

BEVERAGES

HOMEBREWED BEER

Glass 25 & 50 cl, 1 litre. Kwak 1 litre og 2 litres

Pilsner / Herning Ale	price per 25 cl	25
Beer of the Month	price per 25 cl	30
Sampler	3 x 10 cl	55

SOFT DRINKS

Soft drinks	price per 25 cl	25
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WINES BY THE GLASS

SPARKLING WINE

	price per glass
Cava, Spain	65
Champagne Philippe Gamet, Brut, France	90

WHITE WINE

	price per glass
Aura, Riesling, Weingut, Pfalz, 2013 Germany	76
Lagar de Costa, Albariño, 2018 Spain	80
Weingut Steininger, Grüner Veltliner, 2018 Austria	90
Domaine Dauvissat, Chablis, 2020 France	96

RED WINE

	price per glass
Il Poggiolo, Rosso Montalcino, 2017 Italy	78
Domaine les Aphillantes, 2013, France	88
Poder Nuevo, Therra, 2013 Italy	96
Cumot, Nebbiolo d'Alba, 2015 Italy	116
Châteauneuf-du-Pape, Charbonnière 2007 Fr.	152

COCKTAILS

Mojito	95
Rhubarb Crush	95
G&T Lemon Verbena	95
Grapefruit Spritzer	95
Ginger Transit	95

COFFEE

Americano, Espresso, Tea	35
Cappuccino, Caffè Latte	45
Irish Coffee	115

All prices include VAT & service charge

MENU

KITCHEN HOURS:

MONDAY - SATURDAY 5 PM - 9 PM

SNACKS

Homemade crispy snacks served with dip
per person 55

- including a glass of sparkling wine
per person 125

CHEESE AND SAUSAGES

served with garnish and toasted rye bread
per person 125

THREE-COURSE MEAL

Chef's choice
per person 395

WINE PAIRING

Three glasses of wine paired with the
three-course meal
per person 225

"THE WHOLE LOT"

- Homemade crispy snacks and sparkling wine
- Three-course meal - chef's choice
- Wine pairing
- Coffee and petit four
per person 695

STARTERS

GREENS - Jerusalem artichoke soup served with
crisps and chives 110

FISH - Cold-smoked salmon served with avocado,
lemon, bitter salads and a warm nut vinaigrette 125

BEEF - Beef tartare served with truffle cream,
rye bread crisps and watercress 155

MAIN COURSES

PORK - Dry-aged pork neck served with
cauliflower, potatoes and sesame 195
Can be served as a vegetarian dish

BEEF

Braised brisket of beef served with mash
made with brown butter and pickles 225

BOEUF BÈARNAISE

Sirloin of beef served with a green
salad, french fries and sauce Bèarnaise
on the side 275

DESSERT

CHEESE - Danish cheeses served
with crispy and sweet garnish 110

RHUBARB PIE - served with crumble,
pickled rhubarb og vanilla ice cream 95

GÂTEAU MARCEL - French chocolate cake
served with crunch, passion fruit creme
and sorbet 95