



Menu



SNACKS

GREEN OLIVES | 50
In aromatic olive oil

MARCONA ALMONDS | 50
Roasted and salted

BEER SAUSAGES | 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 TART | 230
Basil, tomatoes and zucchini

GOAT CHEESE SALAD | 180
Walnut, gastrique and fennel

PATÉ DE CAMPAGNE | 165
Mustard and pickled greens

CAESAR SALAD | 195
Parmesan, crispy croutons and
fried chicken

All courses are served with bread and olive oil

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.

SIDES

POMMES FRITES | 75
with truffle mayo

GREEN SALAD | 50
with mustard vinaigrette

DESSERT

CAKE | 65

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

HANDMADE PETIT FOUR | 75
3 pieces

COFFEE & TEA

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

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

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DRAFT BEER

CARLSBERG PILSNER | 65

JACOBSEN VIVA CLASSIC | 70

KRONENBOURG BLANC 1664 | 70

NON-ALCOHOLIC

CARLSBERG NORDIC | 50

BROOKLYN HOPPY LAGER | 50

JUICE & SODA

FRANKLY JUICE | 50
Orange | Apple | Green

SOFT DRINKS | 38
Coca-Cola | Coca-Cola Zero |
Squash | Lemon

WATER | 38
By Bornholms Kildebvnd
Still or sparkling

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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 Gin | Red Grapefruit
Fever Tree Mediterranean Tonic

THE AMALFI | 120

Malfy Limone Gin | Lemon Zest
Fever Tree Mediterranean Tonic

THE COLOURFUL | 135

130 Buss N° 509 | Lime
Fever Tree Indian Tonic

THE DRY MONKEY | 140

Monkey 47 Gin | Juniper Berries | Lime
Fever Tree Indian Tonic

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Wine



Enjoy a glass



SPARKLING WINE

GL. | BL.

2020 BRUT SOUVERAIN, HENRIOT,
CHAMPAGNE, FRANCE

Classic, dry, and complex with a satisfyingly long, lingering, elegant finish. Great on its own, with snacks or to share a memorable moment with someone over.

155 | 755

ROSÉ WINE

GL. | BL.

2022 PINOT NOIR ROSÉ, HAUS KLOSTERBERG,
MARKUS MOLITOR, MOSEL

Dry – yet refreshingly fruity and juicy.

110 | 495

2020 SANGIOVESE, MARAMATO,
TENUTA MARA, EMILLIA-ROMAGNA

In reality not a rosé, but a copper wine AKA ‘Ramato’.
Picture something between a rosé and an orange
wine – an essential sipping experience.

685 BL.

2021 PALETTE, QUINTESSENCE ROSÉ,
CHÂTEAU HENRI BONNAUD, PROVENCE

Complex, classic, fruity and intense.

A great rosé for food.

165 | 795

2020 MARSANNAY, COEUR DE ROSÉ,
GILLES BALLORIN, BOURGOGNE

Biodynamic and naturally made. A lively, fruity
and bright character of a wine made with low
intervention and no sulfates.

795 BL.

2021 CHÂTEAU LÉOUBE, ROSÉ DE LÉOUBE,
CÔTES DE PROVENCE | MAGNUM 1,5 L

Elegant and light, but still extremely expressive
and charming. A classic Provence Rosé.

1150 BL.

2021 SANCERRE, PINOT NOIR ROSÉ, GUILLERAUT
FARGETTE, LOIRE | DOUBLEMAGNUM 3 L

Pure Pinot Noir pleasure. Made in the only
proper bottle size.

2200 BL.

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

Enjoy a glass



WHITE WINE

GL. | BL.

2021 SAUVIGNON BLANC, KITZECK-SAUSAL,
WEINGUT GERHARD WOHLMUTH, SÜDSTEIERMARK
Classic herby and fruity aromas. Crisp, dry and excitingly fruity.
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, DUTTENBERG,
MARC KREYDENWEISS, ALSACE
Dry, natural, funky and unfiltered. Pair it with
salty snacks or light food to take it up a notch.
685 BL.

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 BL.

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