

# SOMMERMENU

## FORRETTER

<b>1 stk. baksuld</b> m. rugbrød, citron og remoulade	<b>70,-</b>
<b>Rieslingsrisotto</b> m. ærter, citron og parmesan	<b>90,-</b>
<b>Steak tatar</b> Friskhakket okseinderlår rørt m. cognac, løg, kapers, cornichoner og tabasco. Serveres m. rå æggeblomme og ristet brød	<b>125,-</b>
<b>Atlantehavsrejer</b> stegt i hvidvin, hvidløg og persille	<b>100,-</b>
<b>Panko panerede "crab cakes"</b> m. kålsalat og chili mayonnaise	<b>90,-</b>
<b>Røget laksetatar</b> m. melonsalat og ristet brød	<b>90,-</b>

## SNACKS

<b>Pommes frites m. mayo, lille/stor</b>	<b>30/45,-</b>
<b>Chunky fries m. trøffelolie og parmesan lille/stor</b>	<b>50/75,-</b>
<b>Cheese Nachos</b> m. salsa, guacamole, crème fraîche og jalapeños	<b>90,-</b>
<b>Cheese Nachos Supreme</b> m. kryddermarineret kylling, salsa, guacamole, crème fraîche og jalapeños	<b>105,-</b>
<b>Hvidløgbrød</b> m. frisk mozzarella og pocherede tomater	<b>60,-</b>

## SANDWICH OG SALATER

<b>Stjerneskud</b> m. én stegt fiskefilet, rejer og koldrøget laks. Serveres på ristet brød m. asparges, kaviar, mayonnaise og dressing	<b>155,-</b>
<b>Sandwich m. stegt kylling</b> i grillet lyst brød. Hertil dressing m. soltørret tomat, romainesalat, tomat, rødløg, bacon, pommes frites og mayonnaise	<b>145,-</b>
<b>Sandwich m. røget laks</b> i grillet lyst brød eller på ristet rugbrød m. røget laksetatar, urtesalat, peberfrugt, agurk og sød chilidressing	<b>125,-</b>
<b>Salat m. koldrøget laks</b> panerede rejer, avocado, marinerede tomater, koldt pocheret æg, hytteost, rucola og kaviarvinaigrette	<b>135,-</b>
<b>Salat m. stegt kyllingebryst</b> marinerede tomater, romainesalat, avocado, bacon, croutoner, parmesan chips og Caesar dressing	<b>135,-</b>
<b>Salat af grillet vandmelon og halloumi</b> m. ristede kerner, mynte, forårsløg, chillier og lime	<b>135,-</b>

## BØRN UNDER 12

<b>Hamburger</b> m. pommes frites, remoulade og ketchup	<b>80,-</b>
<b>Paneret rødspættefilet</b> m. pommes frites og remoulade	<b>70,-</b>
<b>Krabbefrikadeller</b> m. vandmelonsalat	<b>80,-</b>
<b>Børne nachos</b> m. guacamole, salsa og crème fraîche	<b>60,-</b>

## HOVEDRETTER

<b>Spicy barbecue spareribs</b> Langtidstegte spareribs m. grov coleslaw, pommes frites og mayonnaise	<b>225,-</b>
<b>Steak af dansk kalvefilet 200 g</b> m. græsk salat, tzatziki, feta, ovnbagte kartofler m. urter, sød chili/flødesauce	<b>245,-</b>
<b>Stegt oksemørbrød 220 g</b> m. rygeost, lufttørret skinke, svampe, forårsløg og bagte hvidløg. Hertil trøffelsauce og chunky fries m. trøffel og parmesan	<b>295,-</b>
<b>N.Y. strip steak 300 g</b> af amerikansk black angus m. ølpanerede løgringe, bagt portobellosvamp, sauce bearnaise og pommes frites	<b>295,-</b>
<b>Pandestegt laksefilet</b> m. rieslingsrisotto, forårsløg, ærter, parmesan chips og kaviarvinaigrette	<b>235,-</b>
<b>Hel ovnbagt havbars</b> m. citron, urter, ristede peberfrugter og kartofler	<b>245,-</b>
<b>Moules frites</b> Dampede blåmuslinger m. hvidvin, hvidløg og persille. Hertil pommes frites og aioli	<b>175,-</b>

## TILBEHØR TIL HOVEDRETTER

<b>Side orders, pr. stk.</b> Pommes frites, chunky fries, ovnbagte kartofler, lille græsk salat, sauce bearnaise	<b>30,-</b>
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## BURGERS

