

“Because everything is better with champagne”

NV JM Sélèque, Solenssence Nature, Pierry

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2017 Rousseaux-Batteux, Les Champs Brûles Grand Cru, Verzy

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NV Thierry Fournier, Chardonnay, Festigny

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2015 R. Pouillon, Les Blanchiens, Mareuil-sur-Aij

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NV Clément & Fils, Blanc de Noirs (Meunier), Congy

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NV Bereche et Fils, Reflet D´Antan, Ludes

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2011 André Beaufort, Demi-Sec, Ambonnay

DKK 3200

"The Companionship"

2020 Pierre-Olivier Garcia, Aligoté Les Champs Tions, Burgundy

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2021 H.Falkenstein, Niedermenniger Herrenberg Spätlese Feinherb Riesling, Moselle

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2015 Sophie Launois, Le Moulin Blanc de Blancs, Mesnil-sur-Oger, Champagne

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2018 Vincent Wallard, Viognier Le p' tit Nouveau, Beaujolais

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2020 César Márquez Pérez, La Salvación Godello, Bierzo

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2019 Petrolo, Boggina Trebbiano, Toscana

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2008 Weingut Kurt Wolf, Spätburgunder Eiswein, Pfalz

DKK 2350

”The Cellar Selection”

2010 Domaine Vacheron, Chambrates, Sancerre

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2021 Egon Müller, Wiltinger baune Kupp, Moselle

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2011 Taittinger, Comtes de Champagne Blanc de Blancs, Champagne

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2009 Nicolas Joly, Clos de la Bergerie, Savennieres

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2013 William Fevre, Grand Cru Vaudesir, Chablis

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2015 Domaine De La Vougeraie, 1^{er} Le Clos Blanc de Vougeot, Burgundy

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2008 Domaine Weinbach, Pinot Gris Altenbourg, Alsace

DKK 3500

“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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Da Hong Pao Ice Tea

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Yuzu Splash

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Grape Me up before you go go

DKK 1600

Champagne By the Glass

NV L'Homme, Roger Coulon – DKK 395
2015 Rose, Lacourte Godbillon – DKK 395
NV Hommage Blanc de Noir, Henri Giraud – DKK 495
2017 Les Grandes Crayères, Laherte Frères – DKK 495

Cocktails – DKK 265

Barrel Aged Negroni
Dry Martini
GinMare x Jordnær
Tom Collins
Old Fashion
Espresso Martini

Alefarm – DKK 125

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 Tea – DKK 195

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

Non Alcoholic Beer – DKK 125

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 – 395*
Maximin Grünhaus, Riesling GG Herrenberg, Moselle, 2018– 395
Jürgen von der Mark, Weissburgunder, Baden, 2018 – 395
Wohlmuth, Riesling Ried Dr. Wunsch, 2020 - 395
Domaine du Collier, Chenin Blanc, Saumur, Loire, 2016 – 395
Domaine Bienaimé, Savagnin, Côtes du Jura, Jura, 2018 – 395
Domaine Paul Pillot, Chardonnay, Burgundy, 2018 – 395
Pattesloup Thomas Pico, Chablis, Burgundy, 2019 – 425
Ballot Millot & Fils, Meursault Perrières 1^{er} Cru, Burgundy, 2019 – 525
Domaine Georges Vernay, Viognier, Condrieu, Rhone, 2019 - 525

Redwine by the glass

- Moron-Garcia, Gamay, Brouilly, Burgundy, 2019 – 395*
Domaine Arlaud, Gevrey-Chambertin, Burgundy, 2017 – 450
Château Pédesclaux, Pauillac, Bordeaux, 2014 – 500
Poggio di Sotto, Sangiovese, Rosso di Montalcino, Tuscany, 2018 – 500
Erbaluna, Barbera d'Alba Superiore La Rosina, Veneto, 2017 - 395
Whitcraft Winery, Pinot Noir, Santa Barbera, 2019 – 425
Acumen, Mountainside Cabernet Sauvignon, Napa Valley, 2012 – 425

Dessertwine by the glass

- Weingut Wegeler, Doctor Riesling Auslese, Moselle, 2019 – 400*
Kracher, Welschriesling No9, Burgenland, 2015 – 550
Château Suduiraut, Sauternes, Bordeaux, 2002 - 400
Massa Vecchia, Passito, Tuscany, NV – 550
Warres, Ten Year Port, Douro – 395
Warres, Late Bottled Vintage 2008, Douro - 395