

ROSÉ

La Selve, Maguelonne **ROSE**, Cinsault, Coteaux de L'Ardèche, 2023 (O) **65/325**

ORANGE

Cros des Calades, **DOLMEN** 2023, Sauvignon Blanc, VdF, France **75/375**
Mélanie Pfister, **GEWÜRZTRAMINER** macération 2020, Alsace **110/550**

WHITE

Dominio do Bibei, Lapola 2021, **GODELLO**, Ribeira Sacra **130/650**
Domaine Ronces, Chalasse 2020, **CHARDONNAY** & Savagnin, Jura (B) **125/625**
Lascaux, Pierres d'Argent 2019, **VERMENTINO** Marsanne, Languedoc (B) **100/495**
Weinreich, Bechtheimer **RIESLING** 2021, Rheinhessen (O) **99/495**
Aimé Blouzard, Les As, Mâcon-Péronne, Bourgogne **CHARDONNAY** 2022 **95/475**
Dom. Sauveroy, Patience 2022, Anjou Blanc **CHENIN BLANC** (O) **90/450**
Domaine Mérieau, L'arpent Vaudons 2023, Touraine **SAUVIGNON BLANC** **85/425**
Lascaux, Garrigue blanc 2023, **ROUSSANNE**, Vermentino, Languedoc (B) **80/395**
Terre d'Ocre, **INSTANT T** 2022, Chardo. & Tressalier, Saint-Pourcain (O) **79/395**
Delhommeau, Le Fief Seigneur 2021, **MUSCADET** Sèvre et Maine (O) **75/375**
Cros des Calades, Ballon 2023, **GRENACHE BLANC**, Chard. & Rolle, VdF **60/300**

SWEET & FORTIFIED 10 cl.

Valente 10yrs old **TAWNY** Port, Douro **75/450**
González Byass, La Copa Reserva, **VERMOUTH** (on ice) **80/475**
Kopke **WHITE PORT** 10 years, Douro **85/545**

CHAMPAGNE & BUBBLES

Waris Hubert, Succulente, Premier Cru, Brut(PN-C), **ROSÉ CHAMPAGNE** **130/650**
V. Brochet, B.S.A. Pinot Noir, Brut, Écueil Premier Cru, **CHAMPAGNE** **130/650**
Francis Orban, Meunier Vieilles Vignes, Brut Réser., Marne **CHAMPAGNE** **130/650**
Vilarnau, **CAVA ROSÉ** Brut Reserva 2022, Penedès **70/350**

Flight of three half glasses of Champagne

200,-

RED

Duseigneur, Mattéo 2022, **CHÂTEAUNEUF-DU-PAPE** **149/745**
Esmonin, Les Genévrières 2023, **BOURGOGNE**, Pinot Noir **125/625**
Château Falfas, Côtes de Bourg 2017, **BORDEAUX** (B) **125/625**
Ch. Yvonne, La Folie 2022, Saumur Champigny **CABERNET FRANC** (N) **120/600**
Mariotti Bindi, Albore 2022, **NIELLUCCIO** & Sciccarellu, Corsica **110/550**
Enderle & Moll, **PINOT NOIR** 2022, Baden **100/500**
Thévenet, Morgon 2023, **BEAUJOLAIS** **100/499**
MYSTERY RED WINE no. 23: Guess the wine - win the bottle **95,-**
Duseigneur, Sakura **SYRAH** 2022, VdF (N)(B) **90/450**
Terre d'Ocre, Instant T 2022, **GAMAY & PINOT**, Saint-Pourcain (O) **85/425**
Lascaux, Garrigue Plus Nature 2022, **SYRAH & GRENACHE**, Languedoc (B) **80/400**
Cros des Calades, Ballon Rouge 2022, **GRENACHE**, Syrah & Cab, VdF **60/300**

COCKTAILS

GIN & TONIC NO ALCOHOL (Tanqueray & Fever Tree) **90,-**
VERMOUTH & TONIC NO ALCOHOL (Lucano Amaro & Fever Tree) **90,-**
GIN & TONIC (4 cl. Tanqueray Gin & Fever Tree) **90,-**
APEROL ROSÉ SPRITZ (6 cl Aperol & Cava rosé) **95,-**
ESPRESSO MARTINI **95,-**
WHITE NEGRONI (Cocchi Americano, Vermouth Bianco & Gin) **95,-**
NEGRONI (Campari, Vermouth & Gin) **95,-**
OLD FASHIONED (Bourbon, bitters & sugar) **95,-**
RUSTY NAIL (Drambuie & Scotch) **110,-**



WINE BAR

LIQUOR

Plantation Original Dark **RUM** Barbados, 40%, 4 cl.

Pig's Nose, blended **SCOTCH WHISKY**, 40%, 4 cl.

Buffalo Trace, Straight **BOURBON**, 40%, 4 cl.

Bulleit Straight American **RYE**, 45%, 4 cl.

Yellow **CHARTREUSE** liqueur, 43%, 4 cl.

Green **CHARTREUSE** liqueur, 55%, 4 cl.

Pierre Ferrand 10 Générations **COGNAC** 1er Cru, 46%, 4 cl.

Gelas, Bas **ARMAGNAC** 2002, 40%, 4 cl.

60,-

60,-

60,-

65,-

70,-

70,-

80,-

95,-

BEERS

Brooklyn Brewery **SPECIAL EFFECTS** Hoppy Lager alcohol free

Amager Bryghus, Sorcerer's Lab Spitzenklasse **PILSNER**, 5% draft

Amager Bryghus, Sunshiner Hazy IPA **IPA**, 6,5 % draft

60,-

60,-

70,-

SODA

Naturfrisk **SPARKLING RASBERRY** / **ELDERFLOWER** / **GINGER ALE**

Sparkling **RAMLÖSA**, 33 cl

35,-

25,-

MIXED BOARD

GOOD FOR SHARING

275,-

Five cheeses, olives, pesto, nuts, bread & olive oil.

Served with two charcuteries: Capocollo and Finocchiona salami.

It's possible to **REPLACE** a charcuterie with a canned fish (tuna or mild chili tuna).

CHEESE

Small board with **THREE CHEESES** and bread

110,-

Larger board with **FIVE CHEESES** and bread

165,-

CHARCUTERIE

Mixed charcuterie with Capocollo and Finocchiona. Served with bread **95,-**

CANNED SPECIALTIES served with bread

Santa Catarina **TUNA** or **MILD CHILI TUNA** in olive oil, Skipjack, Azores **85,-**

MUSSELS ESCABECHE, Galicia, Spain **85,-**

Mariscadora **VENTRESCA TUNA** Class A fillets in olive oil **100,-**

Cold smoked **SALMON** in organic olive oil, Faroe Island **120,-**

Cambados Chipirones, **SQUID** in olive oil, Spain **120,-**

NIBBLES

SOURDOUGH BREAD with olive oil **40,-**

Mixed **OLIVES** **45,-**

Mixed **CASHEW & ALMONDS** **45,-**



*Oplysning om allergener kan fås ved
henvendelse til personalet*