



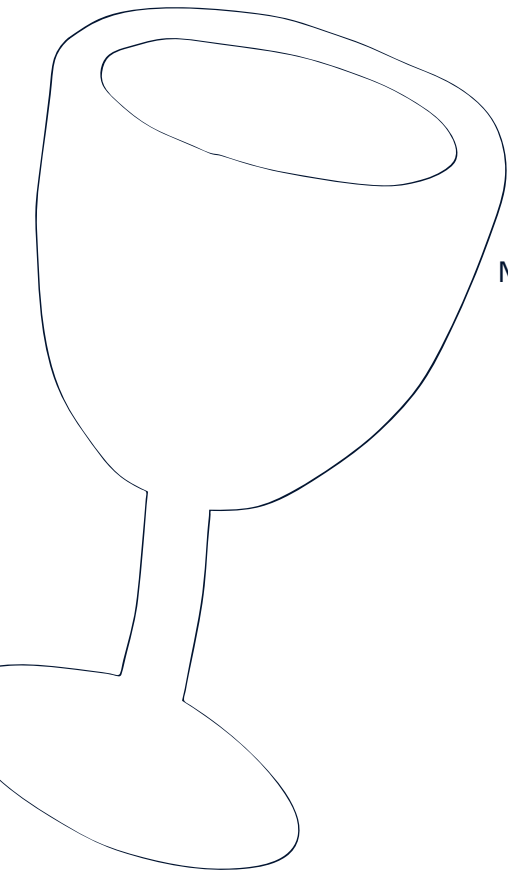
Menu

OPENING HOURS

MAY

Monday - Thursday 11:00 AM to 05:00 PM

Friday - Sunday 10:00 AM to 06:00 PM



SNACKS

GREEN OLIVES
IN AROMATIC OLIVE OIL | 50

ROASTED AND SALTED
MARCONA ALMONDS | 50

ALL DAY MENU

CROQUE MONSIEUR | 175
Smoked ham, dijon and green salad

ADMIRAL BRANDADE | 190
Gratinated cod with bread crumbs and parmesan

HALIBUT CEVICHE | 190
Citrus, piment and radicchio

ADMIRAL SALMON | 210
Smoked fresh cheese creme and cucumber

PEEL AND EAT ROSÉ SHRIMP | 240
Toasted sourdough bread, aioli and lemon

PROVENÇAL'S TART | 230
Basil, tomatoes and zucchini

GOAT CHEESE SALAD | 175
Walnut, gastrique and fennel

PATÉ DE CAMPAGNE | 165
Mustard and pickled greens

All courses are served with bread and olive oil

SALT

All prices are in DKK and includes 25% VAT.

Please inform the waiter if you are allergic to any food items. We cannot guarantee the absence of nuts in our dishes.

