

## FAMILY STYLE MENU

7 serveringer • **450**

snacks, grønt, fisk,  
land & sødt

## VINMENU

4 gode glas • **425**

vine afstemt til family style  
inklusive mineralvand

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### SNACKS

Kroketter, 3 pcs	75
Arancini, 3 pcs	90
Serranoskinke	85
Morcilla Iberico	85
Burratta med olivenolie	95
Stegte padrons	75
Ansjoser i olie, ristet brød, mayonnaise & citron	90
Vaffel med trøffelmayonnaise & serranoskinke	120

### FISK & GRØNT

Stegt Pulpo med kartoffel, oliven, bagna cauda & sherryvinaigrette	125
Grønne asparges med rygeost, løvstikke & peberrod	125
Hvide asparges med søkogte rejer & strandkrabbebisque	165
Cannelloni med spinat, ricotta, parmesan & salvie	125
Stegt havtaske med broccolini, brunet smør & kapers	185

### LAND OG SKOV

Andehjerter på toast	125
Stegte kalvebrisler med gulerod, nye kartofler & sherrysauce	175
Iberico gris med løgkompot, padrons & pebersauce	185

### OST & DESSERT

Ét stykke ost / assortment af ost	45 / 120
Vieille Prune Sunday	90
Rabarber med mandelkage, pistacie & vanille is	95

## MOUSSE

2021	aphros	pet nat rosé, vinho verde		475
	andré clouet	champagne, blanc de noir, brut nature	110	635

## WHITE WINE

2019	e. & e. vocoret	chablis les pargues, bourgogne		650
2020	sylvain langoureau	saint-aubin, bourgogne	120	600
2018	christophe jolivet	saint-romain, la perrière, bourgogne		700
2019	albert boxler	pinot gris, alsace		550
2020	domaine vacheron	sancerre, loire		600
2020	domaine combier	crozes-hermitage blanc, rhône	100	500
2020	weingut weber	riesling trocken, vom grünschiefer, nahe	80	400
2020	via alpina	pinot grigio, friuli		425
2019	anima mundi	xarel-lo, catalunya		475
2019	azores wine company	arinto dos acores, azorerne	100	500
2019	aphros	loureiro phaunus, vinho verde (orange)		475
2015	matthiasson	ribolla gialla, napa valley (orange)		675

## ROSÉ

2021	pianogrillo	rosæ, frappato, vittoria, sicilia		400
2020	clos cibonné	rosé tradition, provence crû classé	100	500

## SHERRY

	tio pepe	fino en rama	65	375
	emilio lustau	oloroso, pata de gallina, almacenista (50 cl)	90	475

## RED WINE

2019	henri richard	marsannay, au larray, bourgogne	140	700
2019	domaine arlaud	gevrey-chambertin, bourgogne		950
2018	domaine du pelican	les bérangeres, trousseau, arbois, jura		850
2018	chateau de coulaine	chinon, les picasses, loire	120	600
2020	clos du tue bœuf	la caillère, pinot noir, cheverny, loire		575
2019	domaine coursodon	saint-joseph, silice, rhône	100	500
2018	domaine du pegau	chateauneuf-du-pape, rhône		750
2020	olek bondonio	barbera d'alba, piemonte		500
2017	oddero	barolo, piemonte	175	850
2019	girolamo russo	etna rosso, a' rina, sicilien		550
2009	lópez de heredia	vina tondonia reserva, rioja		650
2017	peixes	peixe da estrada, ribeira sacra, galicia	85	425
2019	pedro parra	imaginador, cinsault, itata	100	500

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## BEER & OTHERS

alhambra reserva	33cl - 6,4%	60
amager bryghus, wookie ipa	33cl - 7,2%	60
moinette bruin	33cl - 8,5%	60
westmalle trappist tripel blonde	33cl - 9,5%	60
mikkeller weird weather ipa	33cl - 0,3%	55
muri passing clouds	75 cl - 0,4%	300
fevertree ginger beer		40
craft lemon lime burst		40
fejð æblemost		40
møns rabarbermost		40

## APERITIF

gin & tonic	100
negroni	100
dark & stormy	100

## VERMOUTH

priorat natur rosé	60
valdespino, jerez	60
antica formula	60
mancino bianco ambrata	70
olek bondonio rosso	100
cappellano barolo chinato	120