



17.05
2023

a **natural wine bar.** a restaurant. and bar.

13:00 - 22:00

sentinelles østers:

lago vineddike

oyster - red onion - tapioca - black pepper oil

per piece 45,-

kimchi

oyster - kimchi juice - daikon

per piece 45,-

snacks:

oliven

marinated bella di cerignola olives

45,-

mandler

roasted marcona almonds - salt and vinegar

45,-

brød med ricotta

bread - ricotta cream - olive oil - citrus salt

40,-

flæskesvær

pork skin rinds - sichuan pepper - mushroom cream

65,-

coppa or bresaola or skinke

charcuterie of your choice - pickled fennel

75,-

cheese:

5 oste

chef's selection of five cheeses - condiments

175,-

bagt brillat-savarin

baked triple cream cheese - condiments

175,-

by glass:

petnat **2022 Foam Vulkán, Meinklang**

Transdanubia, Hungary /Hárslevelú & Juhfark

105,- /515,-

crémant **NV Blaisieres, Maison Crochet**

Lorraine, France /Chardonnay & Auxerrois

115,- /555,-

white **2022 C'est Bien Comme Ça!, Mas de Janiny**

Languedoc, France /Sauvignon Blanc & Vermentino

75,- /355,-

white **2022 Handcrafted, Martin Arndorfer**

Kamptal, Austria /Grüner Veltliner

105,- /515,-

white **2019 Chantemerle, Jérôme Arnoux**

Jura, France /Chardonnay

125,- /605,-

orange **2021 Cuvée Weiss, Bergkloster**

Rheinhessen, Germany /Bacchus, Pinot Gris, Weissburgunder & Riesling

105,- /515,-

orange **2022 Tarramoto, Lorenzo Raffaglio**

Sicily, Italy /Catarratto, Grillo & Zibbibo

115,- /555,-

rosé **2020 Naked Rosé, Heinrich**

Burgenland, Austria /Blaufränkisch

85,- /415,-

red **2022 Le Temps des Gitans, Mas de Janiny**

Languedoc, France /Syrah

75,- /355,-

red **2021 Medol Negro, Celler 9+**

Tarragonès, Spain /Garnatxa & Cabernet Sauvignon

95,- /455,-

red **2021 Beaujolais Villages 'Prémices', L. & R. Dufaitre**

Beaujolais, France /Gamay

105,- /515,-

a natural wine bar. a **restaurant.** and bar.

ingredient driven cuisine with focus on zero-waste behaviours.

13:00 - 15:00

chef's choice menu:

250,- /300,-

2 or 3 courses - bread with ricotta

17:00 - 22:00

signature menu:

695,-

7 courses - bread with ricotta

~ vælges af hele bordet / served to the entire table

seasonal menu:

495,-

5 courses - bread with ricotta

~ vælges af hele bordet / served to the entire table

svampe boullion

45,-

mushrooms - leek oil

muslinge fumé

45,-

mussels - white asparagus - citrus oil

champignon

95,-

raw mushrooms - parmesan - peanuts - browned butter

kammuslinger

135,-

scallops - peas and beans - butter whey

gulerod

135,-

saffron langoustine - orange purée - almonds - chorizo fat

portobello

145,-

green asparagus - ramps - mountain cranberry - mushroom demi-glace

solotto

125,-

sunflower seeds - capsicums - black olives - cottage cheese

grisebryst

185,-

pork belly - white asparagus - cauliflower mousseline

blæksprutte

145,-

cured squid - oyster mushrooms - pomelo - smoked blanquette

rabarber

85,-

rhubarb - rice - hip rose - black lime

blomkål

145,-

cauliflower - tahini - herbs - cured egg yolk - preserved lemon

bergamot

85,-

bergamot sorbet - meringue - basil

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gt lsd gin - tonic	95,-
citrus spritz yuzu liqueur - tonic	95,-
long lagoon island lagoon booze mix - citrus - chinotto	110,-
søgurk vodka - charteruse - absinthe - baijiu - cucumber - coconut	110,-
yuzupolitan lsd gin - yuzu liqueur - cocchi rosa	110,-
blood orange margarita ocho tequila - aranciata rossa - gochugaru chilli	110,-
negrini belsazar red vermouth - mondino amaro - bitters	120,-
tap / pils or new england IPA or wheat beer Depanneur, Copenhagen	45,-
can / session IPA or sour berliner weisse Gamma Brewing Company, Copenhagen	75,-
lemonade housemade	35,-
soda / blood orange or chinotto or orange Depanneur, Copenhagen	35,-
kombucha D'ferments, Copenhagen	85,- /420,-

fire waters:

Baya Baya - white vermouth Copenhagen, Denmark	8cl/ 100,-
Belsazar - red vermouth Berlin, Germany	8cl/ 115,-
Briottet Liqueur de Fève Tonka - liqueur Bavaria, Germany	8cl/ 100,-
Æbletiff - brandy Oremandsgård, Denmark	4.5cl/ 90,-
Carcelli - sambuca Parma, Italy	3cl/ 55,-
Chartreuse - liqueur verte Aiguenoire, France	3cl/ 60,-
Mango Groove - mango distillate Brazil & Denmark	3cl/ 80,-
Electric Mud - coffee liqueur barrel aged rum Copenhagen, Denmark	3cl/ 90,-
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,-