

T37.

Cocktails

Mr. Pink Clarified Americano Cocktail, Dry Tonic	145
Cherry Boom Orange Vermouth, Cherry, Strawberry, Sage, Lemon	135
The Green Paranubes Rum, Green apple, plum, lime	140
Cinema Pop-Corn Butter and Salt Michter's Bourbon, Orange Bitter	155
Fresh Sour Stauning Double Malt, Lemon, Rhubarb, Raspberry	140
House Martini Radius Gin, Seasonal Homemade White Vermouth	140
Thanks Mate! Mate infused Gin, Honey, Grapefruit	135

* Classic and non alcoholic cocktails available on request.

Vermouth & Tonic

La via Moderna Exotic aroma of green cardamom, offering a unique & refreshing twist.	120
Baya Baya Red currant aroma, providing a perfect balance of sweetness & tartness.	125
La via Moderna orange Bright and invigorating, zesty notes of oranges and citrus fruits.	120
Terrazzo Traditional vermouth with a sophisticated blend of spicy & floral undertones.	110

Gin & Tonic

Gin of the Drop Freshness is the favorite word for this funky gin with lime & szechuan pepper	130
Copenhagen Distillery "Orange" Juniper and Pepper meet Oranges creating a simple & wonderful harmony	140
Radius nr 44 An elegant cucumber & sea-buckthorn gin	130
Radius Navy Strength nr38 A classic navy gin, Strong juniper, Angelica & Orris root	165
A Verre "ReferencePoint" Pecan's woody allure, rain-like Nettle aroma. Elegant and Funky	145

Beer

Mikkeller Ice Cold Pilsner	78
Mikkeller Burst IPA	80
Mikkeller Iskold Classic	78
Blance de Mikkeller	78

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
Beetroot hummus With rosemary & roasted sunflower seeds	60
Barleycini With Gammel Knas & Ramson	65
Danish charcuterie With pickles, mayo Recommended for 2 people	195
King oyster mushroom Danish miso almond broth & grilled shallots	95
Hot smoked salmon Cucumber, dill, kefir & Danish kombu oil	75
Celeriac herb cream, fermented chanterelle, endive & hazelnuts	75
Veal rib eye skewers Black pepper, beetroots bbq & scallion mayo	125
Cod medallion Kohlrabi, cashew nuts, black olives, fennel sauce & fennel sprouts oil	145
Beef tail ragu Mushroom saute & soft polenta	155
Gooseberries Vanilla cream & bitter coco crunch	145
Danish cheese selection With chutney jam	135

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 Sparkling

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

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 1.Cru Bel Air La Vougeraigne	2250

Non Alcoholic Sparkling

Thomson and Scott “Noughty” dealcoholized Chardonnay	550
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