



14.03  
2023

## the wine bar.

### sentinelles østers:

#### lago vineddike

oyster - red onion - wine vinegar - black pepper oil

per piece 45,-

#### peberrod

oyster - horseradish - pickles - herb oil

per piece 45,-

### snacks:

#### oliven

marinated bella di cerignola olives

45,-

#### mandler

roasted marcona almonds - salt and vinegar

45,-

#### brød

bread - ricotta cream - olive oil - citrus salt

40,-

#### flæskesvær

chicharrón - sichuan pepper - mushroom cream

65,-

#### coppa

cured pork neck ham

75,-

#### bresaola

inner thigh of beef ham

75,-

#### kyllinglever

chicken liver parfait - herb butter - date purée - gochujang

95,-

### wine by glass:

#### sparkling:

##### NV Elégance Crémant du Jura, Jérôme Arnoux

Jura, France

110,- /535,-

##### NV Skin Contact Pet' Nat, Georgiev & Milkov

Thracian Valley, Bulgaria

100,- /495,-

#### white:

##### 2021 Matousé, Alexis Hudon

Loire, France

90,- /445,-

##### 2021 White, Andy Weigand

Franken, Germany

100,- /495,-

##### 2021 Va Nu Pieds, Domaine La Rune

Corbières, France

110,- /535,-

##### 2020 Grain de Pierre, Cave de la Reine Jeanne

Jura, France

110,- /535,-

#### orange:

##### 2022 Feteasca Regala, La Sapata

Danube Delta, Romania

90,- /445,-

##### 2021 Kisi, Château Khashmi

Kakheti, Georgia

110,- /535,-

#### red:

##### 2021 Super Lecka, Bergkloster

Rheinhessen, Germany

90,- /445,-

##### 2021 Medol Negre, Celler 9+

Tarragonès, Spain

85,- /415,-

##### 2018 Cosmopolite, Domaine de Temps

Languedoc, France

100,- /495,-

## the restaurant,

ingredient driven cuisine with focus on zero-waste behaviours.

**5 course menu** 495,-  
chef's choice

**wine pairing** 475,-

### dishes:

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

**champignon** 95,-

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

**skorzonnerrod** 115,-

roasted salsify - pickled green tomatoes - olives sauce - cottage cheese

**broccoli** 115,-

broccoli - sunflower seeds - squid ink - fresh cheese

**gulerod** 135,-

saffron langoustine - orange purée - spanish almonds - chorizo fat

**blæksprutte** 145,-

cured squid - oyster mushrooms - pomelo - basil - smoked fumé

**ræddike** 165,-

daikon - sauerkraut - green strawberries - trout roe - dill - cucumber

**majroe** 165,-

turnip - stracciatella - pistachio pesto - country ham

**kylling** 185,-

ranger chicken - potato aligot - pickled forest mushrooms - hazelnuts

### dessert:

**oste** 65,- /125,- /165,-

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

**brillat-savarin** 175,-

baked cheese - bread

**pastinak** 85,-

parsnip custard - chocolate - coffee

**bergamot** 85,-

bergamot sorbet - meringue - basil

## the bar.

### cocktails:

<b>gin and tonic</b> lsd - gin	95,-
<b>yuzupolitan</b> lsd gin - yuzu liquer - cocchi rosa	110,-
<b>blood orange margarita</b> ocho tequila - gochugaru chilli - aranciata rossa	110,-
<b>ice tea</b> lago booze mix - citrus - chinotto	110,-
<b>negroni</b> baya baya red vermouth - mondino amaro - bitters	120,-

### beer:

<b>pilsner / IPA / wheat</b> Depanneur, Copenhagen	45,-
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### non-alco:

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

### fire waters:

<b>Baya Baya</b> white vermouth Copenhagen, Denmark	8cl/ 100,-
<b>Belsazar</b> red vermouth Berlin, Germany	8cl/ 115,-
<b>Mondino</b> amaro Bavaria, Germany	8cl/ 100,-
<b>Æbletif</b> brandy Oremandsgård, Denmark	4.5cl/ 90,-
<b>Carcelli</b> sambuca Parma, Italy	3cl/ 55,-
<b>Chartreuse</b> liqueur verte Aiguenoire, France	3cl/ 60,-
<b>Mango Groove</b> mango distillate Brazil & Denmark	3cl/ 80,-
<b>Electric Mud</b> rum Copenhagen, Denmark	3cl/ 90,-
<b>Clairin Vaval</b> rhum agricole Port au Prince, Haiti	3cl/ 85,-
<b>Ærø</b> whisky Ærøskøbing, Denmark	4.5cl/ 125,-
<b>9 di Barolo</b> grappa Alba, Italy	3cl/ 110,-
<b>Monastery</b> aquavit Jutland, Denmark	3cl/ 75,-
<b>Vieux Pontalier</b> absinthe La Cluse et Mijoux, France	3cl/ 95,-
<b>Encantado</b> mezcal artesanal Oaxaca, Mexico	3cl/ 85,-