



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
Anchovies in oil with toast, mayonnaise & lemon	90
Fried artichoke with lardo	85
Waffel with truffle mayonnaise & serrano ham	120

FISH & GREENS

Dried tuna with almonds, olive oil & balsamico	135
Seared pulpo with broccolini & bagna cauda	175
Carrot confit with salted yoghurt, dill & horse radish	115
Canneloni with mushrooms, ricotta cheese & parmesan	155
Seared cod fish with cauliflower, hazelnuts & browned butter	215

LAND & FOREST

Handcut beef tartare with herbs, raw egg yolk & fried bread	145
Seared duck hearts on toast	135
Croustillant with veal tail, sweetbreads, leek & madeira sauce	195
Iberico pork with sweet potato & "bbq" sauce	185

CHEESE & DESSERT

À piece of cheese / Selection of cheeses	45 / 120
Mille feuille with vieille prune ice cream	110
Milk chocolate with blood orange & marengs	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 boucheran, bourgogne	140	700
2020	lou dumont	bourgogne blanc		675
2019	pierre morey	meursault, les tessons, bourgogne		1200
2021	domaine vacheron	sancerre, loire		600
2020	zind-humbrecht	chardonnay, clos windsbuhl, alsace	120	600
2019	frédéric puffeney	chardonnay, arbois, jura		550
2021	nibiru	grüner veltliner, grundstein, kamptal	90	450
2019	la stoppa	ageno, emilia-romagna (orange)		675
2021	venica & venica	friulano, ronco delle cime, friuli	120	600
2021	pianogrillo	grillo, vittoria, sicilia	90	450
2020	aphros	daphne, loureiro, vinho verde		500
2020	kistler	chardonnay, les noisetiers, sonoma coast, california		1050

SHERRY

	tio pepe	fino en rama	65	375
	el maestro sierra	oloroso 15 años	90	525

RED WINE

2020	domaine julien	bourgogne rouge	125	625
2019	henri richard	gevrey-chambertin, les tuileries, bourgogne		1000
2021	frédéric puffeney	trousseau, arbois, jura		600
2010	chateau la lagune	haut-médoc, bordeaux		1500
2015	domaine du pegau	côtes-du-rhône villages, cuvée setier	95	475
2018	m. & c. rouchier	saint-joseph, chave, rhône		875
2020	oddero	barbera d'alba, piemonte		475
2018	castell'in villa	chianti classico, toscana	100	500
2018	girolamo russo	feudo, etna rosso, sicilia	140	700
2010	lopez de heredia	vina bosconia reserva, rioja		550
2018	la brecha	ribera del duero, tempranillo	100	500
2017	peixes	peixa da roches, ribeira sacra, galicia	90	450
2019	pedro parra	imaginador, cinsault, itata		450
2017	arnot-roberts	pinot noir, coastlands vineyard, sonoma coast, california		1000

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
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