

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

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,-

NÆRVÆR

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

WINE BY THE GLASS

GLASS / BOTTLE

CHAMPAGNE

NV Brut, M. Brugnon

140,- / 700,-

SPUMANTE

NV Rivani, Vino Spumante, Chardonnay

95,- / 500,-

ROSE

2024 Chateau Estoublon, Roseblood

105,- / 500,-

ORANGE

2024 Skin contact, Fabien Jouves

115,- / 550,-

WHITE WINE

2024 Château Soucherie, Chenin Blanc

95,- / 450,-

2024 Sancerre, Girard et Fils

115,- / 550,-

2024 Domaine Duvert, Macon, Chardonnay

125,- / 600,-

2025 Grüner Veltiner, Weingut Ecker

105,- / 500,-

2024 Weingut Leitz, Eins-Zwei-Dry, Riesling

95,- / 475,-

RED WINE

2022 Vieux Château Saint André, Montagne 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

100,- / 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 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. In Poland 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.

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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, caviar & 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

Must be chosen by the whole table

NÆRVÆR

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STARTERS:

RAW MARINATED TUNA 160,-

Shellfish blanquette, ponzu tapioca pearls & daikon
2024 Château Soucherie, Chenin Blanc 95,- / 450,-

BURRATA SALAD 160,-

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

SHELLFISH BISQUE 160,-

Crème Fraîche, 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, caviar & 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,-

BAILEYS IS 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,-