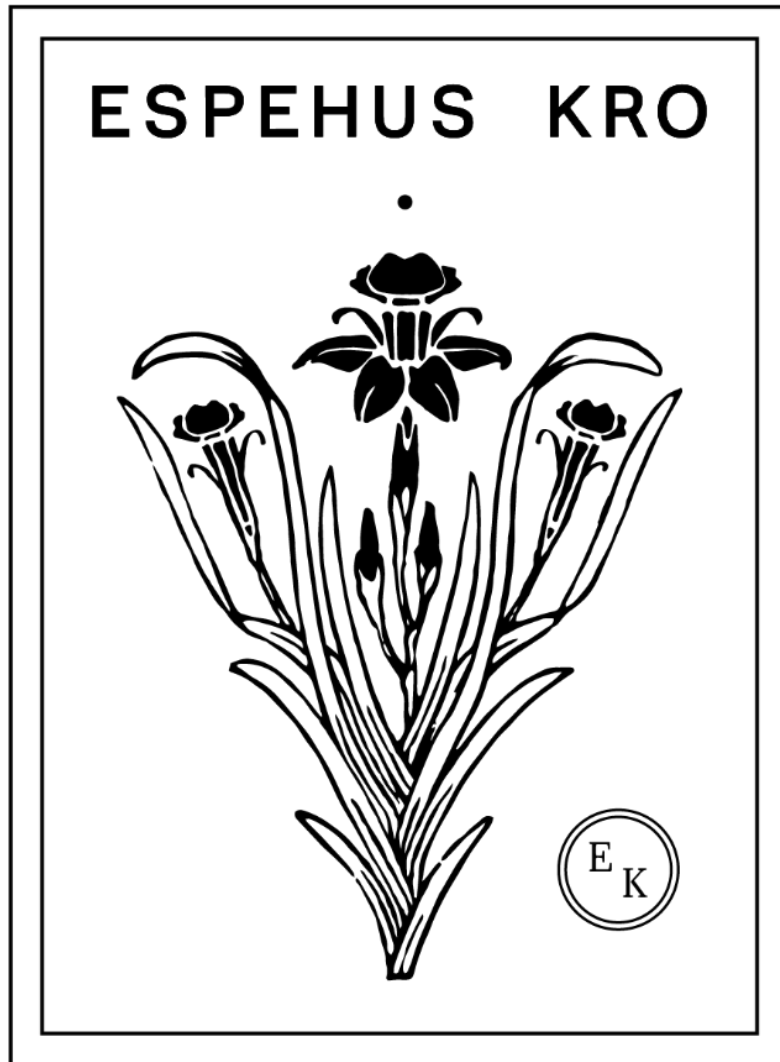


VINKORT/ WINEMENU



BOBLER / SPARKLING

SPANIEN / SPAIN

Catalonien

Cava brut Nature - Xarello, Parellada & Macabeu - Azimut, penedès 70 / 320,-

ITALIEN / ITALY

Lombardiet

Spumante Ombra Cuvée - Chardonnay & Pinot Noir - Nicola Gatta, Gussago 730,-

Spumante Blanc De Noir '70 lune' - Pinot Noir - Nicola Gatta, Gussago 935,-

Spumante Blanc De Blancs - Chardonnay - Terra Donata, Franciacorta(MG) 1000,-

Veneto

Frizzante Rifermento - Garganega - Casaretti, Verona 95 / 395,-

TYSKLAND/GERMANY

Rheinhessen

"Dr. Becker pet nat" – Riesling– Bruder Dr. Becker – Rheinhessen 485,-

FRANKRIG / FRANCE

Champagne

Champagne Speciel Cuvée - Pinot noir, Chardonnay & Petit Meunier - Bollinger 858,-

Champagne 'Les Quatre Terroirs' Premier Cru - Pinot Noir & Chardonnay- Remy 925,-

