

V.LO

WINE BAR

WHITE

Naudin-Ferran, Hautes Côtes de Beaune BOURGOGNE Blanc 2022	150/750
Dominio do Bibeí, Lapola 2021, GODELLO , Ribeira Sacra	120/650
Rocher des Violettes, Touche-Mtiaine 2021, Montlouis CHENIN BLANC (O)	110/550
Black Canvas, Holdaway Vineyard SAUVIGNON BLANC , Marlborough	100/475
L'Étable des Vins, MÂCON -Péronne 2024, Bourgogne, Chardonnay (O)	100/475
Trappiste, Coenobium 2022, TREBBIANO , Malvasia & Verdicchio, IGP Lazio	95/475
Weinreich, RIESLING Trocken, Rheinhessen (O)	85/400
Bonnet-Huteau, Les Gautronnières 2024, MUSCADET Sèvre & Maine (O)	80/425
Duseigneur, Goutte du Seigneur 2022, CLAIRETTE etc. Rhône (O)	75/375
Cros des Calades, Ballon Rouge 2022, GRENACHE BLANC & Rolle, VdF	60/300

CHAMPAGNE & BUBBLES

Yvon Moussy, Grande Réserve (blend), Brut, CHAMPAGNE	135/675
Delouvin, Meunier perpétuel, Extra Brut, Vandières, CHAMPAGNE	140/695
Pernet & Pernet, BdB (Chardonnay), Brut, 1er Cru Vertus, CHAMPAGNE	150/750
FLIGHT of 3 half glasses of Champagne	220,-

Cros des Calades, Pavon **PET'NAT**, Viognier, Roussanne, Sauvignon, VdF 80/350

ROSÉ

Weinreich **ROSÉ** Trocken, Portugieser & Pinot Noir, Rheinhessen (O) 65/325

ORANGE

Bonnet-Huteau, ORANGE Macération 2023, Muscadet Sèvre & Maine (O)	85/425
Cros des Calades, DOLMEN 2023, Sauvignon Blanc, VdF, France	75/375

RED

Giulia Negri, La Tartufaia 2018, BAROLO DOCG	170/845
Duseigneur, Mattéo 2022, CHÂTEAUNEUF-DU-PAPE (B)	150/745
Archambaud, Les Terres Rouges BOURGOGNE 2022, Pinot Noir	135/675
Château Falfas, Côtes de Bourg 2019, BORDEAUX (B)	125/625
Domaine Ronces, TROUSSEAU 2022, Côtes du Jura	120/625
Mariotti Bindi, Cantina di Torra Nielluccio 2024, SANGIOVESE , Corsica	100/495
MYSTERY RED WINE no. 27: Guess the wine - win the bottle	95,-
Dom. Sauveroy, Patience 2023, Anjou Villages CABERNET FRANC (O)	90/450
Croisille, Calcaire MALBEC 2022, Cahors (B)	90/450
Terre d'Ocre, Instan T 2022, GAMAY & PINOT NOIR , Saint-Pourcain (O)	85/425
Domaine Joubert, Cuvée a l'Ancienne 2022, BEAUJOLAIS (N)	75/375
Cros des Calades, Ballon Rouge 2022, GRENACHE , Syrah & Cab, VdF	60/250

SWEET & FORTIFIED 10 cl.

Kopke, fine RUBY PORT , Douro	65/375
Valente 10yrs old TAWNY Port, Douro	75/450
Kopke WHITE PORT 10 years, Douro	85/545
Byass, VERMOUTH La Copa Reserva, Spain (served on ice)	85/545

COCKTAILS

GIN & TONIC NO ALCOHOL (Tanqueray & Fever Tree)	90,-
VERMOUTH & TONIC NO ALCOHOL (Lucano Amaro & Fever Tree)	90,-
VERMOUTH & TONIC regular	90,-
PORT & TONIC (8 cl. dry white Port & Fever Tree)	85,-
Ricard PASTIS (6 cl. served with water and ice)	85,-
GIN & TONIC (4 cl. Tanqueray Gin & Fever Tree)	90,-
APEROL SPRITZ (6 cl. Aperol + Cava)	95,-
ESPRESSO MARTINI	95,-
WHITE NEGRONI (Cocchi Americano, Vermouth Bianco & Gin)	95,-
NEGRONI (Campari, Vermouth & Gin)	95,-
OLD FASHIONED (Bourbon, bitters & sugar)	95,-



Oplysning om allergener kan fås ved
henvendelse til personalet

v.Lo

WINE BAR

LIQUOR

Pig's Nose, blended SCOTCH WHISKY , 40%, 4 cl.	60,-
Buffalo Trace, Straight BOURBON , 40%, 4 cl.	60,-
Matusalem RUM Gran Reserva 15 yrs, Cuba, 40%, 4 cl.	60,-
Bulleit Straight American RYE , 45%, 4 cl.	65,-
Tomintoul Single Malt SCOTCH , Pinot Noir Cask, Speyside, 40%, 4 cl.	70,-
Yellow CHARTREUSE liqueur, 43%, 4 cl.	70,-
Green CHARTREUSE liqueur, 55%, 4 cl.	70,-
Eigashima Shuzo, AKASHI Japanese Malt Whisky, 40%, 4 cl.	85,-
Gelas, Bas ARMAGNAC 2002, 40%, 4 cl.	95,-

BEERS

Brooklyn Brewery SPECIAL EFFECTS Hoppy Lager alcohol free 0,5%	60,-
Flying Couch, PILSNER , 4,5% draft	60,-
Flying Couch, A Bad Day at the Office, New England IPA , 6,6% draft	70,-

SODA

Naturfrisk SPARKLING RASBERRY / ELDERFLOWER / GINGER ALE	35,-
Sparkling RAMLÖSA , 33 cl	25,-

MIXED BOARD

GOOD FOR SHARING	275,-
Five cheeses, olives, pesto, nuts, bread & olive oil. Served with two charcuteries: Capocollo and Finocchiona salami.	

CHEESE BOARD

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,-
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CANNED SPECIALTIES served with bread

MUSSELS ESCABECHE , Galicia, Spain	85,-
SARDINS in lemon & olive oil	90,-
TUNA filets in olive oil (w. or without fennel)	90,-
Mariscadora VENTRESCA TUNA Class A fillets in olive oil	100,-
Smoked SALMON in organic olive oil	120,-
Cambados Chipirones, SQUID in olive oil, Spain	120,-

NIBBLES

SOURDOUGH BREAD with olive oil	45,-
Mixed OLIVES	45,-
Mixed CASHEW & ALMONDS	45,-