





# VINKORT

## VINE PÅ GLAS

<b>Velkomst</b>	
Caprice de Lune, Rosé, Frankrig	55,-
Anna de Codorniu, Blanc de Blanc Reserve, Brut, Spanien (20 cl)	95,-
<b>Hvide</b>	
Granfort, Colombar, Gascogne	55,-
Riesling, Columbia Valley	60,-
Chardonnay, Argentina	80,-
<b>Rosé</b>	
Zinfandel, USA	55,-
Malbec, Argentina	60,-
<b>Røde</b>	
Granfort, Carignan, Pays d'Herault	55,-
Cabernet Sauvignon, Columbia Valley	70,-
Ripasso, Italien	85,-

## HVIDVIN 37 CL 75 CL

<b>Hugel &amp; Fils, Pinot Gris, Tradition</b>	345,-
Drue: Pinot Gris. Region: Alsace. Land: Frankrig. Producent: Hugel & Fils	
<b>Pouilly-Fumé, Domaine des Fines Caillottes</b>	335,-
Drue: Sauvignon Blanc. Region: Loire. Land: Frankrig. Producent: Jean Pabiot et Fils	
<b>Louis Jadot, Beaujolais Gr. Clos de Loyse, Château des Jacques</b>	350,-
Drue: Chardonnay. Region: Beaujolais. Land: Frankrig. Producent: Louis Jadot	
<b>Louis Jadot, Chablis, Cellier de la Sablière</b>	265,- 415,-
Drue: Chardonnay. Region: Chablis Bourgogne. Land: Frankrig. Producent: Louis Jadot	
<b>Louise Jadot, Chassagne-Montrachet 1. Cru, Chapelle</b>	895,-
Drue: Chardonnay. Region: Côte de Beaune, Bourgogne. Land: Frankrig. Producent: Louis Jadot	
<b>Louis Jadot, Puligny-Montrachet, 1. Cru La Garenne</b>	695,-
Drue: Chardonnay. Region: Côte de Beaune, Bourgogne. Land: Frankrig. Producent: Louis Jadot	
<b>Granfort, Colombar, Gascogne</b>	135,- 230,-
Drue: Colombar. Region: Gascogne. Land: Frankrig. Producent: LGI	
<b>Tommasi, San Martino Lugana, Il Sestante</b>	295,-
Drue: Trebbiano di Lugana. Region: Lugana. Land: Italien. Producent: Tommasi	
<b>Domäne Wachau, Grüner Veltliner Terrassen</b>	285,-
Drue: Grüner Veltliner. Region: Wachau. Land: Østrig. Producent: Domäne Wachau	
<b>The 3 Woolly Sheep – Sauvignon Blanc</b>	310,-
Drue: Sauvignon Blanc. Region: Marlborough. Land: New Zealand. Producent: Seifried Estate	
<b>Chateau Ste. Michelle, Riesling, Columbia Valley</b>	170,- 290,-
Drue: Riesling. Region: Washington State. Land: USA. Producent: Ste. Michelle Wine Estates	
<b>Chateau Ste. Michelle, Dry Riesling, Columbia Valley</b>	290,-
Drue: Riesling. Region: Washington State. Land: USA. Producent: Ste. Michelle Wine Estates	
<b>Red Diamond, Chardonnay, Washington</b>	350,-
Drue: Chardonnay. Region: Washington State. Land: USA. Producent: Ste. Michelle	
<b>Finca Sopenia Reserve, Chardonnay</b>	250,- 425,-
Drue: Chardonnay. Region: Mendoza. Land: Argentina. Producent: Finca Sopenia	