<b>Klassisk burger med bacon og ost</b> m. hakkebøf, bacon, cheddar, romainesalat, tomat, løg, syltede agurker, 1000 Øer dressing, pommes frites og mayonnaise	<b>145,-</b>
<b>Chili burger</b> m. hakkebøf, pepperjack ost, chili salsa verde, guacamole, tomat, løg, romainesalat, pommes frites og mayonnaise	<b>145,-</b>
<b>Blue cheese burger</b> m. hakkebøf, gorgonzola cremosa, ølpanerede løgringe og hakket rødløg, bacon, romaine salat, chunky fries m. trøffelolie og parmesan, mayonnaise	<b>170,-</b>
<b>Cheeseburger</b> m. hakkebøf, finthakket løg, pickles, sweet mustard, ketchup, pommes frites og mayonnaise	<b>135,-</b>
<b>Kyllingeburger</b> m. krydderpaneret kyllingefilet, avocado, romaine-salat, cheddar ost, nachos, salsa, crème fraîche, pommes frites og mayonnaise	<b>145,-</b>
<b>Halloumi burger</b> m. grillet halloumiost, pikant peberfrugt chutney, bagt portobello og rødløg, avocado, soltørrede tomater, rucola, pommes frites og mayonnaise	<b>145,-</b>

## EKSTRA TILBEHØR

Blue cheese-dressing, crème fraîche, guacamole, mayo, remoulade, salsa **1 for 10,- eller 3 for 25,-**  
Rack m. crème fraîche, salsa og guacamole **20,-**  
Cheddar **10,-** 1 grov røget pølse **15,-** 3 skiver bacon **15,-**  
3 hashbrowns **30,-** Røræg **30,-** Spejlæg **15,-**  
Brød m. smør **10,-** Hakkebøf eller paneret kylling **40,-**

## DESSERTER

<b>Æbletærte</b> m. crème fraîche. Inkl. kaffe	<b>50,-</b>
<b>Key lime pie</b> m. crème chantilly	<b>70,-</b>
<b>To stk. Crème Brûlée</b> Én m. hvid chokolade og jordbær og én m. mørk chokolade og hindbær	<b>85,-</b>
<b>Blødende chokoladecake</b> m. vaniljeis, honningknas og brombær coulis	<b>85,-</b>
<b>Belgisk vaffel</b> m. flormelis og vaniljeis	<b>70,-</b>
<b>Belgisk vaffel m. friske jordbær</b> m. karamelliseret hvid chokolade, vaniljeis og crème chantilly	<b>85,-</b>

## BRUNCH - TIL 16.00

<b>Avocadotoast</b> m. marinerede tomater, ristede kerner og pocheret æg	<b>60,-</b>
<b>Eggs Benedict</b> Pocheret æg på ristet engelsk muffin m. skinke og sauce hollandaise	<b>95,-</b>
<b>Croque madame</b> Toast m. skinke, ost, sennep og spejlæg	<b>75,-</b>
<b>Brunch nr. 1</b> m. røgede danske brunchpølser, røræg, Port Salut og rosmarinbagt skinke m. brød, melon, vindruer, og mini belgisk vaffel m. crème chantilly	<b>145,-</b>

<b>Brunch nr. 2</b> m. avocadotoast m. marinerede tomater, pocheret æg og ristede kerner, røget laksetatar m. melonsalat, Crème Brûlée m. hvid chokolade og jordbær, citron/stikkelsbærfrofromage	<b>135,-</b>
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<b>English breakfast</b> m. pølser, bacon, champignon, bagt tomat, baked beans, røræg, hashbrowns og ristet engelsk muffin	<b>135,-</b>
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## LUNCH - TIL 16.00

<b>Kartoffelmad</b> m. rygeostcrème, purløg og bacon	<b>75,-</b>
<b>Æggekage</b> m. tomat, smørristet rugbrød, purløg og bacon	<b>125,-</b>
<b>Pariserbøf</b> Hakkebøf på ristet brød m. rødbeder, pickles, hakket løg, kapers, peberrod og rå æggeblomme	<b>125,-</b>
<b>Baksuld</b> m. rugbrød, citron og remoulade	<b>1 stk. 70,-</b> <b>2 stk. 100,-</b>
<b>Paneret rødspættefilet</b> m. rugbrød, citron og remoulade	<b>1 stk. 70,-</b> <b>2 stk. 100,-</b>
<b>Vestjysk æggekage</b> m. baksuld, løg og kartofler. Hertil tomat, smørristet rugbrød og purløg	<b>135,-</b>
<b>Steak tatar</b> Friskhakket okseinderlår rørt m. cognac, løg, kapers, cornichoner og tabasco. Serveres m. rå æggeblomme, pommes frites og aioli	<b>155,-</b>

# SUMMER MENU

## STARTERS

<b>1 pc. bakskuld</b> with ryebread, lemon and remoulade	<b>70,-</b>
<b>Riesling risotto</b> with peas, lemon and parmesan	<b>90,-</b>
<b>Steak tartare</b> Freshly chopped beef with cognac, onions, capers, cornichons and tabasco. Served with a raw egg yolk and toast	<b>125,-</b>
<b>Pan fried Atlantic prawns</b> in white wine, garlic and parsley	<b>100,-</b>
<b>Panko crusted crab cakes</b> with a marinated cabbage salad and a chilli mayonnaise	<b>90,-</b>
<b>Smoked salmon tartare</b> with a melon salad and toast	<b>90,-</b>

