

# CAFÉ

TUESDAY - SUNDAY  
11.00 - 16.00

## TOAST WITH TOPPING

3 X 100kr.

**Dijonnaise, Ham and Pickles**

40,-

**Cashew cream and Mushrooms**

35,-

**Tapenade and Peppers**

35,-

**Honey, Nuts and Goat cheese**

35,-

**Salmon and Horseradish**

40,-

**CROISSANT** 25,-

**CHEESE CAKE** 25,-

**SPANISH TORTILLA** 65,-

## 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

Herb

Oolong

Green

# 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