## ROSÉVIN 37 CL 75 CL

<b>Louis Jadot Rosé de Marsannay</b>	350,-
Drue: Pinot Noir. Region: Marsannay, Bourgogne. Land: Frankrig. Producent: Louis Jadot	
<b>Stone Barn Zinfandel rosé</b>	135,- 230,-
Drue: Zinfandel. Region: Californien. Land: USA. Producent: Stone Barn	
<b>Alto Sur Malbec Rosé</b>	170,- 295,-
Drue: Malbec. Region: Mendoza. Land: Argentina. Producent: Finca Sopenia	

## RØDVIN 37 CL 75 CL

<b>Louis Jadot, Beaujolais-Village, Combe aux Jacques</b>	295,-
Drue: Gamay. Region: Beaujolais. Land: Frankrig. Producent: Louis Jadot	
<b>Louis Jadot, Bourgogne Rouge, Couvent des Jacobins</b>	225,- 375,-
Drue: Pinot noir. Region: Bourgogne AOC. Land: Frankrig. Producent: Louis Jadot	
<b>Granfort, Carignan, Pays d'Herault</b>	135,- 230,-
Drue: Carignan. Region: Gascogne. Land: Frankrig. Producent: LGI	
<b>Châteauneuf-du-Pape La Bernardine</b>	450,-
Drue: Grenache. Region: Rhône. Land: Frankrig. Producent: Michel Chapoutier	
<b>Montaignan, Syrah, IGP Pays d'Oc</b>	240,-
Drue: Syrah. Region: Languedoc-Roussillon. Land: Frankrig. Producent: LGI	
<b>Château du Vieux Guinot, Grand Cru, St. Emilion</b>	265,- 450,-
Drue: 57% Merlot, 27% Cabernet Franc & 17% Cabernet Sauvignon. Region: Saint Emilion. Land: Frankrig. Producent: Rollet	
<b>Fonterutoli, no. 10, Mazzei</b>	415,-
Drue: Merlot, Sangiovese. Region: Chianti Classico. Land: Italien. Producent: Mazzei	
<b>Jacopo Biondi Santi, Bracciale</b>	500,-
Drue: 80% Sangiovese BBS11, 20% Merlot. Region: Toscana. Land: Italien. Producent: Biondi Santi	

## RØDVIN 37 CL 75 CL

<b>Biondi Santi, Tenuta Greppo, Rosso di Montalcino</b>	695,-
Drue: Sangiovese BBS11t. Region: Montalcino. Land: Italien. Producent: Biondi Santi	
<b>Verbena, Brunello di Montalcino</b>	595,-
Drue: Sangiovese. Region: Brunello di Montalcino. Land: Italien. Producent: Verbena	
<b>Alfiero Boffa, Barbera d'Asti, Vigna More</b>	425,-
Drue: Barbera. Region: Piemonte. Land: Italien. Producent: Alfiero Boffa	
<b>Abbona, Barolo, La Pieve</b>	550,-
Drue: Nebbiolo. Region: Piemonte. Land: Italien. Producent: Abbona	
<b>Tommasi, Ripasso, Valpolicella, Il Sestante</b>	235,- 400,-
Drue: 70 % Corvina Veronese, 25 % Rondinella & 5 % Molinara. Region: Veneto. Land: Italien. Producent: Tommasi	
<b>Il Sestante, Amarone della Valpolicella</b>	800,-
Drue: 70% Corvina, 25% Rondinella, 5% Molinara. Region: Veneto. Land: Italien. Producent: Tommasi	
<b>L'Obaga, Priorat</b>	415,-
Drue: Garnacha, Syrah. Region: Priorat. Land: Spanien. Producent: Hammenken Cellars	
<b>Tocat de L'Ala</b>	350,-
Drue: Garnacha, Carignan. Region: Empordà. Land: Spanien. Producent: Coca I Fito	
<b>Viña Pomal Reserva, Rioja</b>	350,-
Drue: Tempranillo. Region: Rioja (Alta). Land: Spanien. Producent: Codorniu	
<b>Gran Clos, Priorat</b>	695,-
Drue: Garnacha. Region: Priorat. Land: Spanien. Producent: Gran Clos	
<b>Barossa Shiraz, Peter Lehmann</b>	400,-
Drue: Shiraz. Region: Barossa Valley, Sydaustralien. Land: Australien. Producent: Peter Lehmann	
<b>667 Pinot Noir, Monterey</b>	350,-
Drue: Pinot Noir. Region: Monterey. Land: USA. Producent: Noble Vines - Delicato Family Vineyards	
<b>Brazin, Zinfandel, Lodi</b>	425,-
Drue: Zinfandel. Region: Lodi, Californien. Land: USA. Producent: Delicato Family Vineyards	
<b>Cabernet Sauvignon, Chateau Ste. Michelle</b>	200,- 350,-
Drue: Cabernet Sauvignon. Region: Columbia Valley, Washington State. Land: USA. Producent: Ste. Michelle Wine Estates	
<b>Amalaya Tinto</b>	295,-
Drue: Malbec, Cabernet Sauvignon, Syrah. Region: Calchaqui Valley. Land: Argentina. Producent: Amalaya (Donald Hess Group)	