## SNACKS

<b>French fries with mayo, small/large</b>	<b>30/45,-</b>
<b>Chunky chips with truffle oil and parmesan small/large</b>	<b>50/75,-</b>
<b>Cheese Nachos</b> with salsa, guacamole, crème fraiche and jalapeños	<b>90,-</b>
<b>Cheese Nachos Supreme</b> with marinated chicken, salsa, guacamole, crème fraiche and jalapeños	<b>105,-</b>
<b>Garlic bread</b> with fresh mozzarella and poached tomatoes	<b>60,-</b>

## SANDWICH AND SALADS

<b>'Stjernes kud'</b> Prawns, cold smoked salmon and a fried fillet of breaded plaice. Served on toast with asparagus, caviar, mayonnaise and cocktail dressing	<b>155,-</b>
<b>Fried chicken sandwich</b> with grilled white bread. Served with sun dried tomato spread, romaine, tomatoes, red onion, bacon, French fries and mayonnaise	<b>145,-</b>
<b>Sandwich with smoked salmon</b> in grilled white bread or toasted rye bread, herb salad, bell peppers, cucumber and a sweet chilli dressing	<b>125,-</b>
<b>Cold smoked salmon salad</b> with breaded prawns, avocado, marinated tomatoes, cold poached egg, cottage cheese, rocket and caviar vinaigrette	<b>135,-</b>
<b>Salad with pan fried chicken breast</b> Marinated tomatoes, romaine salad, avocado, bacon, croutons, parmesan chips and Caesar dressing	<b>135,-</b>
<b>Salad of grilled watermelon and Halloumi</b> with roasted seeds, mint, spring onions, chillies and lime	<b>135,-</b>

## KIDS UNDER 12

<b>Hamburger</b> with French fries, "remoulade" and ketchup	<b>80,-</b>
<b>Breaded fillet of plaice</b> with French fries and "remoulade"	<b>70,-</b>
<b>Crab cakes</b> with watermelon salad	<b>80,-</b>
<b>Kids nachos</b> with guacamole, salsa and crème fraiche	<b>60,-</b>

## MAIN COURSES

<b>Slow roasted spicy barbecue spareribs</b> with chunky coleslaw, French fries and mayonnaise	<b>225,-</b>
<b>Steak of Danish veal sirloin 200 g</b> with a Greek salad, Tzatziki, Feta, oven baked potatoes with fresh herbs and a sweet chilli/cream sauce	<b>245,-</b>
<b>Fried fillet of beef 220 g</b> served with smoked cheese, air dried ham, mushrooms, spring onions, baked garlic, truffle sauce and chunky fries w. truffle and parmesan	<b>295,-</b>
<b>N.Y. strip steak 300 g</b> American Black Angus with beer battered onion rings, baked Portobello mushroom, sauce Béarnaise and French fries	<b>295,-</b>
<b>Pan fried fillet of salmon</b> with a Riesling risotto, spring onions, peas, parmesan chips and a caviar vinaigrette	<b>235,-</b>
<b>Oven roasted sea bass</b> served on the bone with lemon, fresh herbs, roasted bell peppers and potatoes	<b>245,-</b>

<b>Moules frites</b> Steamed blue mussels in white wine, garlic and parsley. Served with French fries and Aioli	<b>175,-</b>
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## SIDE ORDERS FOR MAIN COURSES

<b>Side orders, pr. item</b> French fries, chunky chips, oven baked potatoes, small greek salad, sauce Béarnaise	<b>30,-</b>
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## BURGERS

<b>Classic burger with bacon and cheese</b> with a beef patty, bacon, cheddar, romaine, tomato, onions, pickled cucumbers, 1000 Island dressing, French fries and mayonnaise	<b>145,-</b>
<b>Chilli burger</b> with a beef patty, pepper jack cheese, chilli salsa verde, guacamole, tomato, onion, romaine salad, French fries and mayonnaise	<b>145,-</b>
<b>Blue cheese burger</b> with a beef patty, Gorgonzola cremosa, beer battered onion rings, red onion, bacon, romaine, chunky chips with truffle oil, parmesan and mayonnaise	<b>170,-</b>
<b>Cheeseburger</b> with a beef patty, cheddar, finely chopped onions, pickles, sweet mustard, ketchup, French fries and mayonnaise	<b>135,-</b>
<b>Chicken burger</b> with seasoned breaded chicken fillet, avocado, romaine, cheddar cheese, nachos, salsa and crème fraiche. Served with French fries and mayonnaise	<b>145,-</b>
<b>Halloumi burger</b> with grilled Halloumi cheese, spicy bell pepper chutney, Portobello, red onion, avocado, sun dried tomatoes and rocket. Served with French fries and mayonnaise	<b>145,-</b>

