

FORÅRSMENU

FORRETTER

Bakskuld 1 stk. m. rugbrød, citron og remoulade	85,-
Carpaccio af okseinderlår m. ramsløgspesto, ristede pinjekerner og parmesan	95,-
Blinis m. stembiderrogn m. crème fraiche og rødæg	110,-
Mulligatawny suppe m. kylling, ris og brød	85,-
Steak tatar Groft friskhakket okseinderlår rørt m. cognac, løg, capers, cornichoner og Tabasco. Serveres m. rå æggeblomme, friterede kartoffelchips, karse og ristet brød	125,-
Stegt torsk m. ærte/porrepurè, stembiderrogn og dild	110,-

SNACKS

Pommes frites m. mayo	lille/stor 35/50,-
Chunky fries m. trøffelolie og parmesan	lille/stor 50/75,-
Cheese Nachos m. salsa, guacamole, crème fraiche og jalapeños	90,-
Cheese Nachos Supreme m. kryddermarineret kylling, salsa, guacamole, crème fraiche og jalapeños	105,-
Hvidløgbrød m. tomat og cheddarost	50,-
Chili con carne m. tortilla chips og crème fraiche	95,-
5 stk. Panko panerede torpedorejer m. chimichurri- og chilimayonnaise	95,-
Cowboytoast Hakkebøf, karameliserede bløde løg, spicy ketchup på smørristet toastbrød	70,-

SANDWICH OG SALATER

Stjerneskud m. to stegte fiskefileter, håndpillede rejer og koldrøget laks. Serveres på ristet brød m. asparges, kaviar, mayonnaise og dressing	170,-
Club sandwich m. stegt kyllingebryst og bacon i lyst brød. Serveres m. romaine, rødæg, tomat, ananas, karrydressing, pommes frites og mayonnaise	155,-
Sandwich m. røget laks på ristet rugbrød m. røget laksetatar, avocado, agurk, karse og chilimayonnaise	130,-
Salat m. koldrøget laks panerede rejer, avocado, cherrytomater, koldt pocheret æg, blandede salatblade, rucola og hytteost m. citron	150,-
Salat m. stegt kyllingebryst cherrytomater, blandede salatblade, avocado, bacon, croutoner, parmesanchips og Caesar dressing	135,-
Salat m. grillet halloumi m. syltede rødæg, rugbrødchips, blandede salatblade, ramsløgspesto og tomat/løgvinaigrette	135,-

EKSTRA TILBEHØR

Blue cheese-dressing, crème fraiche, guacamole, mayo, remoulade, salsa 1 for 10,- eller 3 for 25,- / Rack m. crème fraiche, 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,-

HOVEDRETTER

Krydrede langtidstegte BBQ spareribs m. broccolisalat, pommes frites og mayonnaise	235,-
Helstegt rødspætte m. håndpillede rejer, citron, hvide kartofler og persillesauce	245,-
Dansk lammekrone m. stegt Merguez (pølse), ærtepurè, grillede løg, kartoffelkrokett og rødvinssauce	295,-
Moules frites Dampede blåmuslinger m. hvidvin, hvidløg og persille. Hertil pommes frites og aioli.	175,-
Bagt laks m. linguini pasta, broccoli, dild og syrnede flødesauce	235,-
Oksemørbrad af dansk Hereford 220g m. stegte svampe, grillede løg og karameliserede hvidløg. Hertil sauce bearnaise og chunky fries m. parmesan og trøffelolie.	295,-

TILBEHØR TIL HOVEDRETTER

Side orders, pr. stk. Pommes frites, kartofler, ølpanerede løgringe, rødvinssauce, sauce béarnaise, persillesovs, skysovs, grøn salat	35,-
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BURGERS