"Biströtage"-Pinot Noir- Francoise Martinot- Champagne 1100,-

HVID / WHITE

PORTUGAL

Minho

Muros Antigos - Avarinho - Anselmo Mendes 2020 80 / 275,-

TYSKLAND / GERMANY

Rheingau

Rheinschiefer-Riesling-Peter Jakob Kühn 2018 115 / 450,-

ØSTRIG / AUSTRIA

Burgenland

Manila - Grüner Veltliner - Martin Nittnaus 2020, Burgenland 95 / 410,-

FRANKRIG / FRANCE

Loire

Sauvignon Blanc – Domaine De Bablut 2020 90 / 390,-

“Tete D’ange” – Chenin – Manoir Tete Rouge –Saumur 100/450,-

“Le Puits De Reze” - Chenin Blanc - Domaine Les Clos Frémur 500,-

“Lux” - Chardonnay – Domaine De L’ecu 2020 880,-

Bourgogne

“Marsannay”-Chardonnay - Loïc Forin 690,-

“Pernand-Verglesses” - Chardonnay - Loïc Forin 725,-

“Bouchères” I. Cru - Chardonnay - Seguin Manuel, Meursault, 2010 1320,-

Poruzot-Dessus I Cru - Chardonnay - Domaine Tessier, Mersault, 2018 1220,-

Blanc Les aubues - Chardonnay - J.C. Brachelet Et Fils Puligny-Montrachet, 2018 990,-

Les Macherelles I. Cru - Chardonnay - J.C. Brachelet Et Fils Chassagne-Montrachet, 2018 1120,-