## EXTRAS

Blue cheese-dressing, crème fraiche, Guacamole, mayo, 'remoulade', salsa **1 for 10,- eller 3 for 25,-**  
Rack with crème fraiche, salsa and Guacamole **20,-**  
Cheddar **10,-** 1 smoked Danish brunch sausage **15,-**  
3 slices of bacon **15,-** 3 hashbrowns **30,-** Scrambled eggs **30,-** Fried egg **15,-** Bread and butter **10,-**  
Extra beef patty or breaded chicken **40,-**

## DESSERTS

<b>Apple tart</b> with crème fraiche and coffee	<b>50,-</b>
<b>Key lime pie</b> with Chantilly cream	<b>70,-</b>
<b>Two Crème Brûlées</b> One with white chocolate and strawberries. The other with dark chocolate and raspberries	<b>85,-</b>
<b>Chocolate fondant</b> with vanilla ice cream, honeycomb and a blackberry coulis	<b>85,-</b>
<b>Belgian waffle</b> with icing sugar and vanilla ice cream	<b>70,-</b>
<b>Belgian waffle with fresh strawberries</b> with caramelised white chocolate, vanilla ice cream and cream Chantilly	<b>85,-</b>

## BRUNCH – UNTIL 16.00

<b>Avocado toast</b> Marinated tomatoes, roasted seeds and a poached egg	<b>60,-</b>
<b>Eggs Benedict</b> Poached eggs on a toasted muffin with ham and Hollandaise sauce	<b>95,-</b>
<b>Croque madame</b> Toastie with ham, cheese, mustard and a fried egg	<b>75,-</b>
<b>Brunch no. 1</b> with smoked Danish brunch sausage, scrambled eggs, Port Salut and rosemary baked ham with bread, melon, grapes and a mini Belgian waffle with cream Chantilly	<b>145,-</b>
<b>Brunch no. 2</b> Avocado toast w. marinated tomatoes, poached egg and roasted seeds, smoked salmon tartare with melon salad, Crème Brûlée with white chocolate and strawberries, lemon and gooseberry fromage	<b>135,-</b>

<b>English breakfast</b> with sausage, bacon, mushrooms, baked tomato, baked beans, scrambled egg, hashbrowns and toasted English muffin	<b>135,-</b>
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## LUNCH – UNTIL 16.00

<b>Potatoes on rye bread</b> with smoked cheese, chives and bacon	<b>75,-</b>
<b>Country omelette</b> with tomato, butter fried rye bread, chives and bacon	<b>125,-</b>
<b>'Pariserbøf'</b> Beef patty on toast with beetroot, pickles, chopped onion, capers, horseradish and a raw egg yolk	<b>125,-</b>
<b>Bakskuld – salted and smoked dab</b> with rye bread, lemon and "remoulade"	<b>1 pc. 70,-</b> <b>2 pcs. 100,-</b>
<b>Breaded fillet of plaice</b> with rye bread, lemon and "remoulade"	<b>1 pc. 70,-</b> <b>2 pcs. 100,-</b>
<b>West Jutland omelette</b> with smoked dab, onions and potatoes. Served with butter fried rye bread and chives	<b>135,-</b>
<b>Steak tartare</b> Freshly chopped beef w. cognac, onions, capers, cornichons and tabasco. Served with a raw egg yolk, French fries and Aioli	<b>155,-</b>

# VINKORT

## VINE PÅ GLAS

### Velkomst

Caprice de Lune, Rosé, Frankrig 60,-  
Anna de Codorniu, Blanc de Blanc Reserve, Brut, Spanien (20 cl) 95,-

### Hvide

Colombard, Gascogne 55,-  
Riesling, Columbia Valley 65,-  
Louis Jadot, Chablis 90,-

### Rosé

Zinfandel, USA 55,-  
Malbec, Argentina 60,-

### Røde

Carignan, Pays d'Herault 55,-  
Cabernet Sauvignon, Columbia Valley 70,-  
Ripasso, Italien 85,-

## HVID

37 CL

75 CL

### Hugel & Fils, Pinot Gris, Tradition

Drue: Pinot Gris. Region: Alsace. Land: Frankrig. Producent: Hugel & Fils 375,-

### Pouilly-Fumé, Domaine des Fines Caillottes

Drue: Sauvignon Blanc. Region: Loire. Land: Frankrig. Producent: Jean Pabiot et Fils 335,-

### Albert Sounit, Rully Blanc Les Saint-Jacques

Drue: Chardonnay. Region: Rully, Bourgogne. Land: Frankrig. Producent: Albert Sounit 545,-

**Louis Jadot, Chablis, Cellier de la Sablière** 275,- 460,-

Drue: Chardonnay. Region: Chablis Bourgogne. Land: Frankrig. Producent Louis Jadot

**Louis Jadot, Chassagne-Montrachet 1. Cru, Chapelle** 995,-

Drue: Chardonnay. Region: Côte de Beaune, Bourgogne. Land: Frankrig. Producent: Louis Jadot

**Louis Jadot, Puligny-Montrachet, 1. Cru La Garenne** 995,-

Drue: Chardonnay. Region: Côte de Beaune, Bourgogne. Land: Frankrig. Producent: Louis Jadot