## PORTVIN M.M.

<b>Warre's Fine White Port</b>	4 cl. 30,- 350,-
<b>Warre's Heritage Ruby Port</b>	4 cl. 30,- 350,-
<b>Warre's Late Bottled Vintage</b>	4 cl. 50,- 650,-
<b>Warre's Otima 10 year Tawny (50 cl)</b>	4 cl. 40,- 475,-
<b>M. Chapoutier, Banyuls (50 cl)</b>	4 cl. 35,- 345,-
Drue: Grenache. Region: Roussillon. Land: Frankrig. Producent: M. Chapoutier	

## CHAMPAGNE

<b>Mumm Cordon Rouge Brut, Champagne</b>	700,-
Drue: Chardonnay, Pinot Noir & Pinot Meunier. Land: Frankrig. Producent: G. H. Mumm	
<b>Dom Perignon Moët &amp; Chandon</b>	1800,-
Land: Frankrig. Producent: Moët & Chandon	
<b>Cristal</b>	2500,-
Land: Frankrig. Producent: Louise Roederer	
<b>Moët &amp; Chandon, Brut</b>	75 cl. 900,- 150 cl. 2000,-
Drue: Chardonnay, Pinot Noir & Pinot Meunier. Land: Frankrig. Producent: Moët & Chandon	
<b>Icé Imperial, Moët &amp; Chandon</b>	75 cl. 900,- 150 cl. 2000,-
Drue: Chardonnay, Pinot Noir & Pinot Meunier. Land: Frankrig. Producent: Moët & Chandon	

## MOUSSERENDE VIN

<b>Caprice de Lune, Rosé</b>	275,-
Drue: Gamay. Region: Beaujolais. Land: Frankrig. Producent: Boisset	
<b>Léonce Bocquet, Crémant de Bourgogne</b>	375,-
Drue: Chardonnay, Pinot noir, Gamay, Aligote. Region: Bourgogne. Land: Frankrig. Producent: Château Meursault	
<b>Anna de Codorniu Dulce</b>	350,-
Drue: 70% Chardonnay, 10% Macabeo, Xarello og Parellada. Region: Penedès, Catalonien. Land: Spanien. Producent: Codorniu	
<b>Anna de Codorniu, Blanc de Blanc Reserve, Brut Magnum</b>	600,-
Drue: 70% Chardonnay, 10% Macabeo, Xarello og Parellada. Region: Penedès, Catalonien. Land: Spanien. Producent: Codorniu	
<b>La Lupa Moscato D'Asti DOCG</b>	335,-
Drue: Moscato. Region: Piemonte. Land: Italien. Producent: Alfiero Boffa	