Vieilles Vignes- Chardonnay - Seguin Manuel, Chassagne-Montrachet, 2014 1150,-

Auxey-Duresses - Chardonnay - Clos Du Moulin Aux Moines 2017 905,-

"Massale" - Aligoté - Julien Cruchandeau - Bouzeron 625,-

Jura

"Terroir Du Bry" - Chardonnay - Claude Buchot Côtes De Jura, 2018, 125/ 605,-

Savagnin – Stéphane & Bénédicte Tissot- Arbois Jura – Oxy Wine 895,-

DANMARK / DENMARK

Hvidovre

Nordlund Hvid - Solaris - Anne Christensen 2015 465,-

ITALIEN / ITALY

Primonte

Arcato - Roero Arneis & Moscato - Dave Fletcher 2018 660,-

Abruzzo

Pecorino - Emedio Pepe, 2013, Abruzzo 1150,-

ORANGE AND PINK

ØSTRIG / AUSTRIA

Styria

Freude - Sauvignon Blanc & Chardonnay - Weingut Werlitsch 2019 650,-

TYSKLAND/GERMANY

Rheinhessen

"Les Pinoettes" – Pinot Gris, Pinot Blanc – Dr Bruder Becker 115/490,-

ITALIEN / ITALY

Piemonte

Il Giallo Di Costa - Timorasso - Daniele Ricci 100/ 550,-

Rosé Caespes - Barbera - Ezio Poggio 2019 80/ 480,-

FRANKRIG / FRANCE

Alsace

Steinert Grand Cru – Gewürztraminer - Pierre Frick 2018, Alsace 770,-

Loire

Faust - Chardonnay – Domaine De L'ecu 2020 1000,-

Rousillon, Langedouc

"Ondine" - Muscat- Pierre Nicolas Mascotte, 2021 116/500,-

Rosé Fier Hérétique Vdf - Muscat, Niellucio, Chasselas - La Sorga 2020 665,-

"Kuku Yodel" – Pipcoul, Terret Dipress, Trempette – La Sorga 660,-

RØD/ RED

SPANIEN / SPAIN

Penedès

Azimut - Tempranillo, Garnatxa, Syrah & Carignan - Azimut 2018 75/ 275,-

ITALIEN / ITALY

Piemonte

Barbera D'alba Vigna Carzello - Edoardo Sobrino 2017 583,-

Barbera D'asti - Dave Fletcher 2019 525,-

Barolo 'alta Pete' - Nebbiolo - Dave Fletcher 2015 935,-

Langhe Nebbiolo - Cascina Fontana 2019 550,-

Langhe Nebbiolo - Nadia Curto, La Morra, 2019 585,-

Barolo 'arborina' - Nebbiolo - Nadia Curto, La Morra, 2017 925,-

Barolo Capalot - Nebbiolo - Christian Boffa, La Morra, 2016 925,-

Barolo Roncaglie - Nebbiolo - Stefano Corino 2016 990,-

Barolo Riserva Del Fico - Nebbiolo - Ernesto & Sergio Molino La Morra, 2013 1100,-

Barolo La Serra - Nebbiolo - Alberto Voerzio 2014 2200,-

Lombardiet

Barbacán - Nebbiolo - Angelo Segà & Sons 2018 770,-

Toscana

Rosso - Sangiovese & Cabernet Sauvignon - Svoltacarrozze 2010 80/ 375,-

'Altro Vino' - Cabernet Franc & Merlot - Duemani 2008 1045,-

Brunello Di Montalcino - Sangiovese, Tenuta Querceta 2016 1045,-

Sassicaia - Cabernet Sauvignon & Cabernet Franc - Tenuta San Guido 2018 3000,-

Veneto

Valpolicella Ripasso - Corvina, Rondinella & Molinara - Marion 2017 115 / 465,-

Cabernet Sauvignon – Marion 2015 745,-

Amarone Della Valpolicella - Corvinone, Corvina & Rondinella - Marion 2013 1015,-

Emilia-Romagna

Trebbiolo Rosso - Barbera & Bonarda - La Stoppa 2020 125 / 490,-

Campiume - Sangiovese - Filippo Manetti 2017 645,-

Campaglione Rosso - Sangiovese - Filippo Manetti 2018 470,-

Abruzzo

Montepulciano - Emedio Pepe 2007 3050,-

Sicilien

'Pistus' - Nerello Mascalese, Nerello Cappuccio - I Custodi 2018 85/415,-

Etna Rosso - Nerello Mascalese & Nerello Cappuccio - Terre Nere 2017 715,-

DANMARK / DENMARK

Hvidovre

Lillelund - Rondo - Anne Christensen 2015 65/ 330,-

Nordlund - Rondo & Castel - Anne Christensen 2015 475,-

ØSTRIG / AUSTRIA

Autark - Blaufränkisch – Peter Wenzel, 2020 115 / 440,-

FRANKRIG / FRANCE

Bourgogne

Aux St. Jacques 'vieilles Vignes' - Pinot Noir - Julien Cruchandeau, Nuits St. Georges, 2019 1100,-

Clos Orgelot Monopole 1 Cru - Pinot Noir - Clos Du Moulin Aux Moines Pommard, 2017 1250,-

La Boudriotte Rouge 1. Cru - Pinot Noir - J.C. Brachelet Et Fils, Chassagne-Montrachet, 2018 1000,-

'Nature' - Pinot Noir - Clous Du Moulin Aux Moines, 2018, (Mg) 1300,-

Beaujolais

Chénas Les Boccards - Gamay - Domaine Thillardon 2015 715,-

"L'oiseau"-Gamay-Julien Frappa-Morgon, 2020 665,-

Loire

Ange Vdf - Pinot Noir - Domaine De L'ecu 2017 775,-

Rhône

Reynard - Syrah - Thierry Allemand Cornas, 2019 2145,-

Chaillot - Syrah - Thierry Allemand Cornas, 2019 2150,-

'Les Pialons' - Grenache, Syrah - La Tour Coste 2018, Châteauneuf-Du-Pape 1100,-

Cuvée Réservee - Grenache - Etc. - Domaine Du Pegau 2010, Châteauneuf-Du-Pape 1150,-