**Granfort, Colombard, Gascogne** 135,- 235,-

Drue: Colombard. Region: Gascogne. Land: Frankrig. Producent: LGI

**Tommasi, San Martino Lugana, Il Sestante** 315,-

Drue: Trebbiano di Lugana. Region: Lugana. Land: Italien. Producent: Tommasi

**Domäne Wachau, Grüner Veltliner Terrassen** 325,-

Drue: Grüner Veltliner. Region: Wachau. Land: Østrig. Producent: Domäne Wachau

**The 3 Wooly Sheep – Sauvignon Blanc** 315,-

Drue: Sauvignon Blanc. Region: Marlborough. Land: New Zealand. Producent: Seifried Estate

**Chateau Ste. Michelle, Riesling, Columbia Valley** 175,- 300,-

Drue: Riesling. Region: Washington State. Land: USA. Producent: Ste. Michelle Wine Estates

**Chateau Ste. Michelle, Dry Riesling, Columbia Valley.** 300,-

Drue: Riesling. Region: Washington State. Land: USA. Producent: Ste. Michelle Wine Estates

**Red Diamond, Chardonnay, Washington** 350,-

Drue: Chardonnay. Region: Washington State. Land: USA. Producent: Ste. Michelle

**Finca Sopenia Reserve, Chardonnay** 250,- 425,-

Drue: Chardonnay. Region: Mendoza. Land: Argentina. Producent: Finca Sopenia

## CHAMPAGNE

### Perrier-Jouët Grand Brut, Champagne

Drue: Chardonnay, Pinot Noir & Pinot Meunier. Land: Frankrig. Producent: Perrier-Jouët 900,-

**Dom Perignon Moët & Chandon** 2000,-

Land: Frankrig. Producent: Moët & Chandon

**Cristal** 2500,-

Land: Frankrig. Producent: Louise Roederer

**Moët & Chandon, Brut** 75 cl. 900,- 150 cl. 2000,-

Drue: Chardonnay, Pinot Noir & Pinot Meunier. Land: Frankrig. Producent: Moët & Chandon

**Icè Imperial, Moët & Chandon,** 75 cl. 900,- 150 cl. 2000,-

Drue: Chardonnay, Pinot Noir & Pinot Meunier. Land: Frankrig. Producent: Moët & Chandon

## MOUSSERENDE VIN

### Caprice de Lune, Rosé

Drue: Gamay. Region: Beaujolais. Land: Frankrig. Producent: Boisset 295,-

**Léonce Bocquet, Crémant de Bourgogne** 375,-

Drue: Chardonnay, Pinot noir, Gamay, Aligote. Region: Bourgogne. Land: Frankrig.

Producent: Château Meursault

**Anna de Codorniu Dulce** 375,-

Drue: 70% Chardonnay, 10% Macabeo, Xarello og Parellada. Region: Penedès,

Catalonien. Land: Spanien. Producent: Codorniu

**Anna de Codorniu, Blanc de Blanc Reserve, Brut Magnum** 700,-

Drue: 70% Chardonnay, 10% Macabeo, Xarello og Parellada. Region: Penedès,

Catalonien. Land: Spanien. Producent: Codorniu

**La Lupa Moscato D'Asti DOCG** 350,-

Drue: Moscato. Region: Piemonte. Land: Italien. Producent: Alfiero Boffa

## ROSÉ

37 CL

75 CL

### Louis Jadot Rosé de Marsannay

Drue: Pinot Noir. Region: Marsannay, Bourgogne. Land: Frankrig. Producent: Louis Jadot 375,-

**Stone Barn Zinfandel rosé** 135,- 235,-

Drue: Zinfandel. Region: Californien. Land: USA. Producent: Stone Barn

**Alto Sur Malbec Rosé** 170,- 295,-

Drue: Malbec. Region: Mendoza. Land: Argentina. Producent: Finca Sopenia

## RØD

37 CL

75 CL

### Louis Jadot, Beaujolais-Village, Combe aux Jacques

Drue: Gamay. Region: Beaujolais. Land: Frankrig. Producent: Louis Jadot 295,-

**Louis Jadot, Bourgogne Rouge, Couvent des Jacobins** 225,- 375,-

Drue: Pinot noir. Region: Bourgogne AOC. Land: Frankrig. Producent: Louis Jadot

**Albert Sounit, Mercurey Rouge, Vieilles Vignes** 595,-

Drue: Pinot Noir. Region: Côte Chalonnaise, Bourgogne. Land: Frankrig. Producent: Albert Sounit

**Granfort, Carignan, Pays d'Herault** 135,- 235,-

Drue: Carignan. Region: Gascogne. Land: Frankrig. Producent: LGI

**Châteauneuf-du-Pape La Bernardine** 550,-

Drue: Grenache. Region: Rhône. Land: Frankrig. Producent: Michel Chapoutier

**Montaignan, Syrah, IGP Pays d'Oc** 240,-

Drue: Syrah. Region: Languedoc-Roussillon. Land: Frankrig. Producent: LGI

**Château du Vieux Guinot, Grand Cru, St. Emilion** 275,- 475,-

Drue: 57% Merlot, 27% Cabernet Franc & 17% Cabernet Sauvignon. Region: Saint Emilion.