# SPRING MENU

## STARTERS

- 1 pc. baksuld** . . . . . 70,-  
with ryebread, lemon and remoulade
- Smoked salmon tartare** . . . . . 80,-  
with avocado and fried rye bread
- Krzysztof's gullasch soup** . . . . . 70,-  
with marjoram
- Wild mushroom risotto** . . . . . 100,-  
with white wine, truffle oil and Parmesan
- Bresaola** . . . . . 100,-  
with rocket, parmesan, olive oil and Balsamico di Modena

## MAIN COURSES

- Braised Lamb shanks in dark beer** . . . . . 225,-  
with a root vegetable and horseradish mash and a garlic cream sauce
- Steak of Black Angus 300 g** . . . . . 275,-  
marinated in garlic with a greek salad, feta, tzatziki and butter fried potatoes
- Pepper crusted steak of beef fillet 220 g** . . . . . 295,-  
with a baked Portobello mushroom, pickled tomatoes, sauce Bearnaise and chunky chips with truffle oil and parmesan
- Pan fried halibut** . . . . . 225,-  
in butter with capers, Quinoa and baby carrots
- Fried lemon sole on the bone** . . . . . 235,-  
with a prawn, lemon cream sauce. Served with butter fried potatoes and dill

## DESSERTS

- Apple tart** . . . . . 50,-  
with sour cream and coffee
- Banoffee cheesecake** . . . . . 75,-  
with Oreos, pecans, Dulce de Leche, bananas and whipped cream
- Sticky chocolate cake** . . . . . 85,-  
with vanilla ice cream, honeycomb and a blackberry coulis
- Two Crème brûlée** . . . . . 75,-  
one with dark chocolate and one with raspberries
- Belgian waffle** . . . . . 80,-  
with fresh berries, vanilla ice cream and whipped cream

**SIDE ORDERS FOR MAIN COURSES – SIDE ORDERS PR. ITEM 30,-**  
**FRENCH FRIES, CHUNKY CHIPS, SMALL GREEK SALAD, SAUCE BEARNAISE, SWEDE AND HORSERADISH MASH**

## SNACKS

- French fries with mayo, small/large** . . . . . 30/45,-
- Chunky chips with truffle oil and parmesan, small/large** . . . . . 50/65,-
- Cheese nachos** . . . . . 90,-  
with salsa, guacamole, creme fraiche and jalapeños
- Cheese nachos supreme** . . . . . 105,-  
with marinated chicken, salsa, guacamole, creme fraiche and jalapeños
- Snack basket** . . . . . 95,-  
with seasoned breaded chicken, beer battered onion rings, fried Halloumi cheese toast
- Baked garlic roll** . . . . . 1 pc. 30,-  
with sun dried tomatoes and fresh Mozzarella 2 pcs. 55,-

## BURGERS

- Classic burger with bacon and cheese** . . . . . 145,-  
with a beef patty, bacon, cheddar, romaine, tomato, onions, pickled cucumbers, 1000 Island dressing, french fries and mayonnaise
- Chilli burger** . . . . . 145,-  
with a beef patty, pepper jack cheese, pickled chillies, guacamole, tomato, onion, romaine, chipotle creme fraiche, french fries and mayonnaise
- Blue cheese burger** . . . . . 170,-  
with a beef patty, Gorgonzola cremosa, beer battered onion rings, red onion, bacon, romaine, chunky chips with truffle oil, parmesan and mayonnaise
- Cheeseburger** . . . . . 135,-  
with a beef patty, cheddar, finely chopped onions, pickles, sweet mustard, ketchup, french fries and mayonnaise

