

Gin & Tonic 100

Penicillin 120

Vermouth & Tonic 100

Negroni 120

Bebbo Cocktail 120



Old Fashioned 120

Elderflower Spritz 110

Espresso Martini 120

Baguette 35

Smoked almonds 35

Olives 45

THE MENU WILL BE SUBJECT TO DAILY CHANGES

Tempura, courgette, taramasalata 95

Langoustine salad 95

Tuna, blood orange, celery, tare 135

Beef tartar, bagna cauda 135

Cheese soufflé, comté cheese sauce 155

Barbeque aubergine, smoked ricotta, pomegranate, mint 155

Cod, pumpkin purée, lobster bisque 195

Chicken, celeriac, sauce bordelaise 195

Paris-brest, salted caramel, nougatine 95

Tarte tatin, mascarpone, blackberry 95

5 course menu or 10 courses to share 550 pp.

Drinks and wine menu 550 pp.

Wine menu 600 pp.

Wine by the glass

Sparkling Wine

2022 Pet Nat Rosé	Christoph Edelbauer	Kamptal, Austria	120
NV Champagne, Haut'thentic Brut	Hautbois	Champagne, France	150

White Wine

2021 Verdejo	Bodega de Bardos	Rueda, Spain	95
2022 Riesling Trocken	Kaufmann	Rheingau, Germany	105
2021 Bourgogne Blanc	Nuiton-Beunoy	Bourgogne, France	135
2020 Vacqueyras Blanc	Mas des Restanques	Côtes-du-Rhône, France	150

Orange

2021 Macabeo, Ecolofico	Parajes del Valle	Jumilla, Spain	110
-------------------------	-------------------	----------------	-----

Red Wine

2019 Trousseau	Chateau Bethanie	Jura, France	105
2018 Temprenillo Riserva	Bodega de Bardos	Ribera del Duero, Spain	120
2020 Pinot Noir	Matias Riccitelli	Mendoza, Argentina	145
2018 Barolo	Laficaia	Piedmont, Italy	165

Beer

Moritz Pilsner Draft 55 New England IPA Draft 75 Epidor 45 Moritz Radler 45 Moritz 0.0% 45

Soft drinks 40,-

Coca Cola/Cola Zero Mandarin & Bergamott Pink Grapefruit Elderflower Ginger Beer

Vermouth + Tonic

Vermouth Domingo 100
Bordiga Rosso Vermouth 115
Bordiga Bianco Vermouth 115
Bandarras rød 85