

WINE

	PRODUCER	REGION	YEAR	TYPE	1/1 L	1/2 L
Frizzante	Tre Monti	Bologne	2021	Sparkling	400	225
Chardonnay (UF)	Tre Monti	Tre Monti	2021	White	350	200
Cuvee Blanc	Johanninger	Rheinhessen	2022	White	350	200
Pinot Gris	Johanninger	Rheinhessen	2021	White	450	250
A bouche que veux-tu	Les Terres Promises	Provance	2021	White	550	300
Johanninger Pure	Johanninger	Rheinhessen	2021	Orange	450	250
Trichard Aurelien	Trichard Aurelien	Beaujolais	2022	Orange	550	300
Cuvee S rose	Domaine des Servans	Rhône	2020	Rosé	350	200
Sangiovese Rosato	Tre Monti	Bologne	2021	Rosé	350	200
Gamay	Domaine Joncy	Beaujolais	2020	Red	450	250
Pinot Noir	Johanninger	Rheinhessen	2018	Red	450	250
Cuvee S	Domaine des Servans	Rhône	2020	Red	350	200

DRINKS

	GLASS	PITCHER
Vodka Lemonade	85	335
Vodka Maté	85	335
Gin Tonic	85	335
Tom Collins	85	335
Dark n' Stormy	85	335
Cuba Libre	85	335
Aperol Spritz	85	335

BEERS

	GLASS	PITCHER
Grøn Tuborg	55	165
Classic	55	165
Tuborg Rå	60	180
Brooklyn IPA	60	180
Erdinger weissbier	60	180
Guld Tuborg	60	180
Brooklyn Special Effects (non-alcoholic beer)	33 cl	45

OTHERS

Coca-Cola	35	Filter Coffee	40
Coca-Cola Zero	35	TEA	
Mate-Mate	45	Breakfast	30
Hancock Hindbærbrus	35	Mint	30
Homemade lemonade	45	Herb	30
Ginger Beer	40	Oolong	30

TORSDAG - LØRDAG

16:00-24:00

HOUSE MENU - 295,- per/person

For grupper på 6 eller mere

DE SMÅ

Brød og Olivenolie

Selleri gulerods salat med vinaigrette

Husets oliven

Sauerkraut med chipotle

Grønkåls pesto

Ricotta

FRA BRÆNDEFYRET STENOVN *med sæsonens salat*

Vælg imellem:

Anderagout med kartoffel mash

Bacalhau (saltet torsk) og røget blåmusling

Vegansk "lasagna", aubergine og tomat

DESSERT

Lime mousse- lavendel & kombucha

H15

EATERY & BAR

THURSDAY – SATURDAY

16:00-24:00

HOUSE MENU - 295,- per/person

For groups of 6 or more

THE LITTLE ONES

Bread and Olive Oil

Celery carrot salad with vinaigrette

The olives of the house

Sauerkraut with chipotle

Kale pesto

Ricotta

WOOD-FIRED OVEN DISHES *with seasonal salad*

Choose from:

Duck ragout with potato mash

Bacalhau (salted cod) and smoked mussel

Vegan "lasagna", eggplant and tomato

DESSERT

Lime mousse- lavender & kombucha

H15

EATERY & BAR

TORSDAG - LØRDAG

16:00-24:00

DE SMÅ

Mandler 60,-

Brød og Olivenolie 60,-

Selleri gulerods salat med vinaigrette 60,-

Husets oliven 60,-

Sauerkraut med chipotle 60,-

Grønkåls pesto 60,-

Ricotta 60,-

FRA BRÆNDEFYRET STENOVN

Serveres med sæsonens salat

Anderagout med kartoffel mash 120,-

Bacalhau (saltet torsk) og røget blåmusling 120,-

Vegansk "lasagna", aubergine og tomat 120,-

LILLE DESSERT

lime mousse- lavendel & kombucha 45,-

H15

EATERY & BAR

THURSDAY - SATURDAY

16:00-24:00

THE LITTLE ONES

Almonds 60,-

Bread and Olive Oil 60,-

Celery carrot salad with vinaigrette 60,-

The olives of the house 60,-

Sauerkraut with chipotle 60,-

Kale pesto 60,-

Ricotta 60,-

WOOD-FIRED OVEN DISHES

Served with seasonal salad

Duck ragout with potato mash 120,-

Bacalhau (salted cod) and smoked mussel 120,-

Vegan "lasagna", eggplant and tomato 120,-

SMALL DESSERT

Orange fromage, with citrus gel 45,-

H15

EATERY & BAR