

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

2015 Victorine de Chastenay	Cremant de Bourgogne	Bourgogne, France	105
NV Christoph Edelbauer	Pet Nat Rosé	Kamptal, Austria	115
NV Hautbois, "Haut'thentic"	Champagne	Champagne, France	130

White Wine

2022 Neverland, "Vandersheim"	Riesling	Rheinhessen, Germany	95
2021 Nuiton-Beauvoy, Bourgogne Blanc	Chardonnay	Bourgogne, France	120
2021 Matias Riccitelli	Chardonnay	Mendoza, Argentina	130
2020 Mas des Restanques, "Vacqueyras"	Rhône blend	Côtes-du-Rhône, France	130

Orange

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

2019 Terre Vita Vinum, "Large Soif"	Cab. Sauvignon, Gamay	Loire, France	95
2018 Bodega de Bardos, "Reserva"	Temprenillo	Ribera del Duero, Spain	110
2020 Matias Riccitelli	Pinot Noir	Mendoza, Argentina	130
2018 Laficaia, Barolo	Nebbiolo	Piedmont, Italy	160

Beer

Moritz Pilsner 55 Moritz Epidor 60 Moritz Radler 45 Moritz 0.0% 45

Soft drinks 40,-

Coca Cola/Cola Zero Mandarin/bergamot Pink Grape Søbogaard hyldeblomst

Vermouth + Tonic

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