

CAFÉ

TUESDAY - SUNDAY
11.00 - 16.00

TOAST WITH TOPPING

Dijonnaise, Ham and Pickles
35,-

Cashew cream and Mushrooms
30,-

Tapenade and Peppers
30,-

Honey, Nuts and Goat cheese
30,-

Salmon and Horseradish
35,-

Brown sugar and Butter
30,-

CROISSANT 25,-

CHEESE CAKE 25,-

BEVERAGES

Apple juice 35,-

Orange Juice 35,-

Homemade lemonade 45,-

Espresso 25,-

Cortado 35,-

Flat white 35,-

Café Latte 40,-

Cappuccino 40,-

Americano 35,-

Tea 30,-

Breakfast

Mint

Oolong

Green, peach & hibiscus

Green, raspberry & ginger

RESTAURANT

TIRSDAG - LØRDAG

17.30-22.00

CHEFS CHOICE

395,-

Serveres til hele bordet

1. SERVERING

Blomkålsbuketter på sort æble og korianderkapers
Jordskokker, creme fraiche og umodne jordbær

2. SERVERING

Knoldselleriravioli fyldt med tang og røgede muslinger
Bagt rødbedeceviche (lime, ingefær og chili)

3. SERVERING

Pocheret hvid fisk, grønt og brunet smør

Friskbagt brød, olivenolie og vand er inkluderet

SUPPLERENDE

Oste 120,-

Lime mousse - lavendel og kombucha 45,-

H15

RESTAURANT & CAFÉ

RESTAURANT

TIRSDAG - LØRDAG

17.30-22.00

A LA CARTE

Vi anbefaler 3-4 retter pr. person

SNACKS OG FORRETTER

Østers 1 stk 45,- / 6 stk 230,-

Brød 60,-

Oliven 60,-

Blomkålbuketter på sort æble & korianderkapers 65,-

Jordskokker, creme fraiche & umodne jordbær 65,-

Knoldselleri-ravioli fyldt med tang & røgede muslinger 135,-

Bagt rødbedeceviche (lime, ingefær & chili) 135,-

MAIN COURSES *Serveres med salater*

Parmigiana di melanzane (vores version) 165,-

Pocheret hvid fisk, grønt & brunet smør 195,-

Modnet svinekød med brunet smør & tomat 195,-

TIL SIDST

Oste 120,-

lime mousse-lavandel & kombucha 45,-

H15

RESTAURANT & CAFÉ

RESTAURANT

TUESDAY - SATURDAY

17.30-22.00

CHEFS CHOICE

395,-

Served to the entire table

1ST. SERVING

Cauliflower on black apple and coriander capers
Jerusalem artichokes, creme fraiche & green strawberries

2ND. SERVING

Celeriac ravioli stuffed with seaweed and smoked clams
Baked beetroot ceviche (lime, ginger and chili)

3ND. SERVING

Poached white fish, Greens and browned butter

Freshly baked bread, olive oil and water are included

TO COMPLEMENT

Cheeses 120,-

Lime mousse-lavendel & kombucha 45,-

H15

RESTAURANT & CAFÉ

RESTAURANT

TUESDAY - SATURDAY

17.30-22.00

A LA CARTE

We recommend 3-4 dishes per person

SNACKS AND APPETIZERS

Oysters 1 piece 45,- / 6 pieces 230,-

Bread 60,-

Olives 60,-

Cauliflower on black apple & coriander capers 65,-

Jerusalem artichokes, creme fraiche & green strawberries 65,-

Celeriac ravioli stuffed with seaweed and smoked clams 135,-

Baked beetroot ceviche (lime, ginger and chili) 135,-

MAINS *All accompanied with a salad*

Parmigiana di melanzane (our version) 165,-

Poached white fish, Greens and Browned butter 195,-

Matured pork with browned butter & tomato & 195,-

TO FINISH

Cheeses 120,-

Lime mousse-lavendel & kombucha 45,-

H15

RESTAURANT & CAFÉ

WINES, SPARKLING & BEER

SIMPLY GRAPES

Wines created with a minimal and/or "Low Intervention" approach in both the vineyard and the cellar.

BUBBLES

2020 Mario Natur, Keltis

Bizeljsko, Slovenia

Chardonnay, Rumeni plavec

Juicy, dry but damn refreshing

500,- // 100,- by the glass

NV Blanc de Blanc, Lagache

Champagne, France

Chardonnay

Dry & mineral

650,-

2021 Maiu! Maiu! Rosé Petnat, Pranzegg

Bolzano, Italy

Lagrein

Fruity & very fine tannins

525,-

Terre, Champagne Marc Augustin

Champagne, France

Pinot Noir

Refreshing & vegetal

850,-

WHITES

2020 Wilder Riesling, Weingut Helmut Christ

Franken, Germany

Riesling

Nice, light & crisp

400,- // 80,- by the glass

2020 Weisser Wein, Kleines Gut

Württemberg, Germany

Chardonnay, Kerner

Lemon, wildflower & spring

525,-

2021 Weissburgunder, Weingut Odinstal

Pfalz, Germany

Weissburgunder (Pinot Blanc)

Creamy but refreshing

675,-

2021 Querschnitt Weiss, Kolfok

Neckenmarkt, Austria

Grüner Veltliner, Chardonnay & Welschriesling

Citrusy aromas.