Klassisk burger med bacon og ost m. hakkebøf, bacon, cheddar, romainesalat, tomat, løg, syltede agurker, 1000 Øer dressing, pommes frites og mayonnaise	155,-
Blue cheese burger m. hakkebøf, gorgonzola cremosa, ølpanerede løgringe og hakket rødæg, bacon, romaine salat, chunky fries m. trøffelolie og parmesan, og mayonnaise	170,-
Bøfsandwich m. ristede løg, løgringe, rødbeder, syltede agurker og skysovs	135,-
Cheeseburger m. hakkebøf, finthakket løg, pickles, sød sennep, ketchup, pommes frites og mayonnaise	135,-
Crispy kyllingeburger m. krydderpaneret kyllingefilet, romaine, cheddarost, chimichurri-mayonnaise, guacamole, pommes frites og mayonnaise	155,-
Halloumi burger m. grillet halloumi, chilimayo, bagte rodfrugter, svampe, rucola, pommes frites og mayonnaise	155,-
Fiskeburger Stegte panerede rødspættefileter, håndpillede rejer, dild, romaine, rød dressing, pommes frites og mayonnaise	170,-

BØRN UNDER 12

Hamburger m. ketchup. Hertil pommes frites og remoulade	80,-
Paneret rødspættefilet m. pommes frites og remoulade	80,-
Børne spareribs m. pommes og mayonnaise	90,-
Børne nachos m. guacamole, salsa og crème fraiche	60,-

DESSERTER

Acai bowl (glutenfri, laktosefri, vegansk) m. jordbær, mango, banan og mandler	45,-
Key lime cheesecake m. Oreo bund, friske blåbær og knas af hvid chokolade	70,-
Æbletærte m. crème fraiche. Inkl. kaffe	60,-
Blødende chokoladecake m. appelsin. Serveres med havsalt/karamelis og jordbærpurè	85,-
Varm 'cookies and ice cream' til 2 personer Bagt 'cookie dough' med vaniljeis og karamelsauce	100,-
Vaniljeis m. karamelsauce og friske blåbær	70,-

BRUNCH - TIL 16.00

2 stk. spejlæg på ristet rugbrød m. bacon og purløg	55,-
Eggs Atlantic m. røget laks på ristet engelsk muffin, pocheret æg, hollandaise og purløg	95,-
Ostemad på franskbrød m. solbærsyltetøj og vindruer	40,-
Brunch nr. 1 Røgede danske brunchpølser, røræg m. bacon, Port Salut og ovnbagt skinke m. brød, melon, vindruer, og varm leverpostej m. champignon og franskbrød	145,-
Brunch nr. 2 Panko panerede rejer m. chimichurri-mayonnaise, egg atlantic m. røget laks, hytteost m. ristet rugbrød, broccolisalat og bacon, "Acai Bowl" m. jordbær, mango, banan og mandler	145,-
Brunch nr. 3 (glutenfri, laktosefri, vegansk) Acai Bowl m. jordbær, mango, banan og mandler, ingefærshot m. spinat, "black bean" burger m. guacamole og chunky fries, chokolademousse	145,-
English breakfast Pølser, "back bone bacon", champignon, bagt tomat, baked beans, røræg, hashbrowns og ristet engelsk muffin	145,-

LUNCH - TIL 16.00

Æggekage m. tomat, smørristet rugbrød, purløg og bacon	135,-
Bakskuld m. rugbrød, citron og remoulade	1 stk. 85,- 2 stk. 115,-
Paneret rødspættefilet m. rugbrød, citron og remoulade	1 stk. 85,- 2 stk. 115,-
Pariserbøf Hakkebøf på ristet brød m. rødbeder, pickles, hakket løg, kapers, peberrod og rå æggeblomme	135,-
Pariserfisk Stegt torsk på ristet brød m. bacon, rødbeder, pickles, hakket løg, kapers, peberrod og rå æggeblomme	135,-
Håndpillede rejer og kartofler på rugbrød m. asparges, dild og mayonnaise	115,-
Steak tatar Groft friskhakket okseinderlår rørt m. cognac, løg, kapers, cornichoner og Tabasco. Serveres m. rå æggeblomme, pommes frites og aioli	155,-