Land: Frankrig. Producent: Rollet

**Fonterutoli, no. 10, Mazzei** 415,-

Drue: Merlot, Sangiovese. Region: Chianti Classico. Land: Italien. Producent: Mazzei

**Jacopo Biondi Santi, Braccale** 500,-

Drue: 80% Sangiovese BBS11, 20% Merlot. Region: Toscana. Land: Italien.

Producent: Biondi Santi

**Biondi Santi, Tenuta Greppo, Rosso di Montalcino** 875,-

Drue: Sangiovese BBS11t. Region: Montalcino. Land: Italien. Producent: Biondi Santi

**Verbena, Brunello di Montalcino** 695,-

Drue: Sangiovese. Region: Brunello di Montalcino. Land: Italien. Producent: Verbena

**Alfiero Boffa, Barbera d'Asti, Vigna More** 425,-

Drue: Barbera. Region: Piemonte. Land: Italien. Producent: Alfiero Boffa

**Abbona, Barolo, La Pieve** 595,-

Drue: Nebbiolo. Region: Piemonte. Land: Italien. Producent: Abbona

**Tommasi, Ripasso, Valpolicella, Il Sestante** 235,- 400,-

Drue: 70 % Corvina Veronese, 25 % Rondinella & 5 % Molinara. Region: Veneto. Land: Italien.

Producent: Tommasi

**Il Sestante, Amarone della Valpolicella** 800,-

Drue: 70% Corvina, 25% Rondinella, 5% Molinara. Region: Veneto. Land: Italien.

Producent: Tommasi

**L'Obaga, Priorat** 425,-

Drue: Garnacha, Syrah. Region: Priorat. Land: Spanien. Producent: Hammenken Cellars

**Tocat de L'Ala** 350,-

Drue: Garnacha, Carignan. Region: Emporadà. Land: Spanien. Producent: Coca I Fito

**Viña Pomal Reserva, Rioja** 375,-

Drue: Tempranillo. Region: Rioja (Alta). Land: Spanien. Producent: Codorniu

**Gran Clos, Priorat** 795,-

Drue: Garnacha. Region: Priorat. Land: Spanien. Producent: Gran Clos

**Barossa Shiraz, Peter Lehmann** 400,-

Drue: Shiraz. Region: Barossa Valley, Sydaustralien. Land: Australien. Producent: Peter Lehmann

**667 Pinot Noir, Monterey** 395,-

Drue: Pinot Noir. Region: Monterey. Land: USA. Producent: Noble Vines - Delicato Family Vineyards

**Brazin, Zinfandel, Lodi** 425,-

Drue: Zinfandel. Region: Lodi, Californien. Land: USA. Producent: Delicato Family Vineyards

**Cabernet Sauvignon, Chateau Ste. Michelle** 225,- 375,-

Drue: Cabernet Sauvignon. Region: Columbia Valley, Washington State. Land: USA.

Producent: Ste. Michelle Wine Estates

**Amalaya Tinto** 295,-

Drue: Malbec, Cabernet Sauvignon, Syrah. Region: Calchaqui Valley. Land: Argentina.

Producent: Amalaya (Donald Hess Group)

## PORTVIN M.M.

### Warre's Fine White Port

4 cl. 30,- 350,-

### Warre's Heritage Ruby Port

4 cl. 30,- 350,-

### Warre's Late Bottled Vintage

4 cl. 50,- 650,-

### Warre's Otima 10 year Tawny (50 cl)

4 cl. 40,- 475,-

### M. Chapoutier, Banyuls (50 cl)

4 cl. 35,- 375,-

Drue: Grenache. Region: Roussillon. Land: Frankrig. Producent: M. Chapoutier.

# WINE LIST

## WINE BY THE GLASS

### Welcome

Caprice de Lune, Rosé, France 60,-  
Anna de Codorniu, Blanc de Blanc Reserve, Brut, Spain (20 cl) 95,-

### White

Colombard, Gascogne 55,-  
Riesling, Columbia Valley 65,-  
Louis Chadot, Chablis 90,-

### Rosé

Zinfandel, USA 55,-  
Malbec, Argentina 60,-

### Red

Carignan, Pays d'Herault 55,-  
Cabernet Sauvignon, Columbia Valley 70,-  
Ripasso, Italy 85,-

## WHITE

37 CL

75 CL

### Hugel & Fils, Pinot Gris, Tradition

Grape: Pinot Gris. Region: Alsace. Country: France. Manufacturer: Hugel & Fils 375,-

### Pouilly-Fumé, Domaine des Fines Caillottes

Grape: Sauvignon Blanc. Region: Loire. Country: France. Manufacturer: Jean Pabiot et Fils 335,-

