

# V.LO

WINE BAR

## WHITE

Arnaud Baillet, <b>BOURGOGNE</b> Côte-d'Or 2023, Chardonnay	150/750
Dominio do Bibeí, Lapola 2021, <b>GODELLO</b> , Ribeira Sacra	125/650
Rocher des Violettes, Touche Mitaine 2023 Loire <b>CHENIN BLANC</b> (O)	115/575
Weinreich, Bechtheimer <b>RIESLING</b> 2024 Trocken, Rheinhessen (O)	100/500
Chicken Shit <b>CHARDONNAY</b> 2024, Stellenbosch, South Africa	95/475
Orube, <b>RIOJA BLANCA</b> 2024, Tempranillo Blanco, Spain	90/450
Cantina di Torra, Zininu 2023 <b>VERMENTINO</b> , Corsica (N)	85/565
Mérieau, L'Arpent Vaudons 2023 <b>SAUVIGNON BLANC</b> , Touraine	85/425
Pormenor, Douro Branco 2023, <b>MALVASIA</b> , Rabigato et al, Douro	80/400,
Studier <b>RIESLING HALBTROCKEN</b> 2023, Pfalz, 1. liter (O)	60/400

## CHAMPAGNE & BUBBLES

Yvon Moussy, Grande Réserve (Chardonnay), Brut, <b>CHAMPAGNE</b>	135/675
Coutelas, Prestige, (M-C-P blend), Brut <b>CHAMPAGNE</b>	140/695
Francis Orban, VV Meunier, Brut Réserve, <b>CHAMPAGNE</b>	140/695
<b>FLIGHT</b> of 3 half glasses of Champagne	220,-

## ROSÉ

Weinreich <b>ROSÉ</b> Trocken, Portugieser & Pinot Noir, Rheinhessen (O)	65/325
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## ORANGE

Sumarroca, <b>2CV XAREL-LO</b> Vermell 2023, Penedès, Spain (O)(N)	85/425
Cros des Calades, <b>DOLMEN</b> 2023, Sauvignon Blanc, VdF, France (O)	75/375

## RED

Giulia Negri, La Tartufaia, <b>BAROLO</b> DOCG 2020	190/950
Duseigneur, Mattéo 2022, <b>CHÂTEAUNEUF-DU-PAPE</b> (B)	150/745
Arnaud Baillet, <b>BOURGOGNE</b> Côte-d'Or 2024, Pinot Noir	150/750
Château Falfas, Côtes de Bourg 2019, <b>BORDEAUX</b> (B)	125/625
Domaine Ronces, <b>TROUSSEAU</b> 2022, Côtes du Jura (B)	120/625
Mariotti Bindi, Cantina di Torra Nielluccio 2024, <b>SANGIOVESE</b> , Corsica	100/495
<b>MYSTERY RED WINE</b> no. 29: Guess the wine - win the bottle	95,-
Terre d'Ocre, Les Cailloux 2023, <b>PINOT NOIR</b> , Saint-Pourcain (O)	95/475
Dom. Sauveroy, Patience 2023, Anjou Villages <b>CABERNET FRANC</b> (O)	90/450
Casalta, <b>JUMENTA</b> 2022, Syrah, Merlot, Garnacha, Almansa, Spain (O)	80/400
Domaine Joubert, Cuvée a l'Ancienne 2022, <b>BEAUJOLAIS</b> (N)	75/375
Weingut Weber, <b>SPÄTBURGUNDER</b> Halbtrocken 2022, Baden, 1 liter	60/400

## SWEET & FORTIFIED 10 cl.

Kopke, fine <b>RUBY PORT</b> , Douro	65/375
Kopke <b>WHITE PORT</b> 10 years, Douro	85/545
Byass, <b>VERMOUTH</b> La Copa Reserva, Spain (served on ice)	85/545

## COCKTAILS

<b>GIN &amp; TONIC NO ALCOHOL</b> (Tanqueray & Fever Tree)	90,-
Ricard <b>PASTIS</b> (6 cl. served with water and ice)	85,-
<b>VERMOUTH &amp; TONIC</b>	90,-
<b>PORT &amp; TONIC</b> (8 cl. dry white Port & Fever Tree)	85,-
<b>GIN &amp; TONIC</b> (4 cl. Tanqueray Gin & Fever Tree)	90,-
<b>APEROL SPRITZ</b> (6 cl. Aperol + Cava)	95,-
<b>WHITE NEGRONI</b> (Cocchi Americano, Vermouth Bianco & Gin)	95,-
<b>NEGRONI</b> (Campari, Vermouth & Gin)	95,-
<b>OLD FASHIONED</b> (Bourbon, bitters & sugar)	95,-
<b>ESPRESSO MARTINI</b>	100,-

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WINE BAR

## LIQUOR

Pig's Nose, blended <b>SCOTCH WHISKY</b> , 40%, 4 cl.	60,-
Buffalo Trace, Straight <b>BOURBON</b> , 40%, 4 cl.	60,-
Matusalem <b>RUM</b> Gran Reserva 15 yrs, Cuba, 40%, 4 cl.	60,-
Woodford Reserve, Kentucky Straight American <b>RYE</b> , 45,2%, 4 cl.	70,-
Tomintoul Single Malt <b>SCOTCH</b> , Pinot Noir Cask, Speyside, 40%, 4 cl.	70,-
Yellow <b>CHARTREUSE</b> liqueur, 43%, 4 cl.	70,-
Green <b>CHARTREUSE</b> liqueur, 55%, 4 cl.	70,-
Eigashima Shuzo, <b>AKASHI</b> Japanese Malt Whisky, 40%, 4 cl.	85,-

## BEERS

Brooklyn Brewery, <b>SPECIAL EFFECTS</b> hoppy lager <i>no-alcohol</i> 0,4%	60,-
Alefarm, Czech <b>PILS</b> 4,7% draft	60,-
Alefarm, Jukebox Hazy <b>IPA</b> , 6,0% draft	70,-

## SODA

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

## MIXED BOARD

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

## CHEESE BOARD

Small board with <b>THREE CHEESES</b> and bread	110,-
Larger board with <b>FIVE CHEESES</b> and bread	165,-

## CHARCUTERIE

Mixed charcuterie with Capocollo and Finocchiona. Served with bread	95,-
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## CANNED SPECIALTIES served with bread

<b>TUNA</b> filets in oliv oile	90,-
with fennel	90,-
with herbs and spice	90,-
Cold smoked <b>SALMON</b> in olive oil, Spain	130,-

## NIBBLES

<b>SOURDOUGH BREAD</b> with olive oil	45,-
Mixed <b>OLIVES</b>	45,-
Mixed <b>CASHEW &amp; ALMONDS</b>	45,-



Oplysning om allergener kan fås ved  
henvendelse til personalet