SPRING MENU

STARTERS

Bakskuld 1 pc. with rye bread, lemon and remoulade	85,-
Carpaccio of beef with a wild garlic pesto, roasted pine nuts and Parmesan	95,-
Blinis with lumpfish roe crème fraiche and red onions	110,-
Mulligatawny soup with chicken, rice and bread	85,-
Steak tartare Fresh coarsely chopped beef with Cognac, onions, capers, cornichons and Tabasco. Served with a raw egg yolk, potato crisps, cress and toast	125,-
Fried fillet of cod with a pea and leek puree, lumpfish roe and dill	110,-

SNACKS

French fries with mayo	small/large 35/50,-
Chunky chips with truffle oil and parmesan	small/large 50/75,-
Cheese Nachos with salsa, guacamole, crème fraiche and jalapeños	90,-
Cheese Nachos Supreme with marinated chicken, salsa, guacamole, crème fraiche and jalapeños	105,-
Garlic bread with tomato and Cheddar cheese	50,-
Chili con carne with Tortilla crisps and crème fraiche	95,-
5 pcs. Panko crusted torpedo prawns with Chimmichurri and chili mayonnaise	95,-
Cowboy toast A beef patty between butter fried bread with caramelised soft onions and spicy ketchup	70,-

SANDWICH AND SALADS

'Stjernesked' With two fried fillets of breaded plaice, hand peeled prawns and cold smoked salmon. Served on toast with asparagus, caviar, mayonnaise and a cocktail dressing	170,-
Club Sandwich with fried chicken breast and bacon in toasted white bread. Served with Romaine, red onions, tomatoes, pineapple, curry dressing, French fries and mayonnaise	155,-
Sandwich with smoked salmon on toasted rye bread with smoked salmon tartare, avocado, cucumber, cress and chilli mayo	130,-
Cold smoked salmon salad with breaded prawns, avocado, cherry tomatoes, cold poached egg, mixed salad leaves and Cottage Cheese with lemon	150,-
Salad with pan fried chicken breast cherry tomatoes, mixed salad leaves, avocado, bacon, croutons, Parmesan chips and Caesar dressing	135,-
Salad with grilled Halloumi with pickled red onions, rye bread crisps, mixed salad leaves, wild garlic pesto and a tomato/onion vinaigrette	135,-

EXTRAS

Blue cheese-dressing, crème fraiche, Guacamole, mayo, 'remoulade', salsa 1 for 10,- or 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,-

MAIN COURSES

Spicy slow cooked BBQ spareribs with broccoli salad, French fries and mayonnaise	235,-
Pan fried plaice on the bone with hand peeled prawns, boiled potatoes and a parsley sauce	245,-
Grilled rack of Danish lamb with fried Merguez (sausage), pea puree, grilled onions, potato croquet and a red wine sauce	295,-
Moules frites Steamed blue mussels in white wine, garlic and parsley. Served with French fries and Aioli	175,-
Baked salmon with Linguini pasta, broccoli, dill and a soured cream sauce	235,-
Beef fillet of Danish Hereford 220g w. fried wild mushrooms, grilled onions and caramelised garlic. Served with sauce Béarnaise and chunky chips with Parmesan and truffle oil	295,-

SIDE ORDERS FOR MAIN COURSES

Side orders, pr. item French fries, potatoes, beer battered onion rings, red wine sauce, sauce Béarnaise, parsley sauce, gravy, side salad	35,-
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BURGERS

Classic burger with bacon and cheese with a beef patty, bacon, Cheddar, Romaine, tomato, onions, pickled cucumbers, 1000 Island dressing, French fries and mayonnaise	155,-
Blue cheese burger with a beef patty, Gorgonzola cremosa, beer battered onion rings, red onion, bacon, Romaine, chunky chips with truffle oil and Parmesan, and mayonnaise	170,-
'Bøfsandwich' with a beef patty, crispy onions, onion rings, pickled beetroot and cucumber, and gravy	135,-
Cheeseburger with a beef patty, Cheddar, finely chopped onions, pickles, sweet mustard, ketchup, French fries and mayonnaise	135,-
Crispy Chicken burger with seasoned breaded chicken fillet, Romaine, Cheddar, Chimmichurri mayonnaise, guacamole, French fries and mayonnaise	155,-
Halloumi burger with grilled Halloumi, chilli mayo, baked root vegetables, wild mushrooms, Rocket, French fries and mayonnaise	155,-
Fish burger Fried breaded fillets of plaice, hand peeled prawns, dill, Romaine, Cocktail dressing, French fries and mayonnaise.	170,-

