

SNACKS

Croquettes, 3 pcs/4 pcs	90/120
Arancini, 3 pcs/4 pcs	105/140
Anchovies with toast & mayonnaise	165
Fried padron peppers with lemon	75
Salchichón Iberico	115
Waffles with truffle mayonnaise & parma ham, 4 pcs	150

We recommend 3-4 servings pr. person

All dishes can be ordered à la carte & everything is shareable

FAMILY STYLE MENU

5 servings • 495

Assortment of snacks

Fattoush with white beans & pulpo • 165

Mushroom toast with caramelized onion
& sherry sauce • 175

Veal breast with vegetable fricassee
& horseradish • 245

Peach Melba with roasted pistachio
& vanilla ice cream • 115

Wine pairing

incl. water ad lib.

3 glasses of wine • 495

4 glasses of wine • 600

5 glasses of wine • 750

The menu must be chosen by the entire table

It cannot be made vegan.

Pescetarian option +75 kr.

À LA CARTE

Fish of the day (see the blackboard)

Veal tongue Vitello tonnato 135

Duck hearts on toast 155

Iberico schnitzel with potatoes, pickled
cucumber & caper butter 295

Ribeye steak bone-in with fries,
padron peppers & pepper sauce (2 pax) 750

See the blackboard for more

DESSERTS / CHEESE

Chocolate cake with
blueberries & milk ice cream 105

A piece of cheese / cheese selection 50 / 175

We are unable to split the bill onto multiple credit
cards

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

MOUSSE

NV	j. m. sèlèque	champagne solescence, extra brut (dég: 11/24)	175	900
2017	domaine a. bergère	les peignottes grand cru oger, non dosage	300	1500 VCORAVIN
2024	hofgut falkenstein	pet nat, weissburgunder, mosel		650

WHITE WINE

2022	robert-denogent	chardonnay, vieilles-vignes, saint-véran	185	925
2022	thomas dam	chardonnay, pernard vergelesses 1er cru	280	1400 VCORAVIN
2024	jean baptiste hardy	melon de bourgogne, éclats, muscadet	170	875
2025	nibiru	grüner veltliner, schönberg, kamptal	120	600
2022	artifice	field-blend, vidueños, tenerife	150	750
2024	alheit vineyards	chenin blanc, cartology, western cape	160	800
2023	clement lavallee	chardonnay, 45°, chablis		900
2025	vacheron	sauvignon blanc, sancerre		750
2022	emrich schönleber	riesling, trocken, nahe		775
2022	pierre gonon	marsanne/roussane, les oliviers, saint-joseph		1175
2020	enric solar	xarel.lo, espenyalluchs, vinya de coster		1000
2023	fedellos do cuoto	conasbrancas, field-blend, ribeira sacra		625

ROSÉ / ORANGE

2024	profetas e villões	rosé dos vellões, tinta negra, madeirense	130	650
2023	domaine hauvette	rosé, pétra, provence		800
2018	vignerons puybo	semillon maceration, hellebore blanc, bordeaux	150	750

SHERRY / SOUS VOILE

	barbadillo	manzanilla en rama (37,5 cl)	120	375
	el maestro sierra	oloroso 15 años	110	650

RED WINE

2021	domaine de montille	pinot noir, aux saint-julien, nuits-saint-georges	320	1600 VCORAVIN
2022	domaine robert sirugue	pinot noir, bourgogne côte d'or	195	975
2023	domaine richaud	mourvèdre/syrah/grenache, l'ebrescade, cairrane	145	725
2020	bibbiano	sangiovese, capannino, chianti classico	175	900
2013	lópez de heredia	tempranillo, viña tondonia reserva, rioja	190	950
2020	comando g	garnacha, rozas 1er la brena, gredos	300	1500 VCORAVIN
2022	niepoort	baga/jaen, conciso tinto, dão	125	625
2023	alain graillot	syrah, crozes-hermitage, côtes du rhône		975
2022	weingut wasenhaus	spätburgunder, baden		800
2016	a. & g. fantino	nebbiolo, barolo, bussia cascina dardi		1100
2019	fedellos do couto	bastarda-blend, eixe, galicia		650
2018	cristom	pinot noir, louise vineyard, willamette valley		1200

BEERS & NON-ALCOHOLIC

alhambra reserva	33cl - 6,4%	65
O/O pilsner	33cl - 5,2%	75
O/O narangi ipa	33cl - 6,8%	85
westmalle trappist dubbel	33cl - 7,0%	70
cantillon gueuze – lambic	75cl - 5,5%	325
cantillon iris – pale malt	75cl - 6,0%	375
cantillon kriek – lambic	75cl - 6,0%	375
mikkeller weird weather hazy ipa	33cl - 0,3%	65
fever tree ginger beer	35cl	45
craft soda - lemon lime burst	35cl	45
craft soda - pink grapefruit blast	35cl	45
craft lemonade - rhubarb heaven	33cl	45
møns apple juice	33cl	45
water sparkling/still ad libitum		30

APERITIF

gin & tonic	120
(botanist, nikka, sab's)	
negroni	120
paloma	120
dark & stormy	120

VERMOUTH

mancino bianco	100
priorat natue rose	100
valdespino, jerez	100
gonzález byass la copa, jerez	100
cappellano barolo chinato	120