

MENU

SNACKS

OYSTERS | 65

“Gillardeau” oyster with sauce mignonette

6 oysters | 300
12 oysters | 600

IBÉRICO CROQUETTES | 95
with Manchego and
mushroom mayonnaise

FRENCH FRIES | 60
with mustard mayonnaise

SOURDOUGH BREAD | 55
with olive oil

GREEN OLIVES | 55
in aromatic olive oil

ROASTED AND SALTED
MARCONA ALMONDS | 55

THINLY SLICED IBÉRICO HAM | 125

CHARCUTERIE SELECTION | 165

STARTERS

ADMIRAL SELECTED CAVIAR | 850
with blinis and crème fraîche

HIMMERLAND BEEF TARTARE | 185
with piment, capers, and parsley

SPICE-CURED FAROESE SALMON | 190
with cream cheese, pickled tomato,
and crispy rye bread

PASTA

CASERECCE À LA CARBONARA | 165
with egg, guanciale, and pecorino

CANNESTRINI AL POMODORO | 150
with parmesan and butter

SALADS

GREEN SALAD | 75
with croutons and mustard vinaigrette

POACHED EGG | 175
with bitter salad, crispy croutons,
and romesco sauce

DANISH ORGANIC BURRATA | 185
with roasted tomatoes, bitter leaves,
and salsa verde

CAESAR SALAD | 190
with crispy croutons and roasted
Rokkedahl chicken

LARGER DISHES

STEAMED SEA BREAM (DORADE) | 365
with pearl onions, guanciale,
and sauce vin blanc

STEAK BÉARNAISE | 375
with haricots verts and pickled tomatoes
Add french fries | 30

BEEF BURGER | 275
with Gammel Knas cheese, black garlic
ketchup, and crispy fries

DESSERTS

5-LAYER VALRHONA CHOCOLATE CAKE | 145
with praliné and buttermilk sorbet

DAILY SELECTION OF ICE CREAM
OR SORBET | 75
Ask your waiter

SELECTION OF EUROPEAN CHEESES | 155
with crackers and compote

BEVERAGES

DRAFT BEER

CARLSBERG | 70

TUBORG CLASSIC | 80

KRONENBOURG BLANC | 90

JACOBSEN YAKIMA IPA | 90

NON-ALCOHOLIC

CARLSBERG NORDIC | 60

MIKKELLER WEIRD WEATHER HAZY IPA | 75

COLD BEVERAGES

REBÆL | 75

Peach Ice Tea | Elderflower | Rhubarb

FRANKLY JUICE | 60

Strawberry | Orange | Apple

KOMBUCHA INC. | 95

Sweet | Dry

SODAS | 45

Coca-Cola | Coca-Cola Zero
Sprite Zero | Orange

BORNHOLM'S SPRING WATER 45 | 75



HOT BEVERAGES

DOUBLE ESPRESSO | 40

AMERICANO | 40

CAFFE LATTE | 55

CAPPUCCINO | 55

FLAT WHITE | 55

CORTADO | 55

COCOON TE | 45

English Breakfast | Earl Grey
Green Quince | White

COCKTAILS | 135

GRAPEFRUIT AMERICANO

Campari | Vermouth | Pink grapefruit soda

RHUBARB SPRITZ

Lillet Blanc | Rhubarb | Sparkling wine

DARK N' STORMY

Havana Club 7 | Ginger beer | Lime

FROZEN COCKTAILS | 145

PIÑA COLADA

Havana Club 3 | Pineapple | Coconut

SPICY MANGO MARGARITA

Altos Tequila | Mango | Lime | Jalapeño

GIN & TONICS

THE STANDARD | 125

Beefeater | Three Cents Tonic | Grapefruit

RIVIERA | 135

Malfy | Three Cents Aegean Tonic | Lemon

FORTY-SEVEN | 145

Monkey 47 | Three Cents Tonic | Lime

ENJOY A GLASS

SPARKLING WINE

GL. | BL.

NV CAVA
Barcino, Spain
120 | 550

NV BRUT SOUVERAIN
Henriot, Champagne
195 | 900

WHITE WINE

GL. | BL.

2024 SAUVIGNON BLANC
Phyllit, Weingut Gerhard Wohlmuth
Austria
120 | 550

2024 RIESLING
Trocken, Müller-Ruprecht
Pfalz
140 | 700

2023 CHARDONNAY
Bourgogne Blanc
Domaine Roux, Burgundy
195 | 850

ROSÉ WINE

GL. | BL.

2024 STEFF ROSÉ
by Henri Bonnaud
IGP Méditerranée, Provence
120 | 550

2024 STEFF ROSÉ
by Henri Bonnaud
IGP Méditerranée, Provence
MAGNUM
1.000

2024 MAÏA ROSÉ
Côtes de Provence
140 | 700

2024 MAÏA ROSÉ
Côtes de Provence
MAGNUM
1.200

2024 MAÏA ROSÉ
Côtes de Provence
DOBBELTMAGNUM
2.000

RED WINE

GL. | BL.

2023 SPÄTBURGUNDER
Landerer
Kaiserstuhl, Baden
120 | 550

2023 SANGIOVESE /
CABERNET SAUVIGNON
A QUO, Montepeloso
Tuscany
140 | 700