



FAMILY STYLE MENU

7 servings • **450**

snacks, greens, fish
meat & dessert

WINE MENU

4 glasses • **425**

wines matched with the
family style menu

SNACKS

Croquettes, 3 pcs	90
Arancini with truffle mayonnaise, 3 pcs	105
Serrano ham	85
Morcilla Iberico	85
Burratta with olive oil	110
Fried padrons with lemon	75
Achovies in oil with toast, mayonnaise & lemon	90
Fried artichoke with lardo	85
Waffel with truffle mayonnaise & serrano ham	120

FISH & GREENS

Salted plaice filet with almonds, piment, lemon, bottarga & olive oil	145
Seared pulpo with hummus & salsa verde	165
Seleriac with watercress, sour cream & horse radish	115
Canneloni with mushrooms, ricotta cheese, parmesan & truffle	155
Seared monk fish with sauerkraut, brussels sprouts & mussel fumet	215

LAND AND FORREST

Handcut beef tartare with herbs, raw egg yolk & fried bread	145
Seared duck hearts on toast	135
Poussin with carrot & vadouvan sauce	195
Iberico pork with onions, apple & sherry sauce	185

CHEESE & DESSERT

À piece of cheese / Selection of cheeses	45 / 120
Frozen lemon panna cotta with whipped cream, caramel & citrus	95
Chocolate crème with vanilla ice cream, madeira caramel & hazelnuts	95

MOUSSE

2021	aphros	pet nat rosé, vinho verde		475
	huré frères	champagne, invitation, brut, ludes	120	695

WHITE WINE

2018	e & e vocoret	chablis, en bouchéran, bourgogne		700
2020	bitouzet-prieur	bourgogne blanc	125	625
2019	pierre morey	meursault, les tesson, bourgogne		1200
2021	domaine vacheron	sancerre, loire		600
2019	frédéric puffeney	arbois chardonnay, jura		575
2020	peter jakob kühn	riesling trocken, jacobus, rheingau		475
2018	ökonomierat rebholz	riesling GG, kastanienbusch, pfalz		975
2021	nibiru	grüner veltliner, grundstein, kamptal	90	450
2020	venica & venica	pinot grigio, friuli		500
2021	pianogrillo	grillo, sicilia	90	450
2021	aphros	loureiro phaunus, vinho verde (orange)		475
2020	alheit vineyards	cartology, chenin blanc & semillon, western cape	120	600
2019	arnot-roberts	chardonnay, trout gulch vineyard, santa cruz mountains		1050

SHERRY

	tio pepe	fino en rama	65	375
	fernando de castilla	oloroso, antique (50 cl)	90	475

RED WINE

2020	domaine julien	bourgogne rouge	125	625
2018	domaine arlaud	gevrey-chambertin, bourgogne		950
2021	frédéric puffeney	pinot noir, arbois, jura		575
2021	domaine combier	crozes-hermitage, cuvée L, rhône	100	500
2015	domaine du pegau	chateauneuf-du-pape, rhône		875
2020	olek bondonio	barbera d'alba, piemonte		500
2018	oddero	barolo, piemonte	170	850
2018	castell'in villa	chianti classico, toscana		500
2020	girolamo russo	a' rina, etna rosso, sicilia	110	550
2010	lopez de heredia	vina tondonia reserva, rioja		650
2018	ca' di mat	garnacha, valautin, gredos	90	450
2019	pedro parra	imaginador, cinsault, itata		450
2017	matthiasson	zinfandel, limerick lane vineyard, russian river valley		875

BEER & OTHERS

alhambra reserva	33cl - 6,4%	65
lagunitas ipa	35cl - 6,2%	65
orval	33cl - 6,2%	70
westmalle trappist tripel blonde	33cl - 9,5%	65
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
møns æblemost		40
møns rabarbermost		40

APERITIF

gin & tonic	100
negrioni	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