KIDS UNDER 12

Hamburger with ketchup. French fries and "remoulade"	80,-
Breaded fillet of plaice with French fries and "remoulade"	80,-
Kids spareribs with French fries and mayonnaise	90,-
Kids nachos with guacamole, salsa and crème fraiche	60,-

DESSERTS

Acai bowl (gluten and lactose free, vegan) with strawberries, mango, banana and almonds	45,-
Key lime cheesecake with an Oreo biscuit base, fresh blueberries and crispy white chocolate	70,-
Apple tart with crème fraiche. Incl. coffee	60,-
Chocolate and orange fondant with sea salt/caramel ice cream and a strawberry puree	85,-
Warm cookies and ice cream for 2 people Baked 'cookie dough' with vanilla ice cream and a caramel sauce	100,-
Vanilla ice cream with a caramel sauce and fresh blueberries	70,-

BRUNCH – UNTIL 16.00

2 fried eggs on toasted rye bread with bacon and chives	55,-
Eggs Atlantic Smoked salmon on a toasted English muffin, poached eggs, Hollandaise and chives	95,-
Cheese on bread with black currant jam and grapes	40,-
Brunch no. 1 Smoked Danish brunch sausages, scrambled eggs with bacon, Port Salut and oven baked ham with bread, melon, grapes and warm 'leverpostej' with mushrooms and white bread	145,-
Brunch no. 2 Panko crusted prawns with Chimmichuri mayo, egg Atlantic with smoked salmon, Cottage Cheese with fried rye bread, broccoli salad and bacon, Acai Bowl with strawberries, mango, banana and almonds	145,-
Brunch no. 3 (gluten and lactose free, vegan) Acai Bowl with strawberries, mango, banana and almonds. Ginger shot with spinach. Black Bean burger with guacamole, chunky fries and chocolate mousse	145,-
English breakfast Sausage, back bone bacon, mushrooms, baked tomato, baked beans, scrambled eggs, hashbrowns and toasted English muffin	145,-

LUNCH – UNTIL 16.00

Country omelette with tomato, butter fried rye bread, chives and bacon	135,-
Bakskuld – salted and smoked dab with rye bread, lemon and "remoulade"	1 pc. 85,- 2 pcs. 115,-
Breaded fillet of plaice with rye bread, lemon and "remoulade"	1 pc. 85,- 2 pcs. 115,-
'Pariserbøf' Beef patty on toast with beetroot, pickles, chopped onion, capers, horseradish and a raw egg yolk	135,-
'Pariserfisk' Fried fillet of cod on fried bread with bacon, beetroot, pickles, chopped onion, capers, horseradish and a raw egg yolk	135,-
Prawns and potatoes on rye bread with hand peeled prawns, potatoes, asparagus, dill and mayonnaise	115,-
Steak tartare Freshly coarsely chopped beef w. Cognac, onions, capers, cornichons and Tabasco. Served with a raw egg yolk, French fries and Aioli	155,-

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 Cailottes

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,-

Drue: Chardonnay. Region: Chablis Bourgogne. Land: Frankrig. Producent Louis Jadot 460,-

Louis Jadot, Chassagne-Montrachet 1. Cru, Chapelle

Drue: Chardonnay. Region: Côte de Beaune, Bourgogne. Land: Frankrig. Producent: Louis Jadot 995,-

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

Drue: Chardonnay. Region: Côte de Beaune, Bourgogne. Land: Frankrig. Producent: Louis Jadot 995,-

