

## SPARKLING

	Bottle	Glass
Cava Castell de Fades Organic Spain.....	495,00	90,00
Proverbiwo Prosecco DOC Organic Italy.....	495,00	90,00
Champagne Thierry Fournier Blanc de Blancs France.....	675,00	140,00
Champagne Moët & Chandon Brut Impérial Epernay.....	850,00	
Champagne Veuve Clicquot Brut, Reims France.....	895,00	
Champagne Veuve Clicquot Rosé, Reims France.....	950,00	
Champagne Dom Pérignon Brut Vintage, Epernay France.....	4.350,00	

## WHITE WINE

	Bottle	Glass
Sensas Chardonnay, Pays d'Oc France.....	425,00	95,00
Famille Hugel, Riesling-Pinot Gris, Alsace France.....	495,00	100,00
Bodegas Menade Sauvignon Blanc, Castill y León Rueda DO. Spain.....	550,00	125,00
Henri Bourgeois Sancerre Les Baronnes, Loire France.....	645,00	140,00
Château Ste. Michelle Chardonnay, Washington State USA.....	550,00	
Maison Louis Jadot Chablis Cellier du Valvan, Bourgogne France.....	695,00	

## ROSÉ WINE

	Bottle	Glass
Tommasi Chiaretto Bardolino Rosé Veneto Italy.....	450,00	95,00
Whispering Angel, Côte de Provence Rosé France.....	625,00	

## RED WINE

	Bottle	Glass
Sensas Syrah/Cabernet Sauvignon, Pays d'Oc France.....	425,00	95,00
Legaris Organic, Castilla y León, Ribera del Duero Spain.....	525,00	115,00
Tommasi Ripasso Valpolicella Classico Superiore Veneto Italy.....	600,00	130,00
Maison Louis Jadot, Bourgogne Rouge Pinot Noir, Bourgogne France.....	695,00	140,00
Au Bon Climat Pinot Noir Santa Barbara, California USA.....	725,00	
PSI Peter Sisseck, Domingo de Pingus, Ribera del Duero Spain.....	850,00	
Barolo La Pieve, Marziano Abbona, Piemonte Italy.....	750,00	
Château Vieux-Guinot, Saint Emilion Grand Cru France.....	595,00	

THE  
LOUNGE  
BAR & RESTAURANT

## SNACKS

**Sardiner i dåse** .....135  
Sardiner - citronsalt - surdejsbrød.

**Sardines in a tin**  
Portuguese sardines - a hint of lemon salt  
- sour dough bread.

**Middelhavsmezze** .....95  
Fladbrød i arabisk stil - baba ganoush - hummus  
- granatæble - sprøstegte kikærter.

**Mediterranean Mezze**  
Arabic-style flatbread - baba ganoush - hummus  
- pomegranate - crispy fried chickpeas.

**Burrata** .....125  
Cremet burrata ost - confiteret tomat - basilikumolie.

**Burrata**  
Creamy burrata cheese - confit tomato - basil oil.

**Middelhavsoliven** .....75  
Et udvalg af blandede oliven - frisk citron - timian.

**Mediterranean Olives**  
A delightful selection of mixed olives  
- fresh lemon and thyme.

**Svinebryst** .....115  
Sprødt honningmarineret svinekød - chili  
- ingefær - sprød salat.

**Pork Belly**  
Crispy honey marinated pork - chili  
- ginger - slaw salad.

**Vegansk falafel** .....95  
Krydret falafel - citrondressing - babyspinat.

**Vegan falafel**  
Spicy falafel - lemon dressing - baby spinach.

## PLATES & BOWLS

**Pandestegt laks** .....275  
Laks - ærter - nye kartofler - brunet smør.

**Pan-fried Salmon**  
Salmon - green peas - new potatoes - brown butter.

**Grillet spidskål** .....185  
Spidskål - citron & Harissa - romesco  
- røget mandler - rucula pesto.

**Grilled Point Cabbage**  
Cabbage - lemon & Harissa - smoked almonds  
- roquette pesto.

**Bøf Tartare Classic** .....265  
Oksetartar - sennep - skalotteløg - æg  
- pickles - persille - pommes frites.

**Steak Tartare Classic**  
A classic steak tartare - mustard - shallots  
- egg - pickles - parsley - fries.

**Økologisk Kylling** .....215  
Stegt kylling - syltet rødbedesalat  
- sennep & parmesandressing.

**Ecological Chicken**  
Roasted chicken - pickled beet salad  
- mustard & parmesan dressing.

## ★ OUR SIGNATURE DISHES ★

**Prime Rib Eye Steak** .....395  
Rib eye steak 300 gr. - pommes frites  
- marinerede asparges - hvidløg & krydderurte smør.

**Prime Rib Eye Steak**  
Rib eye steak 300 gr. - fries - marinated asparagus  
- herb & garlic butter.

**Vores burger** .....225  
Oksekød - sprøde løg - cheddarost - syltet agurk  
- Dijon mayo - pommes frites.

**Our Burger**  
Beef patty - crispy onions - cheddar cheese  
- pickled cucumber - Dijon mayo - hand-cut fries.

**Vegansk burger** .....225  
Beyond meet - stegt tofu - kimchi - tang - pommes frites.

**Vegan burger**  
Beyond meet - grilled tofu - kimchi - toasted seaweed  
- hand-cut fries.

**Chef's Salat** .....210  
Sprød salat - spinat-aioli dressing - revet parmesan  
- panerede kyllingefileter eller håndpillede rejer.

**Chef's Salad**  
Crisp baby gem - spinach aioli dressing - parmesan  
- breaded chicken fillets or hand peeled shrimps.

**Smørrebrød** .....165  
Rugbrød - rejer - mayonnaise  
- citron & hvidløgskarse - æg.

**Open Sandwich**  
Local rye bread - shrimps - mayo  
- lemon & garlic cress - 60-degree egg.

## SWEETER THINGS

**Sommer Panna Cotta** .....85  
Sommerbær kompot - karamelliseret pistacienødder  
- brændt hvid chokolade.

**Summer Panna Cotta**  
summer berry compote - caramelized pistachios  
- burnt white chocolate.

**Chokoladefudge** .....95  
Chokolade - fudge - crème fraiche.

**Chocolate fudge**  
Chocolate - fudge, light sponge - crème fraiche.

**Vegansk mangomousse** .....85  
Passionsfrugt- & mangomousse - sprød kiks - kiwisalsa.

**Vegan Mango mousse**  
Passionfruit & mango mousse - crisp biseuit - kiwi salsa.

**Udvalg af is** .....75

**Selection of Ice Cream**

**Dagens kager og bagværk** .....55

**Cakes and pastries of the day**