

Menu

Kitchen from 16:00 to 22:00

FOOD

MARCONA ALMONDS	45
NOCELLARA OLIVES	45
SARDINES Sardines, aioli & lemon	125
CHIPS BRAVAS Chips bravas Villa Style with smoked green chili & sour tomato dust	125
SALMON Hot smoked salmon from Grøndal, lemon & aioli	130
BARLICINI Barlicini & fermented garlic emulsion	65
CHARCUTERIE Danish charcuterie with pickles and mayo	145
CHEESE Danish cheese & chutney jam	125
HUMMUS Beetroot hummus, rosemary & roasted sunflower seeds	45
SALSIFY Salsify, pickled red onion, lovage emulsion & saltwort	85
SALAD Salad, cherry dressing & roasted pumpkin seed mayo	85
COD Pan fried cod medallion, piment d' espelette, kale salad & mustard dressing	135
RISOTTO Wheat risotto, mushroom & Vesterhavsost	125
RAGU Beef tail ragu, sof polenta & gremolata	145
DESSERT Tart creme catalane	40

COCKTAILS

FRUITY	135 / 500
<i>Plum and blueberry homemade liqueur, fruit-infused cherry wine, Elmsfeur Andersen Winery wine</i>	
SWEET	135
<i>Baked beetroot shrub, Vulgaris, vermouth, white chocolate and herbs foam</i>	
HERBAL	155 / 580
<i>Blueberry and blackcurrant shrub, herbal infused CPH distillery aquavit, fruit wine</i>	
UMAMI	135 / 500
<i>Vegetable clarified juice, Røgbjørnen vodka, secret spices mix</i>	
COMPLEX	65
<i>Spiced pumpkin water, CPH distillery coffee spirit, Frederiksdal rancio cherry wine (clarified)</i>	

GIN & TONIC

GIN OF THE DROP	130
<i>"Freshness" is the favourite word of this funky gin with lime and Szechuan pepper</i>	
ANGELICA GIN	135
<i>A unique gin from Copenhagen Distillery with aquavit complex</i>	
RADIUS GIN 044	130
<i>An elegant cucumber and sea buckthorn gin</i>	
RADIUS GIN 038	185
<i>57.5% ABV. 100% crispy, classic and delicious</i>	
HERBIE CASK AGED	130
<i>Raisins, ripe apples and oak dominate this unique gin aged 5 years in sherry casks.</i>	

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Wine menu

CHAMPAGNE

NV Ayala Champagne, Reserve Brut Majeur	135 / 795
NV Bollinger Champagne, Special Cuvee	1200

CAVA & CORPINAT

Cava Nit Del Foc Brut	105 / 500
2018 Gramona La Cuvee Brut Corpinat	750

DANISH SPARKLING

2022 Rose Marie, Andersen winery, Denmark	105 / 500
2021 Sur Lie, Andersen winery, Denmark	500

WHITE WINE

2021 Albariño Rias Baixas Fillaboa	95 / 450
2021 Riesling Trocken, Künstler	105 / 50
2021 Nobel, Andersen winery	110 / 550
2022 Sancerre Blanc, Domaine Steve Millet	650
2021 Domain Coulaudin Bussy Chablis "Vieilles Vignes"	650
2013 Finca Els Gorgs, At Roca	950
2021 Pouilly Fuissé - Tête de Cuvée, Château Fuissé	800
2019 Cotes de Beaune Blanc, Les Pierre Blanches	900
2021 Meursault, Domaine Gerard Boyer	1950

ORANGE WINE

2021 2CV Collita Xarel-Lo Vermell Penedés Sumarroca	95 / 450
2022 Imagine Pinot Gris Domaine Loberger	110 / 550
2021 MVØ Vogelgarten Domaine Weinbach	775

ROSE WINE

Damea Rosato org.	450
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Wine menu

RED WINE

2019 Château Peybonhomme-les-Tours Blaye-Côtes de Bordeaux	95 / 450
2018 Brunello di Montalcino Black Label Cordella org	130 / 650
2020 Brouilly ZEN Bret Brothers	695
2020 Ribera del Duero - Pago de Carraovejas, Bodega Pago de Carraoveja	800
2020 Bourgogne Rouge Henri Boillot	900
2017 Gevrey - Chambertin 1.cru Bel AirLa Vougeraie	2250

NON ALCOHOLIC

NV, Blå non alcoholic, Copenhagen Sparkling Tea	105 / 500
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