



## FAMILY STYLE MENU

7 servings • **450**

snacks, greens, fish  
meat & dessert

## WINE MENU

4 glasses • **425**

wines matched with the  
family style menu

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### SNACKS

Croquettes, 3 pcs	75
Serrano ham	85
Morcilla Iberico	85
Burratta with olive oil	95
Fried padrons with bottarga	90
Chicken liver paté with croutons & pickles	95
Anchovies in oil, roasted bread, mayonnaise & lemon	90
Seared duck hearts with sauce yakiniku	95
Waffles with truffle mayonnaise & serrano ham	120

### FISH & GREENS

Cheviche of white fish with tiger's milk, coriander & puffed corn	125
New Danish potatoes with mussels, mussel sauce & lovage	145
Seared broccolini with ajo blanco, pickled cucumber & horseradish	135
Arancini with tomato & parmesan	125
Hake with fresh peas, browned butter & capers	175

### LAND AND FORREST

Hand cut tartar with raw egg yolk	125
Pan-fried veal sweetbreads with chantarelles a la crème & horse bean	175
Iberico pork with courgettes and salsa verde	185

### CHEESE & DESSERT

Selection of cheeses	120
Vieille Prune Sunday	90
Danish strawberries with sorbet, whipped cream & meringue	95

**MOUSSE**

2021	aphros	pet nat rosé, vinho verde		475
	fabrice berthemes	champagne, racines, premier cru, trépail, brût	110	635

**WHITE WINE**

2019	s & v michelet	chablis, vieilles vignes, bourgogne		650
2020	henri prudhon	saint-aubin 1er cru, la chatenière, bourgogne	160	800
2019	bachelet-monnot	meursault, clos du cromin, bourgogne		1200
2019	albert boxler	pinot gris, alsace		550
2020	domaine vacheron	sancerre, loire		600
2020	domaine combier	crozes-hermitage blanc, rhône		500
2020	weingut weber	riesling trocken, vom grünschiefer, nahe	80	400
2020	venica & venica	pinot grigio, jesera, friuli		475
2019	azores wine company	arinto dos acores, azores	100	500
2020	aphros	loureiro phaunus, vinho verde (orange)		475
2020	alheit vineyards	hereafter here, chenin blanc, western cape	100	500
2018	matthiasson	chardonnay, linda vista vineyard		650

**ROSÉ**

2021	girolamo russo	etna rosato, sicily	100	500
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**SHERRY**

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

**RED WINE**

2019	christophe jolivet	nuits-st-georges, bourgogne	150	750
2019	domaine arlaud	gevrey-chambertin, bourgogne		950
2019	frédéric puffeney	pinot noir, arbois, jura		575
2018	chateau de coulaine	chinon, les picasses, loire	110	550
2018	domaine du pegau	chateauneuf-du-pape, rhône		750
2020	olek bondonio	barbera d'alba, piemonte		500
2017	oddero	barolo, piemonte		850
2020	il poggione	rosso di montalcino, toscana	100	500
2019	girolamo russo	etna rosso, a' rina, sicily		550
2019	ca' di mat	garnacha, fuente de los huertos, gredos		525
2017	peixes	peixe da estrada, ribeira sacra, galicia	85	425
2019	pedro parra	imaginador, cinsault, itata	100	500

**BEER & OTHERS**

alhambra reserva	33cl - 6,4%	60
amager bryghus, wookie ipa	33cl - 7,2%	60
orval	33cl - 6,2%	65
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/rosso	70
olek bondonio rosso	100
cappellano barolo chinato	120