

Food

SNACKS

Saltet nuts
mix of cashew, almonds & peanuts
65,-

Marinated olives
green olives in olive oil
65,-

Chips & dip
potatoe chips, sour cream & chives
45,-

Croquettes 3 pcs.
seasonal flavour, ask in the bar
95,-

Oysters natural 3 pcs.
served with lemon, shallots & red wine vinegar
145,-

Oysters bloody Mary 3 pcs.
served with spicy tomato juice, celery, horseradish
165,-

Caviar
*with 30 g Oscietra Rossini caviar,
blinis, sour cream & chives*
595,-

Beef tartar
green emulsion, asparagus, chicken crisp
155,-

Lobster roll
creamy lobster in buttermilk bread
275,-

SIDES

Pommes frites
with dijonnaise
55,-

Seasonal green salad
gem, herbs & dressing
59,-

Food

MAINS

Caesar salad
gem, caesar dressing, parmesan & croutons
139,-
(add chicken 50,-)

Club sandwich
*chicken supreme, lettuce, dressing, bacon,
& pickled red onion. Served with chips*
175,-

Cheeseburger
beef, aged cheddar, onion bacon compote & mayo
Served with pommes frites & mayo
195,-

Pasta a la vodka
tomato sauce, baked San Marzano tomatoes, pecorino
195,-
(add lobster tail + 400,-)

Steak au poivre
*veal tenderloin from 'Himmerland' with pepper sauce
and pommes frites with dijonnaise*
350,-
(add salad 59,-)

Suprêmes poulet aux morilles
*chicken breast with morels, sauce supreme
and pommes puré*
320,-
(add salad 59,-)

DESSERTS

Mousse au chocolat
with hazelnuts and olive oil
95,-

Pavlova
with rhubarb and crème Chantilly
115,-

Lemon sorbet
marzipan, white chocolate
75,-

French cheeses
with walnuts & crispbread
125,-

Drinks

APERITIF & SPRITZ

DRY MARTINI

The purest expression of elegance and restraint

Gin · Dry Vermouth · Lemon Twist or Olive

110,-

NEGRONI

A timeless Italian aperitif with a
perfectly balanced bitterness

Gin · Campari · Red Vermouth

130,-

APEROL SPRITZ

Bright, bittersweet and gently sparkling.

Aperol · Prosecco · Soda

100,-

LONG DRINKS

GIN & TONIC

Clean, crisp and refreshing

Tanqueray, tonic, lime

100,-

Hendricks, tonic, cucumber, pepper

115,-

Monkey 47, tonic, grape

125,-

DARK & STORMY

Spiced, warming and full-bodied

Dark Rum · Ginger Beer · Lime

115,-

SPIRIT FREE

LUMIERE

Tropical, fresh and balanced

Pineapple juice · Ginger beer · Coconut sirup · Lime juice

95,-

BERRY NOIR

Bright, bitter & elegant

Black berry sirup · Grape fruit soda

Lemon juice · Cranberry juice

85,-

Cocktails

REFRESHING CLASSICS

MARGARITA

Clean and vibrant with fresh citrus

Tequila · Cointreau · Lime

135,-

MOJITO

Light and refreshing with mint and citrus.

White Rum · Lime · Mint · Sugar · Soda

115,-

PALOMA

Fresh tequila highball with subtle bitterness

Tequila · Grapefruit Soda · Lime

125,-

TIMELESS CLASSICS

WHISKEY SOUR

A smooth and perfectly balanced classic

Bourbon · Lemon · Sugar · Egg White

130,-

OLD FASHIONED

Rich, bold and beautifully composed

Bourbon · Sugar · Bitters

125,-

MANHATTAN

Elegant and spirit-forward with a silky finish

Rye · Red Vermouth · Bitters

135,-

SAZERAC

Historic New Orleans classic with depth and complexity

Cognac · Sugar · Peychaud's Bitters · Absinthe

135,-

MODERN CLASSICS

ESPRESSO MARTINI

Smooth, rich and indulgent

Vodka · Kahlua · Espresso · Chocolate bitter

135,-

COSMOPOLITAN

Elegant, lightly tart and timeless

Vodka · Cointreau · Lime · Cranberry · Sugar

135,-

Wine

APERITIF

NV Spumante, Brut, BoscoViticultori,
Veneto, Italy
gl. 90,- btl. 450,-

NV Cava Corpinnat, Brut Reserva,
Castelroig, Catalonia, Spain
gl. 100,- btl. 500,-

NV Premier Cru, Brut, Locret Lauchaud,
Champagne, France
gl. 160,- btl. 800,-

WHITE

2024 Riesling, Trocken, Mehling,
Pfalz, Germany
gl. 100,- btl. 480,-

2024 Petit Chablis, Domaine Schaller,
Burgundy, France
gl. 110,- btl. 550,-

2024 Bourgogne blanc, Chateau-Fuisse,
Burgundy, France
gl. 165,- btl. 825,-

2024 Sancerre, Domaine Reverdy,
Loire, France
gl. 125,- btl. 625,-

ROSE

2024 Cabernet franc, Maison Sauvion,
Loire, France
gl. 85,- btl. 425,-

RED

2023 Nebbiolo, La Spinetta, Piedmont, Italy
gl. 150,- btl. 750,-

2024 Pinot Noir, Maison Roche De Bellene,
Burgundy, France
gl. 135,- btl. 655,-

2023 Spätburgunder, Fritz Wassmer, Baden, Germany
gl. 115,- btl. 575,-

2020 Merlot, Chateau Dallau, Bordeaux, France
gl. 100,- btl. 480,-

Beer & Soft Drinks

DRAFT BEER

Carlsberg Pilsner, 40 cl. 75,-
Tuborg Classic, 40 cl. 75,-
Jacobsen Yakima IPA, 40 cl. 75,-

BOTTLED BEER

Carlsberg Nordic, 0,0 vol alc., 33 cl. 55,-
Mikkeller Ich bin Raspberry, 33 cl. 65,-

SOFT DRINKS

Panna, still water, 70 cl. 49,-
San Pellegrino, sparkling water, 70 cl. 49,-
Coca Cola, Coca Cola Zero, Fanta, 33 cl. 40,-
Elderflower limonade 45,-
Ice tea 45,-
Kombucha, Organic Rosa Rugosa (0,0%) 95,-

Coffee & Avec

COFFEE

Espresso 35,-
Cappuccino 45,-
Café latte 49,-
Americano 40,-
Irish coffee 110,-
Iced latte 55,-
Tea 40,-
Hot Chocolate, Celaya, Valrhona 65,-
Add whipped cream 10,-

AVEC

Remy Martin, V.S.O.P 110,-
The Macallan 12, Scotch Whisky 110,-
Calvados, Chateau du Breuil 100,-
Baileys 90,-
Cointreau 90,-
Disaronno 100,-