

SNACKS

Croquettes with chicken, 3 pcs/4 pcs	90/120
Arancini, 3 pcs/4 pcs	105/140
Gordal olives	55
Anchovies with toast & mayonnaise	165
Taramasalata with toast	95
Fried padron peppers with lemon	75
Fennel salami	95
Waffles with truffle mayonnaise & serrano 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

Crudo of pikeperch with citrus,
ancho chili & grilled avocado • 175

Paccheri with mushrooms, ricotta cheese,
parmesan & walnuts • 185

Braised veal with beetroot, Treviso, blackcurrant
& red wine sauce with smoked marrow • 285

Almond cake with
salt caramel & vanilla ice cream • 110

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)

Hand cut steak tartare with croutons 165

Duck hearts on toast 165

Iberico schnitzel with salad &
béchamel with crisp ham 275

Galician ribeye with fries,
padron peppers & pepper sauce (2 pax) 795

See the blackboard for more

DESSERTS / CHEESE

Mayan Red chocolate mousse with
double cream, pear & hazelnuts 110

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

2021	vincent charlot	champagne le fruit de ma passion, extra brut	175	975
	aphros	phaunus pet nat, loureiro, vinho verde		600
	stéphane regnault	dorien °80, grand cru, blanc de blancs, extra brut		1250

WHITE WINE

2024	fabien coche	chardonnay, bourgogne côte d'or	195	975
2023	antoine jobard	chardonnay, meursault	325	1700 ✓CORAVIN
2023	terra vita vinum	chenin blanc, vingt-trois, anjou	175	875
2023	domaine trapet	alsace blend, a minima, alsace	130	650
2024	bodegas bhilar	garnatxa blanco, kha me, rioja	145	725
2024	casa de passarella	encruzado, o oenólogo, dão	165	875
2022	eben sadie	chenin blanc+++, 't voetpad, swartland	280	1400 ✓CORAVIN
2022	pierre gonon	marsanne/roussanne, les oliviers, saint-joseph		1175
2023	peter jakob kühn	riesling trocken, quarzit, rhiengau		650
2024	venica & venica	sauvignon blanc, ronco del ceró, friuli		675
2016	lópez de heredia	viura, viña gravonia, crianza, rioja		750
2024	alheit vinyards	chenin blanc, nautical dawn, stellenbosch		925

ORANGE

2022	bodegas bhilar	orange, phinca hapa blanca, rioja	160	800
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SHERRY / SOUS VOILE

2011	lucien aviet	vin jaune, cuvée de la confrérie, jura	0,62 l.	250	1500
	barbadillo	manzanilla en rama (37,5 cl)		120	375
	el maestro sierra	oloroso 15 años		110	650

RED WINE

2022	remi jeanniard	pinot noir, morey-saint-denis	210	1050
2022	mark haisma	pinot noir, gevey-chambertin	325	1625 ✓CORAVIN
2021	château grand village	merlot/cab. franc, bordeaux supérieur	160	800
2021	domaine pegau	grenache+, cuvée réservée, châteauneuf-du-pape	195	975
2024	orlando rocca	nebbiolo, langhe	150	750
2017	oddero	nebbiolo, bussia vigna mondoca riserva, barolo	300	1500 ✓CORAVIN
2024	envinate	garnacha/moravia agria, albahra, almansa	120	600
2023	alain graillot	syrah, crozes-hermitage, côtes du rhône		975
2023	weingut wasenhaus	spätburgunder, baden		800
2020	bibbiano	sangiovese, capannino, chianti classico		900
2013	lópez de heredia	tempranillo, viña tondonia reserva, rioja		950
2022	niepoort	baga/jaen, conciso tinto, dão		625
2021	pedro parra	hub, cinsault, itata		800
2018	cristom	pinot noir, marjorie vineyard, Oregon		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 krik – 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	130
(botanist, nikka, sab's)	
negroni	140
paloma	130
dark & stormy	130

VERMOUTH

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