450,- // 90,- by the glass

2019 To, Velich

Burgenland, Austria

Chardonnay, Sauvignon Blanc & Welschriesling

Toasty and a bit richer

500,-

2019 Caroline, Pranzegg

Bolzano, Italy

Sauvignon, Chardonnay, Viognier & Manzoni

Powerful, herbaceous and full-bodied

600,- // 120,- by the glass

2016 Vulkan Alte Reben, Kolfok

Neckenmarkt, Austria

Grüner Veltliner

Aromatic, dry & savoury

700,-

WINES, SPARKLING & BEER

ORANGE

2021 Zan, Keltis

Bizeljsko, Slovenia

Cuvée, Muscat, Pinot Blanc, Welschriesling

Juicy & fresh

425,- // 85,- by the glass

2021 Riesling Qvevri, Philipp Reiss

Baden, Germany

Riesling

Floral and fine tannin

600,-

2021 Intra the Wild! Orange, Kolfok

Neckenmarkt, Austria

Grüner Veltliner, Welschriesling

Floral & Vibrant

575,-

2017 Cuveé Extreme, Keltis

Bizeljsko, Slovenia

Riesling, Chardonnay, Pinot gris, Muscat

Fragrant, ripe & dried fruits

775,-

ROSÉ

2019 Rosé, Pittnauer

Burgenland, Austria

Blaufränkisch

Easy peasy rosé

375,-

2021 Rosé, Philipp Reiss

Baden, Germany

Pinot Noir

Dry but fruity

450,-

REDS

2020 Pinot Noir, Roterfaden

Württemberg, Germany

Pinot Noir

Light & elegant

500,- // 100,- by the glass

2020 Muz, Podrum Franjo

Pljesivica, Croatia

Baluer Kolner, Blaufränkisch, Pinot Gris

Easy drinking light red

500,-

2021 Andreis, Vinas Mora

Primošten, Croatia

Babić

Salty, fruity and herbaceous

600,- // 120,- by the glass

2021 Rot, Glow Glow

Nahe, Germany

Dornfelder, Regent

Funky & wild, dark fruits

450,-

2020 Barbba, Vinas Mora

Primošten, Croatia

Lasina, Plavina, Debit and Maraština

Damn thirst quenching, dark red fruit

450,-

2021 Nuit de Feu, Bonyvresse

Roussillon, France

Mourvedre, Grenache Noir, Grenache Blanc & Cinsault

Complex, fine & delicate

450,- // 90,- by the glass

2020 Rouge MVB, Vivanterre

Beaujolais, France

Gamay

Funky nose, dark red fruits, really juicy

650,-

WINES, SPARKLING & BEER

DECIDERET *unleashes the great potential of Danish apples, grapes, cherries and other fruits to produce delicious sparkling wines.*

By the glass 90,-
Ask the waiters

Spontan

Energetic, black currant, green leaves

330,-

Hva drikker møl

Juicy fruits, light bitterness, depth

330,-

Hip Hop

Floral, Elderflower, Dry

365,-

Gewürztraminer

Spices, tropical fruits, tannins

365,-

SVENDBORGSUND BRYGHUS *is a South Funen family-run microbrewery located in Vindeby on beautiful Tåsinge.*

Det Gode Menneske, Blonde 5,6 %

Golden, fruits, filled

70,-

Sol over Sundet, Lys hvedeøl 4,9 %

Easy drink, elderflower, welcome

70,-

Skarø Pale Ale, Pale Ale 5,0 %

Citrus, hops, fresh

70,-

Brown Ale, Brown Ale 5,8%

Classic pilsner, bottomfermented

70,-

Sundbajeren, Pilsner 4,6%

Hasselnuts, liquorice, caramelmalts

70,-

OTHER BEVERAGES

DRINKS

Vodka Lemonade 85,-

Gin Tonic 85,-

Tom Collins 85,-

Vermouth Noir Tonic 85,-

Vermouth Moderne Tonic 95,-

Campari Tonic 85,-

Aperol Spritz 85,-

Rum n' Gingerbeer 85,-

Mezcal Gingerbeer 85,-

COCKTAILS

Apple Thyme Tonic 95,-

Espresso Martini 105,-

Whiskey Sour 105,-

Negroni 95,-

White Russian 85,-

SPIRITS

Palomo Mezcal 65,-

Great Dane Rum 65,-

Casa Mariol Vermouth 65,-

Noir Davide Campari 65,-

NON-ALCOHOLIC,

Mate-Mate 45,-

Ginger Beer 40,-

Coca-Cola 35,-

Coca-Cola Zero 35,-

Homemade lemonade 45,-

Brooklyn Special Effects 45,-
33cl, bottle (non-alcoholic beer)

COFFEE & TEA

Espresso 25,-

Cortado 35,-

Flat white 35,-

Café Latte 40,-

Cappuccino 40,-

Americano 35,-

Tea 30,-
Breakfast
Mint
Herb
Oolong
Green