Languedoc Roussillon

S15 - Syrah - Mazière 2015 660,-

Les Apres - Syrah - Pierre Cros 2013, Minervois 1150,-

Les Apres - Syrah - Pierre Cros 2011, Minervois 1200,-

SØD OG DESSERT/ SWEET AND DESSERT

ITALIEN / ITALY

Pimonte

Moscato D' Asti - Enrico Ghiga 2018, Piemonte, Italien 75 / 355,-

FRANKRIG / FRANCE

Languedoc Roussillon

Le Temps D'un Oubli - Grenache & Macabeu - Rancy, Languedoc Roussillon 90 / 490,-

PORTUGAL

Porto

Tawny 10 Anos - Quinta Infantado 90 / 490,-

Setúbal

Moscatel Superior 10 Anos - Moscatel - Bacalhôa 2004 100 / 550,-

KOLDE DRIKKEVARE/ COLD BEVERAGES

VAND & SODAVAND / WATER AND SODA

Vores Vand Er Filtreret & Koldt

Coca Cola / Cola Zero / Squash 30,-

Hjemmelavet Saft, Vælg Mellem: / Homemade Juice, Choose Between: 35,-
Appelsin/ Orange
Lemonade/ Lemonade
Solbær/ Currant
Ingefær/ Ginger

FADØL/ DRAFT BEER

ALLE ØL SERVERES 0,4L / ALL BEERS ARE SERVED IN 0.4L

Carlsberg Pilsner 4,6% 60,-

Tuborg Classic 4,6% 60,-

Slowburn - Octopils, Italian Pilsner 4,6% 70,-

Slowburn - Auryrn Hoppy Pale Ale 5,2% 75,-

Slowburn – Brown Ale 70,-

FLASKE & DÅSEØL BOTTLE & CAN BEER

<i>Slowburn – Kuula, Sour Beer, 440ml. 4,6%,</i>	65,-
<i>Slowburn - White Bloom, Belgisk Hvede 4,4%</i>	65,-
<i>Slowburn - Kerfuffle, Metamorphosis, Black Ipa 6,2%</i>	65,-
<i>Slowburn - Seedling Sour Beer 75cl. 4,7%</i>	170,-

ALKOHOLFRI / NON-ALCOHOLIC

<i>To Øl - Implosion 0,3%</i>	45,-
<i>Muri Nuala (Alternativ Til Rødvín/ Alternative To Red Wine) 0,5%,</i>	70 / 380,-

KAFFE & THE/ COFFEE & TEA

<i>Espresso</i>	20,-
<i>Americano</i>	25,-
<i>Cortado / Machiatto</i>	30,-
<i>Cappuccino / Latte</i>	35,-
<i>Iskaffe Med Vanilje Sirup</i>	40,-
<i>Hjemmelavet Varm Chokolade Med Flødeskum</i>	40,-
<i>Te Fra Sing Tehus (Én Kande Er Nok Til 2 Personer):</i>	35,-
<i>Sweet Bombay</i>	
<i>Darjeeling</i>	
<i>Buckthorn and Carrot</i>	
<i>Herbal Mint</i>	
<i>Lemon Buttermilk</i>	

Avec

Serveres 4 cl./ Served 4 cl.

<i>Cognac</i>	65,-
<i>Whisky</i>	75,-
<i>Rom</i>	80,-
<i>Baileys</i>	40,-
<i>Hjemmelavet Snaps / Homemade Snaps</i>	55,-
<i>Snaps</i>	45,-

Cocktails / Drinks

Serveres Ml. 4 -8 Cl. - Spørg Din Tjener

<i>Gin & Tonic</i>	<i>95,-</i>
<i>Kroens Dark & Stormy</i>	<i>95,-</i>
<i>Aperol Spritz</i>	<i>100,-</i>
<i>Irish Coffee</i>	<i>100,-</i>
<i>Espresso Martini</i>	<i>110,-</i>
<i>Sirup Sour (Spørg Din Tjener)</i>	<i>120,-</i>