## BRUNCH – UNTIL 16.00

- Baked Granola** . . . . . 40,-  
with Greek yoghurt, maple syrup and fresh berries
- Avocado toast** . . . . . 60,-  
with bacon, chunky tomato salsa, and a poached egg
- Eggs Benedict** . . . . . 95,-  
poached eggs on a toasted muffin with ham and Hollandaise sauce
- Croque madame** . . . . . 75,-  
toastie with ham, cheese, mustard and a fried egg
- Brunch no. 1** . . . . . 145,-  
with organic brunch sausages, scrambled eggs, Port Salut and rosemary baked ham with bread, melon, grapes and a mini Belgian waffle with whipped cream
- Brunch no. 2** . . . . . 125,-  
with a poached egg on fried rye bread, avocado toast with smoked paprika and lime, cold smoked salmon and cottage cheese, baked Granola with Greek yoghurt, maple syrup and fresh berries, pain au chocolat
- English breakfast** . . . . . 125,-  
with sausage, bacon, mushrooms, baked tomato, baked beans, fried egg, rösti and toasted English muffin

## SANDWICHES & SALADS

- 'Stjernesud'** . . . . . 150,-  
prawns, cold smoked salmon and a fried fillet of breaded plaice. Served on toast with asparagus, caviar, mayonnaise and cocktail dressing
- Fried chicken sandwich** . . . . . 145,-  
with grilled white bread. Served with a sun dried tomato spread, romaine, tomatoes, red onion, french fries and mayonnaise
- Sandwich with smoked salmon** . . . . . 125,-  
in grilled white bread or toasted rye bread, herb salad, bell peppers, cucumber and a sweet chilli dressing
- Cold smoked salmon salad** . . . . . 125,-  
with breaded prawns, avocado, cherry tomatoes, cold poached egg, cottage cheese, rocket and a herb mayonnaise
- Salad with pan fried chicken breast** . . . . . 125,-  
pickled tomatoes, baby carrots, dried blueberries and Goji berries, Quinoa and a herb mayonnaise

- Chicken burger** . . . . . 145,-  
with seasoned breaded chicken fillet, avocado, romaine, cheddar cheese, nachos, salsa and creme fraiche. Served with french fries and mayonnaise
- Halloumi burger** . . . . . 145,-  
with grilled Halloumi cheese, spicy bell pepper chutney, Portobello, red onion, avocado, sun dried tomatoes and rocket. Served with french fries and mayonnaise

## KIDS - UNDER 12

- Hamburger** . . . . . 80,-  
with french fries, "remoulade" and ketchup
- Breaded fillet of plaice** . . . . . 70,-  
with french fries and "remoulade"
- Kids nachos** . . . . . 60,-  
with guacamole, salsa and creme fraiche

## LUNCH – UNTIL 16.00

- Country omelette** . . . . . 110,-  
with tomato, butter fried rye bread, chives and bacon
- Pariserbøf** . . . . . 120,-  
beef patty on toast with beetroot, pickles, chopped onion, capers, horseradish and a raw egg yolk
- Baksuld – salted and smoked dab** . . . . . 1 pc. 70,-  
with rye bread, lemon and "remoulade" 2 pcs. 100,-
- Breaded fillet of plaice** . . . . . 1 pc. 70,-  
with rye bread, lemon and "remoulade" 2 pcs. 100,-
- Chicken salad with mayonnaise** . . . . . 90,-  
asparagus, mushrooms, toast and bacon

**EXTRAS** Blue cheese dressing, creme fraiche, Guacamole, mayo, "remoulade", salsa, chipotle creme fraiche, pickled chillies. **1 for 10,- or 3 for 25,-**  
Rack with creme fraiche, salsa or Guacamole **20,-** Cheddar **10,-** 1 sausage **15,-** 3 slices of bacon **15,-** 2 bacon rösti **30,-** Scrambled eggs **30,-**, fried egg **15,-**  
Bread and butter **10,-** Extra beef patty or breaded chicken **40,-**

INFORMATION REGARDING ALLERGENS IN OUR FOOD AND BEVERAGES CAN BE ACQUIRED IF YOU TALK TO OUR STAFF.  
ARE YOU VEGETARIAN, ALLERGIC OR DO YOU SIMPLY NOT LIKE TOMATOES? DON'T HESITATE TO ASK THE STAFF – WE WILL DO OUR BEST TO HELP YOU, SO YOU CAN ENJOY YOUR MEAL.