DESSERT

CAKE | 65

SELECTION OF DANISH
AND EUROPEAN CHEESES | 145
With crispy bread and compote

HANDMADE PETIT FOUR | 25
1 piece

COFFEE & TEA

COFFEE | FROM 40
Espresso | Americano |
Café Latte | Cappuccino

TEA FROM COCOON | 40
Earl Grey | Green Quince | White

JUICE & SODA

JUICE | 50
Orange | Apple | Green

SODA | 35
Coca-Cola | Coca-Cola Zero |
Squash | Lemon

WATER | 35
Bornholm still/sparkling water

SALT

COCKTAILS

LILLET SPRITZ | 100

Lillet Rosé, Absolut Vodka, Strawberry, Rhubarb, Tonic

ABSOLUT PASSION | 100

Absolut Vodka, Lime, Passionfruit, Vanilla

DARK 'N' GINGER | 100

Havana Club 7y, Lime, Ginger Beer

ADMIRAL SPRITZ | 100

Lillet Rosé, Absolut Vodka, Strawberry, Rhubarb, Sparkling Wine

GIN & TONIC

THE STANDARD | 110

Beefeater, Red Grapefruit, Fever Tree Mediterranean Tonic

THE AMALFI | 120

Malfy Limone, Lemon Zest, Fever Tree Mediterranean Tonic

THE DRY MONKEY | 140

Monkey 47, Juniper Berries, Lime, Fever Tree Indian Tonic

THE COLOURFUL | 135

130 Buss N° 509, Lime, Fever Tree Indian Tonic

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DRAFT BEER

CARLSBERG PILSNER | 60

JACOBSEN VIVA CLASSIC | 65

KRONENBOURG BLANC 1664 | 65

NON-ALCOHOLIC

CARLSBERG NORDIC | 50

BROOKLYN HOPPY LAGER | 50

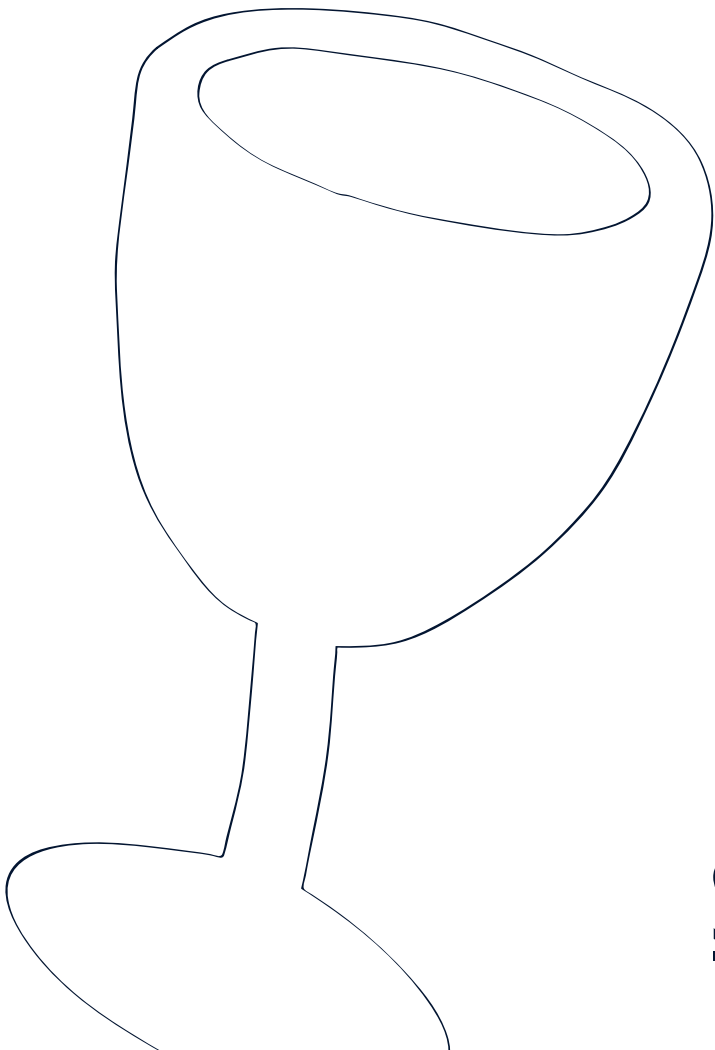
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Wine



SPARKLING WINE

GL. / BL.

- 2020 Brut Soverain, Henriot, Champagne, France 155 / 755
Classic, dry, and complex with a satisfyingly long, lingering, and elegant finish. Great on its own, with snacks or to share a memorable moment with someone over.

ROSÉ WINE

GL. / BL.

- 2022 Pinot Noir Rosé, Haus Klosterberg, Markus Molitor, Mosel 110 / 495
Dry - yet refreshingly fruity and juicy.
- 2020 Sangiovese, Maramato, Tenuta Mara, Emilia-Romagna 685
In reality not a rosé, but a copper wine AKA 'Ramato'.
Picture something between a rosé and an orange wine - an essential sipping experience.
- 2021 Palette, Quintessence Rosé, Château Henri Bonnaud, 165 / 795
Provence Complex, classic, fruity and intense. A great rosé for food.
- 2020 Marsannay, Coeur de Rosé, Gilles Ballorin, Bourgogne 795
Biodynamic and naturally made. A lively, fruity and bright character of a wine made with low intervention and no sulfates.
- 2020 Château Sainte Marguerite, Symphonie Rosé, 1150
Côtes de Provence, **MAGNUM 1,5 L**
Elegant and light, but still extremely expressive and charming.
A classic Provence Rosé.
- 2021 Sancerre, Pinot Noir Rosé, Guillaud Fargette, Loire, 2200
DOUBLEMAGNUM 3 L
Pure Pinot Noir pleasure. Made in the only proper bottle size.

Fancy other wines? Please ask your waiter for our extended wine list from SALT restaurant.

SALT

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WHITE WINE

GL. / BL.

2021	Sauvignon Blanc, Kitzeck-Sausal, Weingut Gerhard Wohlmuth, Südsteiermark Classic herby and fruity aromas. Crisp, dry and excitingly fruity palate.	110 / 495
2021	Riesling, Kabinett, Weingut Groebe, Rheinhessen Lively fruity palate with high acidity and gently balanced with a smidge of sweetness.	125 / 615
2018	Riesling, Duttonberg, Marc Kreydenweiss, Alsace Dry, natural, funky and unfiltered. Pair it with salty snacks or light food to take it up a notch.	685
2019	Chardonnay, Chablis, Domaine William Fevre, Bourgogne, MAGNUM 1,5 L Full bodied, elegant, and distinguished. Chablis' trademark intensity and complex character. Pairs delightfully with fish and vegetables.	165 / 1590

RED WINE

GL. / BL.

2020	Morgon, Les Charmes, Quintin Harel, Beaujolais An on-trend Beaujolais. Gluggable red wine, full of fruity nose impact, pleasing palate and a lingering finish of red berries.	110 / 495
2020	Spätburgunder, Weingut Rings, Pfalz Super intense and refreshing red berry aromas and a wine for the distinguished palette. From one of the most renowned red wine artisans in Germany.	625
2020	Montepulciano/Sangiovese blend, Eneo, Montepeloso, Costa Toscana Bodied, yet silky tannins that creates an orchestral like experience when paired with meat or cheese.	165 / 795

SWEET WINE

GL. / BL.

2019	Riesling, Auslese, Haus Klosterberg, Markus Molitor, Mosel A premium, super intense, sweet and balanced wine. A must try for our cakes or cheeses.	130 / 655
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SALT

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