



Drinks Menu

Opening hours

Mon-Thu
16-00h

Fri-Sat
16-2h

Food Menu

Opening hours

Mon-Sat
17-21.30h

7-Course Tasting Menu

served family style

Must be chosen by the whole table & min. 2 people

335 kr pr person

Can be served vegan

**Beetroot tartar, with a tarragon emulsion, crispy garlic
& chives oil**

**Homemade beetroot foccacia bread & whipped
butter.**

Charred Cauliflower with Miso-Sesame Emulsion,
Pickled Mustard Seeds & Crispy Rice
Smoked & Pickled Cauliflower with Harissa cream &
Toasted sesame seeds.

**Unstuffed bell peppers; aubergine, sweet peppers,
spiced green lentils, feta & crispy aubergine skin.
Aubergine & muhammara with spiced crispy lentils,
pickled onions & herb oil.**

Yoghurt ice cream, miso caramel, caramelized white
chocolate & passion foam

Cold drinks

Homemade lemonade // 49

Choose between lemon, passionfruit or grapefruit

Filtered purezza water // 25

Still or sparkling ad libitum pr. person

Coffee & hot drinks

Before you choose your coffee, we'd love to tell you a little bit about what we serve. Our coffee is Peru-Finca Alaska-Espresso coffee from Social Brew. It's organic, fairtrade & rainforest certified.

All coffees not mentioned are made with a double shot.

Choose between **oat drink** or **regular whole milk**.

Espresso // 30 // 35

single or double

Americano // 35

add milk + 5

Cortado // 40

Flat white // 45

Cappuccino // 48

Cafe latte - small // 42

Cafe latte - large // 50

Ice latte // 50

Teapot // 50

Organic tea from Tante T

Quince,

Ginger-lemon,

or Moroccan mint

5-Course Tasting Menu

served family style

Must be chosen by the whole table & min. 2 people

235 kr pr person

Can be served vegan

**Beetroot tartar, with a terragon emulsion, crispy garlic
& chives oil**

**Homemade beetroot foccacia bread & whipped
butter.**

Unstuffed bell peppers; aubergine, sweet peppers,
spiced green lentils, feta & crispy aubergine skin.
Aubergine & muhammara with spiced crispy lentils,
pickled onions & herb oil.

**Yoghurt ice cream, miso caramel, caramelized white
chocolate & passion foam**

À la carte

We recommend min. 2-3 dishes per person

Served Mon-Thu

Beetroot tartar // 105

Served with a tarragon emulsion, crispy garlic & chives oil.

Can be made vegan.

Aubergine & muhammara // 110

Roasted aubergine, walnut & pepper muhammara, spiced crispy lentils, pickled onions & herb oil.

Unstuffed bell peppers // 145

Spiced green lentils with aubergine, sweet peppers, feta & crispy aubergine skin.

Can be made vegan.

Gnocchi // 165

in a creamy parsley pesto sauce, topped with ruccola, pine nuts and balsamic glaze.

Can be made gluten free + 15

Charred Cauliflower // 110

Served with a Miso-Sesame Emulsion, Pickled Mustard Seeds & Crispy Rice

Smoked & Pickled Cauliflower // 105

It is tangy, it is smoky and it is served on a Harissa cream and topped with toasted Sesame seeds.

Beer

Draft

Carlsberg Pilsner // 60

Guinness // 75 // 45

Mikkeller Japanese Rice Lager // 75 // 45

Brooklyn Stonewall IPA // 75

Bottles, Cans

Mikkeller Hop Shop Hazy IPA // 65

1664 Blanc // 65

Mikkeller Weird Weather Hazy IPA 0,3% // 65

Svaneke Organic Pale ale 0,5% // 60

Wine

Rosé, White & Orange

Domini Del Leone, Pinot Grigio, IT, Organic // **85 // 395**
Weingut Nick Weiss Urban, Riesling, DE, Organic // **90 // 440**
Vieilles Vignes 2023, Chardonnay, FR // **95 // 475**
Riesling Free 2023, Brand Bros, Pfalz, DE, Natural // **95 // 475**
Brisat Orange, Azimut, Penedes, 2024, ES, Natural // **85 // 395**
Balthasar Ress, Pinot Noir, Rosé, DE, Organic // **85 // 395**

Les Vignes Blanches, Bourgogne, Aligoté 2023, FR // **550**
Buccia Nera, PA'RO Orange, Bianco, Natural // **550**
Riesling Orange, Pepin, Alsace, 2023, FR, Natural // **475**

Red

Artuke, Tinto, Rioja 2022 // **85 // 390**
Elegance 43,06, Pinot Noir, FR, Organic // **90 // 440**
Balle Dans Le Pied, Peltier & Ravineau, FR Natural // **475**

Buccia Nera, PA'RO - Rosso, IT, Natural // **550**

Bubbles

Cava Brut Nature, Azimut, Penedes, ES // **85 // 440**
Thierry Fournier, Champagne, Extra Brut // **650**
Blanc d'Assemblage, Champagne, Brut Nature // **950**

Bar snacks

The snack board // 130

A delish collection of snacks to share between 2-3.
Muhammara, hummus, almonds & olives, focaccia & whipped butter.

Creamy burrata // 110

Served with chives oil and our homemade focaccia bread.

Homemade focaccia bread // 30

Homemade focaccia bread & whipped butter // 40

Hummus // 60

Homemade & served with toasted sesame seeds

Muhammara // 60

A Middel Eastern dip, made from roasted peppers, walnuts, pomegranate & spices.

Truffle fries // 75

Crispy French fries with truffles served with mustard mayo.

Olives & almonds // 50

Green olives & roasted salted almonds.

Desserts

Yoghurt ice cream, miso caramel,
caramelized white chocolate & passion foam // 85 

Passionfruit sorbet, chocolate dirt & passion foam // 85 

Cocktails

Ace of Basil // 115

Dry gin, basil, clarified lime & passionfruit foam.

Ap'timistic // 115

Dry gin, apple liqueur, mastiha, clarified lime, tonic.

Carrot Cake // 120

Dark rum, clarified lime, carrot juice, carrot powder, carrot cake spices

Genie in the Bottle // 120

Vodka, orange blossom, honey, rhubarb & lime.

Peachy Cucumber Zest // 115

Vodka, cucumber, peach, lime &  ginger beer

Smokey Fiesta // 130

Mezcal, chipotle and jalapeño liqueur, tomato liqueur, lemongrass-pepper syrup, lime.

Uno mas // 115

Orange-infused vodka, Aperol, Berto aperitivo, lemon-thyme syrup, pink grapefruit.

Negroni // 120

Gin, Cocchi Torino & Campari

Nutty Fig Fizz // 120

Bourbon, bitter fusetti caco, figs, walnut, hazelnuts & fig leaf soda.

Spicy Mango Margarita // 125

Ocho Tequila, mezcal, mango, chili, lime.

Tiramisu Martini // 120

Mascarpone vodka, tiramisu syrup, fresh espresso & coffee liqueur, ladyfingers.

Clear Whiskey Sour // 125

Bourbon, clarified lemon, bitters,

Clearly Passionate // 120

Vodka, Diplomatico rum, passionfruit, lime, ginger.

Pomelo-Lita // 120

Tequila, Pomelo, Pink grape, lime, tomato powder & salt rim.

StrawMato Daiquiri // 115

Rum, Strawberry, Cherry Tomatoes & Lime.

Sober cocktails

Day Dream // 85

Passionfruit, mint, lemon & Ginger Beer

Raspberry Time // 85

Raspberry, mint, lime & grapefruit soda

Ginish & tonic // 90

Non-alcoholic gin & tonic water