Wine by the glass

Bubbles

2023 “azimut” cava brut nature, macabeu blend, cellers de can suriol, penedès, spain	80
Nv ”tradition”, pinot meunier blend, brut, charpentier, champagne, france	150

White wine

2022 ”ried hausberg”, grüner veltliner, proidl, kremstal, austria	90
2024 sauvignon blanc, kirsten, mosel, germany	120
2022 ”les chapelles”, riesling, valentin zusslin, alsace, france	145
2022 chardonnay, nicolas maillet, mâcon-verzé france	145

Orange wine

2022 ”ch’nin fusée”, chenin blanc, passavant, loire, france	95

Rosé

2024 pinot noir rosé, müller-ruprecht, pfalz, germany	80

Red wine

2023 ”esprit détente”, gamay, landron, loire, france	80
2017 pinot noir, pierre morey, monthelie, bourgogne	175
2023 ”yseult mon amour”, syrah, vincent ruiz, ardèche, france	120
2023, bobe, nebbiolo, dave fletcher, piedmont, italy	130
2019 cabernet sauvignon blend, pavillon de léoville poyferré, saint julien, bordeaux	180

Ask your waiter if you want the wine list

Beer

Helles lager, draught, ebeltoft gårdbryggeri	50
Wildflower ipa, draught, ebeltoft gårdbryggeri	50
Høkerbajer, bottle, hancock bryggerierne	45
Ale 16, bottle, refsvindinge bryggeri	45
Hazy lazy, 0,0%, bottle, doing zero	55

Snaps 4cl

Linie aquavit, sherry oak cask	85
Brøndum snaps, steel tank	85
Snaps Bornholm s1 rhubarb & star anis	85
Copenhagen distillery long pepper snaps, øko	85
Brøndum snaps, oak barrel	85
Porse snaps, aalborg	85

Non-alcoholic

Sencha green tea, citrus, copenhagen sparkling tea	90
Grape plum wood, ræbel	80
Kombucha, sour cherry, folk	90
Chamomille ice tea	60
Sichuan mocktail, gin 0,0%, sichuan pepper, citrus	100
Apple juice, andreigaard	45
Water	35

Smørrebrød

Herring with sorrel, padron and lime cream 135

Gravlax with bronze fennel, saffron and mustard seeds 135

Shrimps with spicy thousand island dressing 155

Raw beef and egg yolk with ramson capers 155

Warm liver pâté with caramelized onion and black pepper 120

Rabbit rillette with mustard and elderflower 140

Breaded turbot with creamy herb sauce 225

Chicken salad with black trumpet mushrooms and crispy artichokes 160

Warm duck sausages with hiprose pickled beetroots and chives 160

Pork belly with herbs and fried egg 160

Cheese from near and far with butter toasted rye bread 150

Risalamande with marsala sorbet 115

Profiterole with cep mushroom ice cream and hazelnuts 95