

## Food

Marcona almonds salted	45
Nocellara olives With thyme & lemonzest	45
Chips Bravas Villa style With smoked green chili & sour tomato dust	75
Sardines With aioli & lemon	125
Smoked Salmon, Hot smoked Salmon from Grøndal, With lemon & aioli	135
Barlicini With fermented garlic emulsion	65
Danish charcuterie With pickles, mayo	145
Danish cheese selection With chutney jam	125
Beetroot hummus With rosemary & roasted sunflower seeds	55
Green asparagus With ramson & crunch	95
Veal rib eye skewers With black pepper bbq & pickled tomato	125
Pan fried cod medallion With white asparagus, trout roe & Danish kombu	145
Wheat risotto With green peas, parsley & Vesterhavssost	135
Beef tail ragu With saute mushroom & soft polenta	45

## Sparkling Wine

2022 Rose Marie, Andersen Winery, Denmark	105
Ayala Ayala Brut Majeur Champagne, Frankrig	135
Cava Cava del nit	105

## White Wine

2022 Reserve Bourgogne Bouchard Aine et Fils	135
2023 Sauvignon Blanc Greywacke Marlborough	135
2021 Nobel, Andersen Winery	110

## Orange Wine

2021 2cv colita xarel Lo Vermell Penedes Sumarroca	95
2022 Imagine Riesling “A cappella” Domaine Loberger	110

## Rose Wine

Château Brégançon Rosé La Réserve Cru Classé Provence	125
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## Red Wine

2022 Bourgogne Pinot Noir Les Ursulines jean-Claude Boisset	130
2018 Brunello di Montalcino Black Label Cordella	135

## Non Alcoholic Sparklling

Thomson and Scott “Noughty” dealcoholized Chardonnay	105
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\*For bottles: Please consult your bartender for the extended wine list.

# T37.

## Cocktails

**Cherry Boom** 135/550  
Orange Vermouth, Cherry,  
Strawberry, Sage, Lemon

**The Green** 140  
Paranubes Rum, Green apple, plum, lime

**Sweet Kombi** 130  
White Vermouth, Home Brewed  
Kombucha, cardamom

**Fresh Sour** 140  
Stauning Double Malt, Lemon,  
Rhubarb, Raspberry

**House Martini** 140  
Radius Gin, Seasonal  
Homemade White Vermouth

**Thanks Mate!** 135/550  
Mate infused Gin, Honey,  
Grapefruit

\* Classic and non alcoholic cocktails available  
on request.

## Vermouth & Tonic

**Moderna** 120  
vermouth, tonic

**Baya baya red** 125  
vermouth, tonic

**Moderna orange** 120  
vermouth, tonic

**Terrazzo white** 110  
vermouth, tonic

## Gin & Tonic

**Gin of the Drop** 130  
Freshness is the favorite word for this  
funky gin with lime and  
szechuan pepper

**Copenhagen Distillery "Orange"** 140  
Juniper and Pepper meet Chocolate  
and Oranges creating a simple and  
wonderful harmony.

**Radius nr 44** 130  
An elegant cucumber and  
sea-buckthorn gin

**Radius Navy Strength nr38** 165  
A classic navy gin, Strong juniper,  
Angelica and Orris root.

**A Verre "ReferencePoint"** 145  
Pecan's woody allure, rain-like  
Nettle aroma. Elegant and Funky.

## Champagne

Ayala Brut Majeur Champagne, Frankrig	795
Bollinger	1200

## Cava

Cava del nit	550
Cuvee Victorine Cremant de Bourgogne	645

## Danish Sparkling Wine

2022 Rose Marie, Andersen Winery, Denmark	500
2021 Sur Lie, Andersen Winery, Denmark	500

## White Wine

2022 Reserve Bourgogne Bouchard Aine et Fils	650
2023 Greywacke Sauvignon Blanc Marlborough	595
2021 Nobel, Andersen Winery	550
2022 Sancerre Blanc Domaine Steve Millet	650
2013 Finca Els Gorgs, At roca	950
2021 Pouilly-Fuisse Tete de Cuvee, Chateau Fuisse	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	450
2022 Imagine Riesling “A cappella” Domaine Loberger	550
2021 MVO Vogelgarten Domaine Weinbach	775

## Rose Wine

Château Brégançon Rosé La Réserve Cru Classé Provence	550
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## Red Wine

2022 Bourgogne Pinot Noir Les Ursulines jean-Claude Boisset	625
2018 Brunello di Montalcino Black Label Cordella	650
2020 Brouilly Zen bret Brothers	695
2020 Ribera del Duero - Pago de Carraovejas	800
2020 Bourgogne Rouge Henri Boillot	900
2017 Gevrey-Chambertin I.Cru Bel Air La Vougeraigne	2250

## Non Alcoholic Sparkling

Thomson and Scott “Noughty” dealcoholized Chardonnay	550
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