

# **TERRACE MENU**

From 12 pm to 5 pm

### **SMALLER DISHES**

Chèvre chaud salad with glazed beetroots, fennel and lovage | 195

A daily selection of charcuterie with sourdough bread | 155

Admiral salmon with smoked creme cheese, horseradish and apple- and mustard vinaigrette | 210

#### LARGER DISHES

Meunier fried plaice with glazed potatoes, sauce "Grenobloise" with browned butter | 355

Ribeye steak with new onion, onion confit and red wine sauce | 365

Bistro burger with beef, Gammelknas cheese, salad and french fries | 250

### **SNACKS**

Roasted and salted Marcona almonds | 50

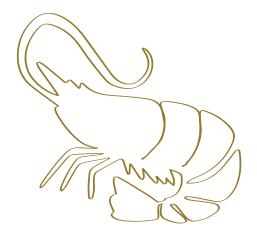
Vesterhavs cheese crackers with cepe mayonnaise | 65

Potato croquettes with Gruyère cheese and piment d'espelette | 75

Gold caviar 30 g with toasted brioche, shallots and 48% creme fraiche | 650

Gillardeau oysters with lemon, red onion in red wine vinegar (3 pieces) | 150

Orispy French fries with dip | 55





## TERRACE MENU

From 12 pm to 5 pm

### **ALL CANNED BEERS | 60**

Mikkeller Japanese Rice Lager 5.0%
Hop Shop IPA 4.9%
Burst IPA 5.5%
Blanche de Mikkeller 5.0%
Hallo Ich Bin Rasberry Berliner 3.7%
Drink'in the sun 0.3%

### MAKE YOUR OWN 4-PACK OF BEER TO STAY OR TO GO | 190

### **WINE**

WHITE Sauvignon Blanc | 80 / 360
WHITE Riesling | 100 / 450
WHITE Chardonnay | 110 / 495
ROSÉ Southern France | 80 / 360
ROSÉ Pinot Noir | 110 / 495
FUNKY WINE - ask the waiter
RED Pinot Noir | 110 / 495
Buy bottles to go and save 100 per bottle



Aperol Spritz | 130 Gin & Tonic | 115

## **NON-ALCOHOLIC**

Juice | 35 Sodas | 25 Water | 25