# WINE LIST

## WINE BY THE GLASS

<b>Welcome</b>	
Caprice de Lune, Rosé, France	55,-
Anna de Codorniu, Blanc de Blanc Reserve, Brut, Spanien (20 cl)	95,-
<b>White wine</b>	
Granfort, Colombard, Gascogne	55,-
Riesling, Columbia Valley	60,-
Chardonnay, Argentina	80,-
<b>Rosé</b>	
Zinfandel, USA	55,-
Malbec, Argentina	60,-
<b>Red wine</b>	
Granfort, Carignan, Pays d'Herault	55,-
Cabernet Sauvignon, Columbia Valley	70,-
Ripasso, Italy	85,-

## WHITE WINE

37 CL

75 CL

<b>Hugel &amp; Fils, Pinot Gris, Tradition</b>	345,-
Grape: Pinot Gris. Region: Alsace. Country: France. Manufacturer: Hugel & Fils	
<b>Pouilly-Fumé, Domaine des Fines Caillottes</b>	335,-
Grape: Sauvignon Blanc. Region: Loire. Country: France. Manufacturer: Jean Pabiot et Fils	
<b>Louis Jadot, Beaujolais Gr. Clos de Loyse, Château des Jacques</b>	350,-
Drue: Chardonnay. Region: Beaujolais. Land: France. Manufacturer: Louis Jadot	
<b>Louis Jadot, Chablis, Cellier de la Sablière</b>	265,- 415,-
Grape: Chardonnay. Region: Chablis Bourgogne. Country: France. Manufacturer: Louis Jadot	
<b>Louise Jadot, Chassagne-Montrachet 1. Cru, Chapelle</b>	895,-
Grape: Chardonnay. Region: Côte de Beaune, Bourgogne. Country: France. Manufacturer: Louis Jadot	
<b>Louis Jadot, Puligny-Montrachet, 1. Cru La Garenne</b>	695,-
Grape: Chardonnay. Region: Côte de Beaune, Bourgogne. Country: France. Manufacturer: Louis Jadot	
<b>Granfort, Colombard, Gascogne</b>	135,- 230,-
Grape: Colombard. Region: Gascogne. Country: France. Manufacturer: LGI	
<b>Tommasi, San Martino Lugana, Il Sestante</b>	295,-
Grape: Trebbiano di Lugana. Region: Lugana. Country: Italy. Manufacturer: Tommasi	
<b>Domäne Wachau, Grüner Veltliner Terrassen</b>	285,-
Grape: Grüner Veltliner. Region: Wachau. Country: Austria. Manufacturer: Domäne Wachau	
<b>The 3 Woolly Sheep – Sauvignon Blanc</b>	310,-
Grape: Sauvignon Blanc. Region: Marlborough. Country: New Zealand. Manufacturer: Seifried Estate	
<b>Chateau Ste. Michelle, Riesling, Columbia Valley</b>	170,- 290,-
Grape: Riesling. Region: Washington State. Country: USA. Manufacturer: Ste. Michelle Wine Estates	
<b>Chateau Ste. Michelle, Dry Riesling, Columbia Valley</b>	290,-
Grape: Riesling. Region: Washington State. Country: USA. Manufacturer: Ste. Michelle Wine Estates	
<b>Red Diamond, Chardonnay, Washington</b>	350,-
Grape: Chardonnay. Region: Washington State. Country: USA. Manufacturer: Ste. Michelle	
<b>Finca Sopenia Reserve, Chardonnay</b>	250,- 425,-
Grape: Chardonnay. Region: Mendoza. Country: Argentina. Manufacturer: Finca Sopenia	

