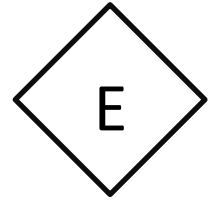


FAMILY STYLE MENU
6 servings ● **495**
Kitchen decides
Must be chosen by all guests

WINE PAIRING
4 glasses ● **495**
6 glasses ● **750**
wines matched with the
family style menu incl. water



SNACKS

we recommend 1-2 per person - great to share

Croquettes, 3 pcs/4 pcs	90/120
Arancini with truffle mayonnaise, 3 pcs/4 pcs	105/140
Anchovies with toast & lemon	125
Buratta with olive oil	125
Fried pardrons with lemon	75
Pickled vegetables	55
Iberico bellota 5 yrs (60g.)	175
Waffle with truffle mayonnaise & serrano ham	140

A LA CARTE

these are not main courses; we recommend 2 per person after snacks

Baked cod turned with capers, parsley, shallots & lemon	145
Paccheri with bakskuld, tomato & basil	165
Roasted vegetables with fermented cream, balsamic vinegar & dukkah	125
Monkfish with asparagus potatoes, browned butter & lemon	245
Foie gras terrine with toast & pickle	185
Duck hearts on toast	155
Fried sweetbread with potatoes, leek & morels	195
Danish beef prime rib with onions, caesar salad & red wine sauce	245

CHEESE & DESSERT

À piece of cheese / selection of cheeses	50 / 130
Sticky toffee pudding with bourbon caramel & vanilla ice cream	115
Pistachio cream with coconut ice cream, olive oil & sea salt	115

Transaction fees, if applicable, will be added to the credit card payment

MOUSSE

2022	arphos	phaunus pet nat rosé, vinho verde		600
	pierre paillard	champagne, les parcelles, bouzy grand cru	150	900
	dhont-grellet	les terres fines, 1er cru, blanc de blancs		1100

WHITE WINE

2022	athenaïs de berú	aligoté, bourgogne	170	850
2022	lou dumont	bourgogne blanc, chardonnay	180	900
2020	fabien coche	saint-aubin 1er cru, les combes	250	1250 <small>VCORAVIN</small>
2018	albert boxler	riesling, brand grand cru, alsace		1100
2014	lucien aviet	reserve du caveau, savagnin, arbois, jura	190	1050
2020	schloss lieser	riesling kabinet, goldtröpfchen, mosel		575
2022	ansgar clüsserath	riesling trocken, steinreich, mosel	120	600
2023	girolammo russo	nerina, carricante/cataretto, etna	155	775
2021	aphros	loureiro, vinho verde		525
2022	cortes de cima	chaminé branco, alvarinho/sauv. blanc, alentejo	125	625
2022	alheit vineyards	fire by night, chenin blanc, paardeberg		925
2022	kistler	chardonnay, les noisetiers, sonoma coast		1250
2022	lucy margaux	le sarriette, pinot blanc, adelaide hills		750

ORANGE

2023	celler de salada	raig verd, malvasia de sitges, penedés	135	675
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SHERRY

	tio pepe	fino en rama	80	400
	bodegas el maestro	oloroso 15 años	100	600

RED WINE

2021	maxime cheurlin noëllat	hautes côtes de nuits, pinot noir, bourgogne	190	950
2017	domaine arlaud	morey-saint-denis 1er cru, blanchards, pinot noir	280	1400 <small>VCORAVIN</small>
2021	henri richard	marsannay, au larrey, pinot noir		1050
2022	clos bateau	nuits noires, vin de france, gamay, beaujolais	150	750
2022	clos de tue bæuf	cheverny, la callière, pinot noir, loire		700
2019	maison stephane	côte rôtie, les binardes, syrah, rhône	250	1250 <small>VCORAVIN</small>
2023	la ferme de sept lune	syrah, rhône	130	650
2019	domaine de villeneuve	châteauneuf du pape, vieilles vignes		975
2013	clos du rouge rouge	vielles vignes, grenache, côtes catalanes		675
2015	fantino	barolo, bussia caschina dardi reserva, piedmint	280	1400 <small>VCORAVIN</small>
2022	girolamo russo	á rina, nerello mascalese, etna		700
2022	fedellos do couto	bastarda, ribera sacra		700
2021	niepoort	lagar de baixo, бага, bairrada	110	550
2022	envínate	taganan tinto, tenerife		750
2018	cristom	jessie vineyard, pinot noir, willamette valley		1200

BEER & NON-ACOLIC DRIKKE

alhambra reserva 33cl - 6,4%	65
0/0 narangi ipa 33cl - 6,8%	85
dupont saison 33cl - 6,5%	65
westmalle trappist dubbel 33cl - 7,0%	70
cantillon gueuze - lambic 75cl - 5,5%	325
cantillon krik - lambic/kirsebær 75cl - 6,0%	375
mikeller weird weather hazy ipa 33cl - 0,3%	65
muri yamilé 75cl - 0,4%	375
fevertree ginger beer	45
craft soda - lemon lime burst	45
craft soda - pink grapefruit blast	45
craft lemonade - rhubarb heaven	45
møns apple jucie	45
sparkling / still water ad lib.	30

APERITIF

gin & tonic	120
negrone	120
paloma	120
dark & stormy	120

VERMOUTH

mancino bianco	70
priorat natur rosé	70
valdespino, jerez	70
gonzález byass la copa, jerez	70
olek bondonio rosso	100
cappellano barolo chinato	120