

*“Because everything is better with champagne”*

*NV JM Sélèque, Quintette Chardonnay 5 Terroirs, Pierry*

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*2013 Doyard, Cuvée Blanc de Blancs Grand Cru, Vertus*

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*2016 Rousseaux-Batteux, Les Grandes Voyettes Grand Cru, Verzenay*

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*2011 David L'éclapart, Blanc de Noirs L'Astre, Trépail*

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*NV Bereche et Fils, Reflet D'Antan, Ludes*

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*2013 Regis Poissinet, Irizée Meunier, Cuchery*

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*2014 André Beaufort, Réserve Demi-Sec, Ambonnay*

DKK 2800

***”The Companionship”***

*2017 Terlano, Sauvignon Blanc Quarz, Alto Adige*

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*2020 Hofgut Falkenstein, Niedermenniger Herrenberg RieslingSF, Moselle*

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*NV Les Freres Mignon, Blanc de Blancs L’Aventure, Cramant/Champagne*

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*2019 Benedicte & Stephane Tissot, Savagnin, Arbois Jura*

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*2019 Petrolo, Trebbiano Toscana Boggina B, Tuscany*

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*2014 Partage Vineyards, Chardonnay Regan Vineyard, Santa Cruz Mountains*

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*NV Renardat Fache, Gamay/Poulsard Bugey Cerdon, Savoie*

*DKK 2000*

## ***”The Cellar Selection”***

*2020 Domaine Vacheron, Le Paradis Sancerre Loire*

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*2020 Egon Müller, Wiltinger baune Kupp Riesling Kabinett, Moselle*

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*2008 Taittinger, Comtes de Champagne Blanc de Blancs, Champagne*

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*2009 Nicolas Joly, Clos de la Bergerie, Savennieres Loire*

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*2017 Markus Molitor, Wehlener Klosterberg Weissburgunder\*\*\*, Moselle*

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*2012 Domaine Boillot, Meursault 1<sup>er</sup> Genevrières, Burgundy*

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*2015 F. X. Pichler, Riesling Beerenauslese Loibenberg, Wachau*

**DKK 3000**

*“The clear vision”*

*Verve Lemon Sour*

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*Wakame Seaweed Fizz*

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*Sparkling Jasmine*

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*Bitter-Sweet Harmonie*

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*Yuzu Splash*

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*Da Hong Pao Ice Tea*

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*Grape Me up before you go go*

*DKK 1250*

***Champagne By the Glass***

*2014 Millésime, Leclerc Briant – DKK 375*  
*NV Fraiserat, Clément & Fils – DKK 375*  
*2015 Mineral, Pascal Agrapart – DKK 450*  
*2017 Absolue Terre, Elise Dechannes – DKK 450*

***Cocktails – DKK 225***

*Barrel Aged Negroni*  
*Dry Martini (Gin or Vodka)*  
*GinMare x Jordnær*  
*Berry Spritzer*  
*Tom Collins*  
*Espresso Martini*

***Alefarm – DKK 115***

*Aya, Hoppy Pilsner*  
*Rays of Silence, IPA*  
*No Worries About What Was, DIPA*  
*Ante Meridiem, Breakfast Stout*

*Solskin Kan Man Altid Finde, Pastry Blonde Ale w/ Mango, Passion, Peach, Pineapple & Orange*  
*Revelations, Gose w/ Yuzu, Lemon, Ginger & Sansho Peber*  
*Evelina, Fruited Sour w/ Passion, Ginger & Lime*

***Non Alcoholic – DKK 185***

*Copenhagen Sparkling, Berry, Hibiskus & Oolong Tea*  
*Copenhagen Sparkling, Jasmine, Chamomile & White Tea*  
*Muri, Black Currant*  
*Berry Spritzer*

***Non Alcoholic Beer – DKK 115***

*All the way IPA, Teadawn*  
*Limbo Riesling, Mikkeller*  
*Limbo Yuzu, Mikkeller*  
*Limbo Raspberry, Mikkeller*  
*Henry Goose, Mikkeller*

### **Whitewine by the glass**

- Njord, Solaris/Auxerrois/Chardonnay, Holbæk, 2020 – DKK 375*  
*Maximin Grünhaus, Riesling GG Herrenberg, Moselle, 2018 – DKK 400*  
*Jürgen von der Mark, Weissburgunder, Baden, 2018 – DKK 375*  
*Wohlmuth, Riesling Ried Dr. Wunsch, 2020 - DKK 375*  
*Tement, Sauvignon Blanc Ried Zieregg, Südsteiermark, 2018 – DKK 375*  
*Domaine du Collier, Chenin Blanc, Saumur, Loire, 2016 – DKK 400*  
*Domaine Bienaimé, Savagnin, Côtes du Jura, Jura, 2018 – DKK 375*  
*Domaine Paul Pillot, Chardonnay, Burgundy, 2018 – DKK 400*  
*Christian Moreau, Chablis Grand Cru Les Clos, Burgundy, 2019 – DKK 475*  
*Marc Morey, Chassagne Montrachet 1<sup>er</sup> Cru, Burgundy, 2019 – DKK 525*  
*Domaine Georges Vernay, Viognier, Condrieu, Rhone, 2019 - DKK 525*

### **Redwine by the glass**

- Moron-Garcia, Gamay, Brouilly, Burgundy, 2019 – DKK 375*  
*Domaine Arlaud, Gevrey-Chambertin, Burgundy, 2017 – DKK 450*  
*Domaine de la Tournelle, Syrah Cul du Brey Abois, Jura, 2019 – DKK 375*  
*Domaine Jamet, Côte Rotie, Rhone, 2019 – DKK 625*  
*Château Rocheyron, Saint-Émilion, Bordeaux, 2015 – DKK 700*  
*Poggio di Sotto, Sangiovese, Rosso di Montalcino, Toscana, 2018 – DKK 450*  
*Kistler, Pinot Noir, Sonoma, 2019 – DKK 500*  
*Grace Wine, Grenache A tribute to grace, Santa Barbera, 2018 – DKK 375*

### **Dessertwine by the glass**

- Joh. Jos Prüm, Riesling Auslese Graacher Himmelreich, Moselle, 2018 – DKK 400*  
*Kracher, Welschriesling No9, Burgenland, 2015 – DKK 550*  
*Château Suduiraut, Sauternes, Bordeaux, 2002 - DKK 400*  
*Massa Vecchia, Passito, Toscana, NV – DKK 550*  
*Warres, Ten Year Port, Douro – DKK 375*  
*Warres, Late Bottled Vintage 2008, Douro - DKK 395*  
*Osváth Fruzsina, Furmint Late Harvest, Tokaji, 2016 – DKK 375*  
*Mendelson, Muscat Canelli, Napa, NV – DKK 375*