

Gin Tonic 95

Dry Martini 105

“Moderne” Tonic 95

Negroni 115

‘Ripotot’ Daiquiri 115

Old Fashioned

115



Elderflower Spritz 105

Espresso Martini 120

Baguette 35

Smoked almonds 35

Olives 45

THE MENU WILL BE SUBJECT TO DAILY CHANGES

Tempura, courgette, yoghurt & mint dressing 95

Langoustine salad 95

Salmon, peas, thai basil, browned butter, white soy 135

Beef tatar, tonnato 135

Leek, almond crème, truffle 155

Stracciatella, tomatoes, bagna cauda 155

Duroc pork, celeriac, apple, sauce bordelaise 195

Monkfish cheeks, hollandaise, carrot puree 195

Chocolate mousse, peanut caramel, hazelnuts 95

Paris-Brest, nougatine, crème pâtissière 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

NV Christoph Edelbauer	Pet Nat Rosé	Kamptal, Austria	130
2015 A. Levasseur, "Trais de Saison"	Champagne	Champagne, France	145

White Wine

2021 Bodega de Bardos	Verdejo	Rueda, Spain	95
2022 Neverland, "Vandersheim"	Riesling	Rheinhessen, Germany	105
2021 Nuiton-Beauvoy, Bourgogne Blanc	Chardonnay	Bourgogne,	
France 135			
2020 Mas des Restanques, "Vacqueyras"	Rhône blend	Côtes-du-Rhône,	
France 150			

Orange

2019 Korenika & Moskon, "Tris"	Pinot Bianco, Malvasia	Slovenia	130
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Red Wine

2019 Chateau Bethanie, Arbois	Trousseau	Loire, France	105
2018 Bodega de Bardos, "Reserva"	Tempranillo	Ribera del Duero, Spain	120
2020 Matias Riccitelli	Pinot Noir	Mendoza, Argentina	145
2018 Laficaia, Barolo	Nebbiolo	Piedmont, Italy	165

Beer

Moritz Pilsner Draft 55 Åben New England IPA Draft 60 Moritz Radler 45 Moritz 0.0% 45

Soft drinks 40,-

Coca Cola/Cola Zero Mandarin & Bergamot Pink Grape Søbogaard Elderflower

Vermouth + Tonic

Vermouth Domingo 100
Bordiga Rosso Vermouth 115

Bordiga Bianco Vermouth 115

Bandarras rød 85

Bandarras rosé 85