

SHARING BAR MENU

T37.

FOOD

MARCONA ALMONDS	45
NOCELLARA OLIVES	45
SARDINES Sardines, Lemon aioli	125
CHIPS BRAVAS Chips Bravas Villa style with smoked green chilli and sour tomato dust	75
SALMON Hot smoked salmon from GrØndal, lemon aioli	135
BARLICINI Barlicini and fermented garlic emulsion	65
CHARCUTERIE Danish charcuterie with pickles and mayo	145
CHEESE Danish cheese and chutney jam	125
HUMMUS Betroot hummus, rosemary and roasted sunflower seeds	45
VEAL RIBEYE veal ribeye squares with black peppere barbeque sauce	105
SALAD Salad, Cherry dressing and roasted pumpkin seed mayo	85
COD Pan fried cod medallion, pumpkin cream and kale	135
RISOTTO Wheat risotto, mushroom and Vesterhavsost	125
RAGU Beef tail ragu, soft polenta and gremolata	145
DESSERT Tart creme catalane	45

COCKTAILS / PITCHERS

FRUITY	135 / 500
Plum and blueberry homemade liqueur, fruit infused cherry wine, Elmsfeur Andersen Winery wine	
SWEET AND SOUR	135 / 500
Corn Dog, apple brandy, lime, strawberry sherbert	
SWEET	135
Moderna orange vermouth, white tea homemade kombucha, orange scent	
HERBAL	155 / 580
Blackberry and blackcurrant shrub, herbal infused CPH distillery aquavit, fruity wine	
BITTER	135 / 500
Danish amaro, red and white vermouth, Campari, homemade coffee Kombucha	
HOUSE MARTINI	135
Homemade seasonal white Vermouth, Angelica Gin	

GIN & TONIC

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

WINE LIST

T37.

CHAMPAGNE

NV Ayala Champagne, Reserve Brut Majeur - 135 / 795

NV Bollinger Champagne, Special Cuvee - 1200

CAVA AND 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 Albarino Rias Baixas Fillaboa - 95 / 450

2021 Riesling Trocken, Kunstler - 105 / 550

2021 Nobel, Andersen Winery - 110 / 550

2022 Sancerre Blanc, Domaine Steve Millet - 650

2021 Domain Coulaudon 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 Pierres Blanches - 900

2021 Mersault, Domaine Gerard Boyer - 1950

ORANGE WINE

2021 2CV Colita Xarel-Lo Vermell Penedes Sumarroca - 95 / 450

2022 Imagine Pinot Gris Domaine Loberger - 110 / 550

2021 MVØ Vogelgarten Domaine Weinbach - 775

RED WINE

2019 Château Peybonhomme-les-Tours Blaye-Cotes de Bordeaux - 95 / 450

2018 Brunello di Montalcino Black Label Cordella - 135 / 650

2020 Brouilly ZEN bret Brothers - 695

2020 Ribera del Buero- Pago de Carraovejas, Bodega Pago de Carraoveja - 800

2020 Bourgogne Rouge Henri Boillot - 900

2017 Gevrey-Chambertin l.Cru Bel Air La Vougeraie - 2250

NON ALCOHOLIC

Sparkling Ish - 95 / 550