Granfort, Colombard, Gascogne 135,-

Drue: Colombard. Region: Gascogne. Land: Frankrig. Producent: LGI 235,-

Tommasi, San Martino Lugana, Il Sestante

Drue: Trebbiano di Lugana. Region: Lugana. Land: Italien. Producent: Tommasi 315,-

Domäne Wachau, Grüner Veltliner Terrassen

Drue: Grüner Veltliner. Region: Wachau. Land: Østrig. Producent: Domäne Wachau 325,-

The 3 Woolly Sheep – Sauvignon Blanc

Drue: Sauvignon Blanc. Region: Marlborough. Land: New Zealand. Producent: Seifried Estate 315,-

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

Drue: Riesling. Region: Washington State. Land: USA. Producent: Ste. Michelle Wine Estates 300,-

Chateau Ste. Michelle, Dry Riesling, Columbia Valley.

Drue: Riesling. Region: Washington State. Land: USA. Producent: Ste. Michelle Wine Estates 300,-

Red Diamond, Chardonnay, Washington

Drue: Chardonnay. Region: Washington State. Land: USA. Producent: Ste. Michelle 350,-

Finca Sopenia Reserve, Chardonnay 250,-

Drue: Chardonnay. Region: Mendoza. Land: Argentina. Producent: Finca Sopenia 425,-

CHAMPAGNE

Perrier-Jouët Grand Brut, Champagne

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

Dom Perignon Moët & Chandon

Land: Frankrig. Producent: Moët & Chandon 2000,-

Cristal

Land: Frankrig. Producent: Louise Roederer 2500,-

Moët & Chandon, Brut

Drue: Chardonnay, Pinot Noir & Pinot Meunier. Land: Frankrig. Producent: Moët & Chandon 75 cl. 900,- 150 cl. 2000,-

Icé Imperial, Moët & Chandon,

Drue: Chardonnay, Pinot Noir & Pinot Meunier. Land: Frankrig. Producent: Moët & Chandon 75 cl. 900,- 150 cl. 2000,-

MOUSSERENDE VIN

Caprice de Lune, Rosé

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

Léonce Bocquet, Crémant de Bourgogne

Drue: Chardonnay, Pinot noir, Gamay, Aligote. Region: Bourgogne. Land: Frankrig. Producent: Château Meursault 375,-

Anna de Codorniu Dulce

Drue: 70% Chardonnay, 10% Macabeo, Xarello og Parellada. Region: Penedès, Catalonien. Land: Spanien. Producent: Codorniu 375,-

Anna de Codorniu, Blanc de Blanc Reserve, Brut Magnum

Drue: 70% Chardonnay, 10% Macabeo, Xarello og Parellada. Region: Penedès, Catalonien. Land: Spanien. Producent: Codorniu 700,-

La Lupa Moscato D'Asti DOCG

Drue: Moscato. Region: Piemonte. Land: Italien. Producent: Alfiero Boffa 350,-

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

Drue: Zinfandel. Region: Californien. Land: USA. Producent: Stone Barn 135,- 235,-

Alto Sur Malbec Rosé

Drue: Malbec. Region: Mendoza. Land: Argentina. Producent: Finca Sopenia 170,- 295,-

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

Drue: Pinot noir. Region: Bourgogne AOC. Land: Frankrig. Producent: Louis Jadot 225,- 375,-

Albert Sounit, Mercurey Rouge, Vieilles Vignes

Drue: Pinot Noir. Region: Côte Chalonnaise, Bourgogne. Land: Frankrig. Producent: Albert Sounit 595,-

Granfort, Carignan, Pays d'Herault

Drue: Carignan. Region: Gascogne. Land: Frankrig. Producent: LGI 135,- 235,-

Châteauneuf-du-Pape La Bernardine

Drue: Grenache. Region: Rhône. Land: Frankrig. Producent: Michel Chapoutier 550,-