### Albert Sounit, Rully Blanc Les Saint-Jacques

Grape: Chardonnay. Region: Rully, Bourgogne. Country: France. Manufacturer: Albert Sounit 545,-

**Louis Jadot, Chablis, Cellier de la Sablière** 275,- 460,-  
Grape: Chardonnay. Region: Chablis Bourgogne. Country: France. Manufacturer Louis Jadot

**Louis Jadot, Chassagne-Montrachet 1. Cru, Chapelle** 995,-  
Grape: Chardonnay. Region: Côte de Beaune, Bourgogne. Country: France. Manufacturer: Louis Jadot

**Louis Jadot, Puligny-Montrachet, 1. Cru La Garenne** 995,-  
Grape: Chardonnay. Region: Côte de Beaune, Bourgogne. Country: France. Manufacturer: Louis Jadot

**Granfort, Colombard, Gascogne** 135,- 235,-  
Grape: Colombard. Region: Gascogne. Country: France. Manufacturer: LGI

**Tommasi, San Martino Lugana, Il Sestante** 315,-  
Grape: Trebbiano di Lugana. Region: Lugana. Country: Italy. Manufacturer: Tommasi

**Domäne Wachau, Grüner Veltliner Terrassen** 325,-  
Grape: Grüner Veltliner. Region: Wachau. Country: Austria. Manufacturer: Domäne Wachau

**The 3 Woolly Sheep – Sauvignon Blanc** 315,-  
Grape: Sauvignon Blanc. Region: Marlborough. Country: New Zealand. Manufacturer: Seifried Estate

**Chateau Ste. Michelle, Riesling, Columbia Valley** 175,- 300,-  
Grape: Riesling. Region: Washington State. Country: USA. Manufacturer: Ste. Michelle Wine Estates

**Chateau Ste. Michelle, Dry Riesling, Columbia Valley.** 300,-  
Grape: Riesling. Region: Washington State. Country: USA. Manufacturer: Ste. Michelle Wine Estates

**Red Diamond, Chardonnay, Washington** 350,-  
Grape: Chardonnay. Region: Washington State. Country: USA. Manufacturer: Ste. Michelle

**Finca Sopenia Reserve, Chardonnay** 250,- 425,-  
Grape: Chardonnay. Region: Mendoza. Country: Argentina. Manufacturer: Finca Sopenia

## CHAMPAGNE

**Perrier-Jouët Grand Brut, Champagne** 900,-  
Grape: Chardonnay, Pinot Noir & Pinot Meunier. Country: France. Manufacturer: Perrier-Jouët

**Dom Perignon Moët & Chandon** 2000,-  
Country: France. Manufacturer: Moët & Chandon

**Cristal** 2500,-  
Country: France. Manufacturer: Louise Roederer

**Moët & Chandon, Brut** 75 cl. 900,- 150 cl. 2000,-  
Grape: Chardonnay, Pinot Noir & Pinot Meunier. Country: France. Manufacturer: Moët & Chandon

**Icè Imperial, Moët & Chandon,** 75 cl. 900,- 150 cl. 2000,-  
Grape: Chardonnay, Pinot Noir & Pinot Meunier. Country: France. Manufacturer: Moët & Chandon

## SPARKLING WINE

**Caprice de Lune, Rosé** 295,-  
Grape: Gamay. Region: Beaujolais. Country: France. Manufacturer: Boisset

**Léonce Bocquet, Crémant de Bourgogne** 375,-  
Grape: Chardonnay, Pinot noir, Gamay, Aligote. Region: Bourgogne. Country: France. Manufacturer: Château Meursault

**Anna de Codorniu Dulce** 375,-  
Grape: 70% Chardonnay, 10% Macabeo, Xarello og Parellada. Region: Penedès, Catalonien. Country: Spain. Manufacturer: Codorniu

**Anna de Codorniu, Blanc de Blanc Reserve, Brut Magnum** 700,-  
Grape: 70% Chardonnay, 10% Macabeo, Xarello og Parellada. Region: Penedès, Catalonien. Country: Spain. Manufacturer: Codorniu

**La Lupa Moscato D'Asti DOCG** 350,-  
Grape: Moscato. Region: Piemonte. Country: Italy. Manufacturer: Alfiero Boffa

## ROSÉ

37 CL

75 CL

**Louis Jadot Rosé de Marsannay** 375,-  
Grape: Pinot Noir. Region: Marsannay, Bourgogne. Country: France. Manufacturer: Louis Jadot

**Stone Barn Zinfandel rosé** 135,- 235,-  
Grape: Zinfandel. Region: Californien. Country: USA. Manufacturer: Stone Barn

**Alto Sur Malbec Rosé** 170,- 295,-  
Grape: Malbec. Region: Mendoza. Country: Argentina. Manufacturer: Finca Sopenia

## RED

37 CL

75 CL

**Louis Jadot, Beaujolais-Village, Combe aux Jacques** 295,-  
Grape: Gamay. Region: Beaujolais. Country: France. Manufacturer: Louis Jadot

