

“Because everything is better with champagne”

NV Ruppert-Leroy, 11-12-13, Essoyes

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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 Bereche et Fils, Reflet D’Antan, Ludes

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

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2011 André Beaufort, Demi-Sec, Polisy

DKK 3200

"The Companionship"

2015 Weingut Tement, Sernau Sauvignon Blanc, Südsteiermark

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2021 H.Falkenstein, NiedermennigerHerrenbergSpätleseFeinherbRiesling, Moselle

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2018 R. Pouillon, Les Terres Froides Blanc de Blancs, Mareuil-sur-Aij, Champagne

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2021 Bodega Callejuela, Las Mercedes Palomino, Andalucia

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2019 Petrolo, Boggina Trebbiano, Toscana

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2020 Le Grappin/Andrew&EmmaNielsen, Les Treuffères, Burgundy

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2016 Royal Tokaji, Late Harvest Furmint, Tokaji

DKK 2350

”The Cellar Selection”

2010 Domaine Vacheron, Chambrates, Sancerre

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2021 Egon Müller, Wiltinger Braune Kupp Kabinett, 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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2015 Domaine De La Vougeraie, 1^{er} Le Clos Blanc de Vougeot, Burgundy

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2013 William Fevre, Grand Cru Bougros, Chablis

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2008 Domaine Weinbach, Pinot Gris Altenbourg, Alsace

DKK 3500

“The clear vision”

Verve Lemon Sour

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Graceful Cosmo

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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

NV Insouciance Rose, Huré Frères – DKK 395

2016 Cœur de Craie Rilly la Montagne Blanc de Noir, Pierre Baillette – DKK 465

2019 L'Amateur Blanc de Blancs, David L'éclapart – DKK 465

Cocktails – DKK 265

Barrel Aged Negroni

Dry Martini

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 Bienaimé, Savagnin, Côtes du Jura, Jura, 2018 – 395
Domaine Paul Pillot, Chardonnay, Burgundy, 2018 – 395
Pattlesloup 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
Massa Vecchia, Passito, Tuscany, NV – 550
Warres, Ten Year Port, Douro – 395
Warres, Late Bottled Vintage 2008, Douro - 395