## ROSÉ WINE

37 CL

75 CL

<b>Louis Jadot Rosé de Marsannay</b>	350,-
Grape: Pinot Noir. Region: Marsannay, Bourgogne. Country: France. Manufacturer: Louis Jadot	
<b>Stone Barn Zinfandel rosé</b>	135,- 230,-
Grape: Zinfandel. Region: Californien. Country: USA. Manufacturer: Stone Barn	
<b>Alto Sur Malbec Rosé</b>	170,- 295,-
Grape: Malbec. Region: Mendoza. Country: Argentina. Manufacturer: Finca Sopenia	

## RED WINE

37 CL

75 CL

<b>Louis Jadot, Beaujolais-Village, Combe aux Jacques</b>	295,-
Grape: Gamay. Region: Beaujolais. Country: France. Manufacturer: Louis Jadot	
<b>Louis Jadot, Bourgogne Rouge, Couvent des Jacobins</b>	225,- 375,-
Grape: Pinot noir. Region: Bourgogne AOC. Country: France. Manufacturer: Louis Jadot	
<b>Granfort, Carignan, Pays d'Herault</b>	135,- 230,-
Grape: Carignan. Region: Gascogne. Country: France. Manufacturer: LGI	
<b>Châteauneuf-du-Pape La Bernardine</b>	450,-
Grape: Grenache. Region: Rhône. Country: France. Manufacturer: Michel Chapoutier	
<b>Montaignan, Syrah, IGP Pays d'Oc</b>	240,-
Grape: Syrah. Region: Languedoc-Roussillon. Country: France. Manufacturer: LGI	
<b>Château du Vieux Guinot, Grand Cru, St. Emilion</b>	265,- 450,-
Grapes: 57% Merlot, 27% Cabernet Franc & 17% Cabernet Sauvignon. Region: Saint Emilion. Country: France. Manufacturer: Rollet	
<b>Fonterutoli, no. 10, Mazzei</b>	415,-
Grape: Merlot, Sangiovese. Region: Chianti Classico. Country: Italy. Manufacturer: Mazzei	
<b>Jacopo Biondi Santi, Bracciale</b>	500,-
Grape: 80% Sangiovese BBS11, 20% Merlot. Region: Toscana. Country: Italy. Manufacturer: Biondi Santi	

## RED WINE

37 CL

75 CL

<b>Biondi Santi, Tenuta Greppo, Rosso di Montalcino</b>	695,-
Grape: Sangiovese BBS11t. Region: Montalcino. Country: Italy. Manufacturer: Biondi Santi	
<b>Verbena, Brunello di Montalcino</b>	595,-
Grape: Sangiovese. Region: Brunello di Montalcino. Country: Italy. Manufacturer: Verbena	
<b>Alfiero Boffa, Barbera d'Asti, Vigna More</b>	425,-
Grape: Barbera. Region: Piemonte. Country: Italy. Manufacturer: Alfiero Boffa	
<b>Abbona, Barolo, La Pieve</b>	550,-
Grape: Nebbiolo. Region: Piemonte. Country: Italy. Manufacturer: Abbona	
<b>Tommasi, Ripasso, Valpolicella, Il Sestante</b>	235,- 400,-
Grape: 70% Corvina Veronese, 25% Rondinella & 5% Molinara. Region: Veneto. Country: Italy. Manufacturer: Tommasi	
<b>Il Sestante, Amarone della Valpolicella</b>	800,-
Grape: 70% Corvina, 25% Rondinella, 5% Molinara. Region: Veneto. Country: Italy. Manufacturer: Tommasi	
<b>L'Obaga, Priorat</b>	415,-
Grape: Garnacha, Syrah. Region: Priorat. Country: Spain. Manufacturer: Hammenken Cellars	
<b>Tocat de L'Ala</b>	350,-
Grape: Garnacha, Carignan. Region: Emporadà. Country: Spain. Manufacturer: Coca I Fito	
<b>Viña Pomal Reserva, Rioja</b>	350,-
Grape: Tempranillo. Region: Rioja (Alta). Country: Spain. Manufacturer: Codorniu	
<b>Gran Clos, Priorat</b>	695,-
Grape: Garnacha. Region: Priorat. Country: Spain. Manufacturer: Gran Clos	
<b>Barossa Shiraz, Peter Lehmann</b>	400,-
Grape: Shiraz. Region: Barossa Valley, South Australia. Country: Australia. Manufacturer: Peter Lehmann	
<b>667 Pinot Noir, Monterey</b>	350,-
Grape: Pinot Noir. Region: Monterey. Country: USA. Manufacturer: Noble Vines - Delicato Family Vineyards	
<b>Brazin, Zinfandel, Lodi</b>	425,-
Grape: Zinfandel. Region: Lodi, Californien. Country: USA. Manufacturer: Delicato Family Vineyards	
<b>Cabernet Sauvignon, Chateau Ste. Michelle</b>	200,- 350,-
Grape: Cabernet Sauvignon. Region: Columbia Valley, Washington State. Country: USA. Manufacturer: Ste. Michelle Wine Estates	
<b>Amalaya Tinto</b>	295,-
Grape: Malbec, Cabernet Sauvignon, Syrah. Region: Calchaqui Valley. Country: Argentina. Manufacturer: Amalaya (Donald Hess Group)	

