

BAR MENU

VELKOMMEN TIL MARCHAL RESTAURANT & BAR. VORES MISSION ER AT GIVE DEM EN UNIK OPLEVELSE, OG VI HAR DERFOR FYLDT VORES BAR MED DE MEST SPÆNDENDE PRODUKTER INSPIRERET AF DET ENGELSKE MED ET FRANSK TWIST. FINDER DE IKKE HVAD DE SØGER, SPØRG VENLIGST DERES BARTENDER.

WELCOME TO MARCHAL RESTAURANT & BAR. OUR MISSION IS TO GIVE YOU AN UNIQUE EXPERIENCE, THEREFORE IT IS STOCKED WITH THE MOST EXCITING PRODUCTS INSPIRED BY THE ENGLISH WITH A FRENCH TWIST. IF YOU DO NOT FIND WHAT YOU ARE LOOKING FOR, PLEASE ASK YOUR BARTENDER.

BAREN ER ÅBEN ALLE DAGE KL. 12.00 TIL 01.00

THE BAR IS OPEN EVERY DAY 12PM UNTIL 1AM

COCKTAILS SERVERES KL. 14.00 – 00.30

COCKTAILS ARE SERVED 2PM – 12.30AM

KØKKENET ER ÅBENT SØNDAG – TORS DAG KL. 12.00 – 22.00 OG

FREDAG & LØRDAG KL. 12.00 – 23.00

THE KITCHEN IS OPEN SUNDAY – THURSDAY 12PM – 10PM AND

FRIDAY & SATURDAY 12PM – 11PM

FOR INFORMATION OM ALLERGENER, SCAN VENLIGST QR KODEN /
FOR INFORMATION REGARDING ALLERGENS, PLEASE SCAN THE QR CODE



CHAMPAGNE	DKK/€
POL ROGER, BRUT	
GLAS / GLASS	195 / 28
½ FLASKE / ½ BOTTLE	550 / 79
FLASKE / BOTTLE	995 / 142
NV. MOËT & CHANDON, BRUT	
GLAS / GLASS	195 / 28
FLASKE / BOTTLE	995 / 142
BILLECART-SALMON, BRUT RÉSERVE	
GLAS / GLASS	195 / 28
FLASKE / BOTTLE	995 / 142
BILLECART-SALMON, ROSÉ	
GLAS / GLASS	250 / 36
FLASKE / BOTTLE	1300 / 186
NV. CHARLES HEIDSIECK, RÉSERVE BRUT	
GLAS / GLASS	200 / 29
FLASKE / BOTTLE	995 / 142
NV. RUINART, "BLANC DE BLANCS"	
GLAS / GLASS	375 / 54
FLASKE / BOTTLE	2000 / 286
NV. KRUG, GRANDE CUVÉE, 173EME	
GLAS / GLASS	550 / 79
FLASKE / BOTTLE	3500 / 500
2011 KRUG	
GLAS / GLASS	1200 / 172
FLASKE / BOTTLE	6000 / 857
LES CINQ FILLES, BLANC DE BLANCS, ZERO DOSAGE	
GLAS / GLASS	480 / 69
FLASKE / BOTTLE	2400 / 343
NV. "SKAGEN", ROSÉ	
GLAS / GLASS	380 / 54
FLASKE / BOTTLE	1900 / 272
NV. "SKAGEN", BRUT	
GLAS / GLASS	380 / 54
FLASKE / BOTTLE	1900 / 272

CHAMPAGNE

DKK / €

CUVÉE PRESTIGE

2013 BILLECART-SALMON, BRUT RÉSERVE	2200 / 314
2015 VEUVE CLICQUOT, PONSARDIN, LA GRANDE DAME	4000 / 572
2015 POL ROGER, SIR WINSTON CHURCHILL	5500 / 786
2015 LOUIS ROEDERER, BRUT CRISTAL	7000 / 1000
2011 KRUG	7500 / 1071

