*2022 Vieux Château Saint André, Saint-Emilion 120,- / 575,-*

### **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  
(Add grated truffle 65,-)  
*2022 Nebbiolo D'alba DOC "Drago", Poderi Colla 135,- / 650,-*

## 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,-*

### **STRAWBERRIES 115,-**

Chocolate tart, mascarpone cream & strawberry coulis  
2017 Chateau Castelnau, Sauternes 110,- / 845,-

### **CROISSANT 115,-**

Baileys ice cream, rum caramel, hazelnuts & dates  
2017 Chateau Castelnau, Sauternes 110,- / 845,-

## FRENCH CHEESE

3 or 5 kinds of cheese 145,- / 175,-

Brilliat Savarin Delli (Cow)

Morbier Cremue (Cow)

Tomme de Chevre (Goat)

Epoisse au latie Cru (Cow)

Fourme d'ambert (Cow)

## AFTER DINNER DRINKS

**AMARETTO SOUR 125,-**

**ESPRESSO MARTINI 125,-**

**IRISH COFFEE 125,-**

## COFFEE:

*From Copenhagen Coffee Lab*

Espresso 40,-

Americano 45,-

Cortado 45,-

Flat White 45,-

Cappuccino 50,-

Latte 55,-

Iced latte 55,-

## SWEETS FOR COFFEE

Petit Four 40,-

## TEA

*From TeSelskabet*

**55,-**

Breakfast Tea (Black)

Earl Grey (Black)

White Tea Blend – Organic (White)

Sencha – Tony's Blend (Green)

Cool Mint – Organic (Herbal)

## 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,-