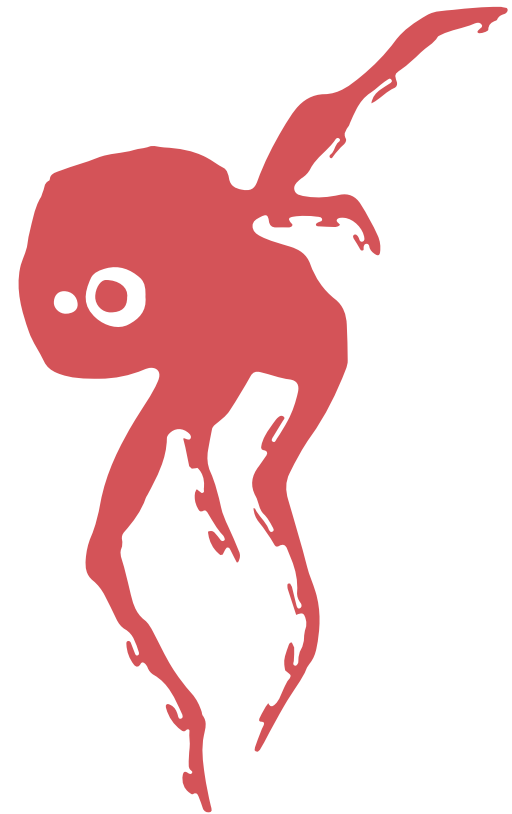


lago, a wine bar restaurant.

~ last updated on 17th of January 2023



the wine bar.

fine de claire østers:

rødløg

oyster - red onion - wine vinegar - black pepper oil

per piece 35,-

peberrod

oyster - horseradish - pickled cauliflower - herb oil

per piece 35,-

snacks:

kikærter

crispy chickpeas - gochugaru chilli

25,-

oliven

marinated bella di cerignola olives

45,-

mandler

roasted marcona almonds - salt and vinegar

45,-

brød

bread - ricotta cream - olive oil - citrus salt

40,-

flaskesvær

chicharrón - sichuan pepper - mushroom cream

65,-

pâté en croûte

a'la daniel abbasi-raki luplau

125,-

coppa

cured pork neck

75,-

skinke

cured pork ham from rævehede

75,-

wine by glass:

/do not hesitate to explore more options with us!

sparkling:

NV Elégance Crémant du Jura, Jérôme Arnoux

Jura, France

100,- /495,-

NV Skin Contact Pet' Nat, Georgiev & Milkov

Thracian Valley, Bulgaria

100,- /495,-

white:

2021 Matousé, Alexis Hudon

Loire, France

85,- /415,-

2021 Silvaner, Andy Weigand

Franken, Germany

100,- /495,-

2020 Grain de Pierre, Cave de la Reine Jeanne

Jura, France

110,- /540,-

orange:

2021 Mèdol Selecció Moscatel 6é, 9+

Tarragonès, Spain

85,- /415,-

2020 L'Heure Dorée, Meckert & Du Vin aux Liens

Alsace, France

110,- /540,-

red:

2021 C'est Bien Comme Ça, Mas de Janiny

Languedoc, France

65,- /325,-

2018 Croire au Yéti, Des Vins d'Envie

Savoie, France

90,- /435,-

2018 Cosmopolite, Domaine du Temps

Languedoc, France

95,- /465,-

the restaurant,

ingredient driven cuisine with focus on zero-waste behaviours.

4 course menu

chef's choice

450,-

wine pairing

450,-

dishes:

/medium sized - we recommend 2/3 dishes per guest

champignon

raw mushrooms - parmesan - peanuts - pea pod oil - browned butter

95,-

gulerod

saffron mussels - orange purée - spanish almonds - chorizo fat

115,-

skorzonerrod

roasted salsify - pickled green tomatoes - olives sauce

115,-

solsikkefrø

sunflower seeds - broccoli - bagna cauda - fresh goat cheese

115,-

blæksprutte

cured squid - enoki - pomelo - basil - smoked fumé

125,-

knoldselleri

roasted celeriac - cashew butter - tue's miso sauce

145,-

rødbede

beet - beef - preserved summer fruits - blue goat cheese

145,-

duroc gris

braised pork neck - apples - pickled elderflower - ramson oil - broth

165,-

dessert:

oste

1 /3 or 5 types - jerusalem artichoke crackers - sweet nuts

65,- /125,- /165,-

brillat-savarin

baked cheese - bread

175,-

pastinak

parsnip custard - chocolate - coffee

85,-

bergamot

bergamot sorbet - meringue - basil

85,-

the bar.

cocktails:

gin and tonic lsd - gin	95,-
yuzupolitan lsd gin - yuzu liqueur - cocchi rosa	110,-
blood orange margarita ocho tequila - gochugaru chilli - aranciata rossa	110,-
octopus potipn lsd gin - d'ferments kombucha	110,-
ice tea lago booze mix - citrus - chinotto	110,-
negroni baya baya red vermouth - mondino amaro - bitters	120,-
cookie delight coffee liqueur - brunkage snapse - steamed milk	120,-

beer:

pilsner / IPA Depanneur, Copenhagen	45,-
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non-alco:

kombucha D'ferments, Copenhagen	85,- /420,-
coffee Copenhagen Coffee Lab	from 30,-

stronger stuff:

Baya Baya white/red vermouth Copenhagen, Denmark	8cl/ 100,-
Mondino amaro Bavaria, Germany	8cl/ 100,-
Æbletiff brandy Oremandsgård, Denmark	4.5cl/ 90,-
Carcelli sambuca Parma, Italy	3cl/ 55,-
Chartreuse liqueur verte Aiguenoire, France	3cl/ 60,-
Lago homemade snapse Korsgade 1, Copenhagen	3cl/ 55,-
Mango Groove mango distillate Brazil & Denmark	3cl/ 80,-
Clairin Vaval rhum agricole Port au Prince, Haiti	3cl/ 85,-
Ærø whisky Ærøskøbing, Denmark	4.5cl/ 125,-
9 di Barolo grappa Alba, Italy	3cl/ 110,-
Monastery aquavit Jutland, Denmark	3cl/ 75,-
Vieux Pontalier absinthe La Cluse et Mijoux, France	3cl/ 95,-
Encantado mezcal artesanal Oaxaca, Mexico	3cl/ 85,-