ROSÉ PRESTIGE

2018 POL ROGER, ROSÉ	1900 / 272
NV. RUINART, ROSÉ	2000 / 286
NV. BOLLINGER, ROSÉ	1900 / 272
NV. KRUG, ROSE, EDITION 29EME	8000 / 1143
2009 DOM PERIGNON, ROSE	7500 / 1071

HVIDVIN / WHITE WINE

PR. GLAS / BY THE GLASS

DKK / €

2023 TRIMBACH, RIESLING, VIEILLES VIGNES	150 / 22
2024 DOMAINE MERLIN CHERRIER, SANCERRE	150 / 22
2022 C.NICOLLE, CHABLIS, LES FOURNEAUX, 1.CRU	165 / 24
2024 CLOUDY BAY, SAUVIGNON BLANC	200 / 29
2022 MAISON CHANZY, RULLY, LA CRÉE	180 / 26

RØDVIN / RED WINE

PR. GLAS / BY THE GLASS

2020 CHÂTEAU DE BEAUREGARD, FLEURIE	140 / 20
2021 MAURO MOLINO, BAROLO	200 / 29
2017 CHÂTEAU QUINAULT L'ENCLOS, GRAND CRU	230 / 33
2024 FRÉDÉRIC ESMONIN, GEVREY-CHAMBERTIN	240 / 34
2023 DUMOL, WESTER REACH, RUSSIAN RIVER VALLEY, PINOT NO	375 / 54
2020 CHATEAU GISCOURS, 3EME CRU CLASSE	500 / 64

ROSÉVIN / ROSÉ WINE

PR. GLAS / BY THE GLASS

2024 MAISON GALOUPET, "G", PROVENCE	120 / 17
2024 MINUTY PRESTIGE, CÔTES DE PROVENCE	135 / 19
2023 ULTIMATE, CÔTES DE PROVENCE	145 / 21
2022 CHATEAU GALOUPET, CRU CLASSE, PROVENCE	200 / 29

DESSERTVIN / SWEET WINE

PR. GLAS / BY THE GLASS

2023 DOMAINE DES BAUMARD, COTEAUX DU LAYON, LOIRE	135 / 19
NV. MALVIRA, BRACHETTO, BIRBET SPUMANTE	140 / 20
2010 NIEPOORT COLHEITA, PORT	150 / 22

PREMIUM COCKTAILS

SERVERES FRA KL. 14.00 – 00.15 / SERVED FROM 2PM – 12.15AM

DKK / €

LOUIS XIII SAZARAC 8000 / 1143
HOMEMADE COGNAC SYRUP, BITTERS, AND A SPRAY OF ABSINTH
BOOZY - DELICATE

MACALLAN M DECANTER OLD FASHION 15000 / 2143
HOMEMADE BITTERS, MACALLAN 12 SYRUP
SMOKEY – STIFF – SAVORY

EXCLUSIVE PORNSTAR MARTINI 500 / 72
BELVEDERE FOREST, VANILLA, PASSION FRUIT SYRUP, KRUG CHAMPAGNE
FRESH – SWEET – FRUITY

MACALLAN 18 ROB ROY 800 / 114
BAROLO SUPERIOR LIMITED VERMOUTH FROM DEL PROFESSORE,
BOOZY – SWEET – SAVORY

JULIO’S DROP 800 / 114
DON JULIO 1942 TEQUILA, SPLASHES OF APRICOT-LIME SUGAR, BITTERS
AND RUINART BLANCS DE BLANCS.
FRUITY – BUBBLY - FRESH

MICHTER’S 10 RYE MINT JULEP 800 / 114
BOURBON SYRUP AND MINT COMBINED WITH MICHTER’S 10 RYE
FRESH - SLIGHTLY ON THE SWEATER SIDE

D'ANGLETERRE COCKTAILS

EN HYLDEST TIL NORDISK RAFFINEMENT OG VINTERENS STILLE OVERFLOD.
HVER COCKTAIL ER KOMPONERET MED PRÆCISION — EN SAMTALE MELLEM DANSK ARV, FINT
HÅNDVÆRK OG SÆSONENS SUBTILE POESI /
*AN ODE TO NORDIC REFINEMENT AND THE QUIET INDULGENCE OF WINTER.
EACH COCKTAIL IS COMPOSED WITH PRECISION — A DIALOGUE BETWEEN DANISH HERITAGE,
FINE CRAFTSMANSHIP, AND THE SEASON'S SUBTLE POETRY.*