**Louis Jadot, Bourgogne Rouge, Couvent des Jacobins** 225,- 375,-  
Grape: Pinot noir. Region: Bourgogne AOC. Country: France. Manufacturer: Louis Jadot

**Albert Sounit, Mercurey Rouge, Vieilles Vignes** 595,-  
Grape: Pinot Noir. Region: Côte Chalonnaise, Bourgogne. Country: France. Manufacturer: Albert Sounit

**Granfort, Carignan, Pays d'Herault** 135,- 235,-  
Grape: Carignan. Region: Gascogne. Country: France. Manufacturer: LGI

**Châteauneuf-du-Pape La Bernardine** 550,-  
Grape: Grenache. Region: Rhône. Country: France. Manufacturer: Michel Chapoutier

**Montaignan, Syrah, IGP Pays d'Oc** 240,-  
Grape: Syrah. Region: Languedoc-Roussillon. Country: France. Manufacturer: LGI

**Château du Vieux Guinot, Grand Cru, St. Emilion** 275,- 475,-  
Grape: 57% Merlot, 27% Cabernet Franc & 17% Cabernet Sauvignon. Region: Saint Emilion. Country: France. Manufacturer: Rollet

**Fonterutoli, no. 10, Mazzei** 415,-  
Grape: Merlot, Sangiovese. Region: Chianti Classico. Country: Italy. Manufacturer: Mazzei

**Jacopo Biondi Santi, Braccale** 500,-  
Grape: 80% Sangiovese BBS11, 20% Merlot. Region: Toscana. Country: Italy. Manufacturer: Biondi Santi

**Biondi Santi, Tenuta Greppo, Rosso di Montalcino** 875,-  
Grape: Sangiovese BBS11t. Region: Montalcino. Country: Italy. Manufacturer: Biondi Santi

**Verbena, Brunello di Montalcino** 695,-  
Grape: Sangiovese. Region: Brunello di Montalcino. Country: Italy. Manufacturer: Verbena

**Alfiero Boffa, Barbera d'Asti, Vigna More** 425,-  
Grape: Barbera. Region: Piemonte. Country: Italy. Manufacturer: Alfiero Boffa

**Abbona, Barolo, La Pieve** 595,-  
Grape: Nebbiolo. Region: Piemonte. Country: Italy. Manufacturer: Abbona

**Tommasi, Ripasso, Valpolicella, Il Sestante** 235,- 400,-  
Grape: 70% Corvina Veronese, 25% Rondinella & 5% Molinara. Region: Veneto. Country: Italy. Manufacturer: Tommasi

**Il Sestante, Amarone della Valpolicella** 800,-  
Grape: 70% Corvina, 25% Rondinella, 5% Molinara. Region: Veneto. Country: Italy. Manufacturer: Tommasi

**L'Obaga, Priorat** 425,-  
Grape: Garnacha, Syrah. Region: Priorat. Country: Spain. Manufacturer: Hammenken Cellars

**Tocat de L'Ala** 350,-  
Grape: Garnacha, Carignan. Region: Emporadà. Country: Spain. Manufacturer: Coca I Fito

**Viña Pomal Reserva, Rioja** 375,-  
Grape: Tempranillo. Region: Rioja (Alta). Country: Spain. Manufacturer: Codorniu

**Gran Clos, Priorat** 795,-  
Grape: Garnacha. Region: Priorat. Country: Spain. Manufacturer: Gran Clos

**Barossa Shiraz, Peter Lehmann** 400,-  
Grape: Shiraz. Region: Barossa Valley, Sydaustralien. Country: Australia. Manufacturer: Peter Lehmann

**667 Pinot Noir, Monterey** 395,-  
Grape: Pinot Noir. Region: Monterey. Country: USA. Manufacturer: Noble Vines - Delicato Family Vineyards

**Brazin, Zinfandel, Lodi** 425,-  
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**Cabernet Sauvignon, Chateau Ste. Michelle** 225,- 375,-  
Grape: Cabernet Sauvignon. Region: Columbia Valley, Washington State. Country: USA. Manufacturer: Ste. Michelle Wine Estates

**Amalaya Tinto** 295,-  
Grape: Malbec, Cabernet Sauvignon, Syrah. Region: Calchaqui Valley. Country: Argentina. Manufacturer: Amalaya (Donald Hess Group)

## PORT ETC.

**Warre's Fine White Port** 4 cl. 30,- 350,-

**Warre's Heritage Ruby Port** 4 cl. 30,- 350,-

**Warre's Late Bottled Vintage** 4 cl. 50,- 650,-

**Warre's Otima 10 year Tawny (50 cl)** 4 cl. 40,- 475,-

**M. Chapoutier, Banyuls (50 cl)** 4 cl. 35,- 375,-  
Grape: Grenache. Region: Roussillon. Country: France. Manufacturer: M. Chapoutier.