Montaignan, Syrah, IGP Pays d'Oc

Drue: Syrah. Region: Languedoc-Roussillon. Land: Frankrig. Producent: LGI 240,-

Château du Vieux Guinot, Grand Cru, St. Emilion

Drue: 57% Merlot, 27% Cabernet Franc & 17% Cabernet Sauvignon. Region: Saint Emilion. Land: Frankrig. Producent: Rollet 275,- 475,-

Fonterutoli, no. 10, Mazzei

Drue: Merlot, Sangiovese. Region: Chianti Classico. Land: Italien. Producent: Mazzei 415,-

Jacopo Biondi Santi, Braccale

Drue: 80% Sangiovese BBS11, 20% Merlot. Region: Toscana. Land: Italien. Producent: Biondi Santi 500,-

Biondi Santi, Tenuta Greppo, Rosso di Montalcino

Drue: Sangiovese BBS11t. Region: Montalcino. Land: Italien. Producent: Biondi Santi 875,-

Verbena, Brunello di Montalcino

Drue: Sangiovese. Region: Brunello di Montalcino. Land: Italien. Producent: Verbena 695,-

Alfiero Boffa, Barbera d'Asti, Vigna More

Drue: Barbera. Region: Piemonte. Land: Italien. Producent: Alfiero Boffa 425,-

Abbona, Barolo, La Pieve

Drue: Nebbiolo. Region: Piemonte. Land: Italien. Producent: Abbona 595,-

Tommasi, Ripasso, Valpolicella, Il Sestante

Drue: 70 % Corvina Veronese, 25 % Rondinella & 5 % Molinara. Region: Veneto. Land: Italien. Producent: Tommasi 235,- 400,-

Il Sestante, Amarone della Valpolicella

Drue: 70% Corvina, 25% Rondinella, 5% Molinara. Region: Veneto. Land: Italien. Producent: Tommasi 800,-

L'Obaga, Priorat

Drue: Garnacha, Syrah. Region: Priorat. Land: Spanien. Producent: Hammenken Cellars 425,-

Tocat de L'Ala

Drue: Garnacha, Carignan. Region: Emporadà. Land: Spanien. Producent: Coca I Fito 350,-

Viña Pomal Reserva, Rioja

Drue: Tempranillo. Region: Rioja (Alta). Land: Spanien. Producent: Codorniu 375,-

Gran Clos, Priorat

Drue: Garnacha. Region: Priorat. Land: Spanien. Producent: Gran Clos 795,-

Barossa Shiraz, Peter Lehmann

Drue: Shiraz. Region: Barossa Valley, Sydaustralien. Land: Australien. Producent: Peter Lehmann 400,-

667 Pinot Noir, Monterey

Drue: Pinot Noir. Region: Monterey. Land: USA. Producent: Noble Vines - Delicato Family Vineyards 395,-

Brazin, Zinfandel, Lodi

Drue: Zinfandel. Region: Lodi, Californien. Land: USA. Producent: Delicato Family Vineyards 425,-

Cabernet Sauvignon, Chateau Ste. Michelle

Drue: Cabernet Sauvignon. Region: Columbia Valley, Washington State. Land: USA. Producent: Ste. Michelle Wine Estates 225,- 375,-

Amalaya Tinto

Drue: Malbec, Cabernet Sauvignon, Syrah. Region: Calchaqui Valley. Land: Argentina. Producent: Amalaya (Donald Hess Group) 295,-

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)

Drue: Grenache. Region: Roussillon. Land: Frankrig. Producent: M. Chapoutier. 4 cl. 35,- 375,-

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

Pouilly-Fumé, Domaine des Fines Cailottes 335,-
Grape: Sauvignon Blanc. Region: Loire. Country: France. Manufacturer: Jean Pabiot et Fils

Albert Sounit, Rully Blanc Les Saint-Jacques 545,-
Grape: Chardonnay. Region: Rully, Bourgogne. Country: France. Manufacturer: Albert Sounit

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,-
Grape: Zinfandel. Region: Lodi, Californien. Country: USA. Manufacturer: Delicato Family Vineyards

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.