## PORT ETC.

<b>Warre's Fine White Port</b>	4 cl. 30,- 350,-
<b>Warre's Heritage Ruby Port</b>	4 cl. 30,- 350,-
<b>Warre's Late Bottled Vintage</b>	4 cl. 50,- 650,-
<b>Warre's Otima 10 year Tawny (50 cl)</b>	4 cl. 40,- 475,-
<b>M. Chapoutier, Banyuls (50 cl)</b>	4 cl. 35,- 345,-
Grape: Grenache. Region: Roussillon. Country: France. Manufacturer: M. Chapoutier	

## CHAMPAGNE

<b>Mumm Cordon Rouge Brut, Champagne</b>	700,-
Grape: Chardonnay, Pinot Noir & Pinot Meunier. Country: France. Manufacturer: G. H. Mumm	
<b>Dom Perignon Moët &amp; Chandon</b>	1800,-
Country: France. Manufacturer: Moët & Chandon	
<b>Cristal</b>	2500,-
Country: France. Manufacturer: Louise Roederer	
<b>Moët &amp; Chandon, Brut</b>	75 cl. 900,- 150 cl. 2000,-
Grape: Chardonnay, Pinot Noir & Pinot Meunier. Country: France. Manufacturer: Moët & Chandon	
<b>Icé Imperial, Moët &amp; Chandon</b>	75 cl. 900,- 150 cl. 2000,-
Grape: Chardonnay, Pinot Noir & Pinot Meunier. Country: France. Manufacturer: Moët & Chandon	

## SPARKLING WINE

<b>Caprice de Lune, Rosé</b>	275,-
Grape: Gamay. Region: Beaujolais. Country: France. Manufacturer: Boisset	
<b>Léonce Bocquet, Crémant de Bourgogne</b>	375,-
Grape: Chardonnay, Pinot noir, Gamay, Aligote. Region: Bourgogne. Country: France. Manufacturer: Château Meursault	
<b>Anna de Codorniu Dulce</b>	350,-
Grape: 70% Chardonnay, 10% Macabeo, Xarello og Parellada. Region: Penedès, Catalonia. Country: Spain. Manufacturer: Codorniu	
<b>Anna de Codorniu, Blanc de Blanc Reserve, Brut Magnum</b>	600,-
Drue: 70% Chardonnay, 10% Macabeo, Xarello og Parellada. Region: Penedès, Catalonia. Country: Spain. Manufacturer: Codorniu	
<b>La Lupa Moscato D'Asti DOCG</b>	335,-
Grape: Moscato. Region: Piemonte. Country: Italy. Manufacturer: Alfiero Boffa	