	DKK / €
GAMMEL FASHIONED STAUNING SMOKE, CHERRY HEERING, HONEY <i>SMOKY – MELLOW – SOPHISTICATED</i>	295 / 40
GLØGG NEGRONI CPH ORANGE, AROMATIC VERMOUTH, CAMPARI, WINTER SPICE <i>WARM – SPICED – TIMELESS</i>	195 / 29
VINTERSUR AALBORG DILL AKVAVIT, BULLET 10, LINGONBERRY, LEMON <i>BRIGHT – NORDIC - REFINED</i>	175 / 25
RØGET ÆBLEMULE AALBORG TAFFEL AKVAVIT, ALTAMURA VODKA, SMOKED APPLE, GINGER BEER <i>CRISP – AROMATIC – COMFORTING</i>	175 / 25
DANSK FLIP EMINENTE RUM, CHERRY HEERING, MAPLE, WHOLE EGG <i>SILKY – INDULGENT – VELVETY</i>	179 / 27
KOMPAS MANHATTAN STAUNING RYE, LINIE AKVAVIT, VERMOUTH BLEND <i>ELEGANT – SPICED – DEEP</i>	215 / 30
HASSELNØD ESPRESSO BELVEDERRE VODKA, ESPRESSO, FRANGELICO, LUCANO CAFFE' CORDIALE <i>VELVET – NUTTY – OPULENT</i>	215 / 30
NORDISK PALOMA FURY AKVAVIT, DON JULIO BLANCO, GRAPEFRUIT, LINGONBERRY, SODA <i>FRESH – RADIANT – URBAN</i>	225 / 32
KØBENHAVN BOULEVARDIER MITCHER'S BOURBON, OP ANDERSEN GYLDEN AKVAVIT, CAMPARI, VERMOUTH <i>BOLD – COMPLEX – URBAN</i>	225 / 32
KONGENS COLA GRAPPA MAROLO, CASSIS, LICORICE, LEMON, AMARO AVERNA <i>PLAYFUL – REGAL - DISTINCTIVE</i>	265 / 36

D'ANGLETERRE MOCKTAILS

EN INVITATION TIL AT NYDE DET MED KLARHED OG YNDE.
VORES ALKOHOLFRIE KREATIONER ER SKABT I SAMME ÅND AF EXCELLENCE –
LAGDELTE, AFBALANCEREDE OG MED EN UDPRÆGET NORDISK SMAGSPROFIL,
ELEGANCE UDEN OVERDRIVELSE /

*AN INVITATION TO INDULGE IT WITH CLARITY AND GRACE.
OUR NON-ALCOHOLIC CREATIONS ARE CRAFTED IN THE SAME SPIRIT OF
EXCELLENCE - LAYERED, BALANCED, AND DISTINCTLY NORDIC FLAVOUR WITH
COMPROMISE, ELEGANCE WITHOUT EXCESS.*

	DKK / €
NORDISK BÆRGLØD NORDIC BERRIES, LEMON, SODA <i>VIVID – REFRESHING – BRIGHT</i>	125 / 14
ÆBLE & RØG SMOKED APPLE, CITRUS, GINGER BEER <i>VIVID – REFRESHING – BRIGHT</i>	125 / 14
HONNINGSOL HONEY, CHAMOMILE, CITRUS, SODA <i>GOLDEN – GENTLE – UPLIFTING</i>	125 / 14
VINTERSKOV ASSAM TEA, MAPLE, ORANGE <i>DEEP – EARTHY – TRANQUIL</i>	125 / 14
NORDLYS BERRY, HONEY, LEMON, DILL DUST <i>DELICATE – NORTHERN – SERENE</i>	125 / 14
PRINSENS COLA LICORICE, CITRUS, SODA <i>BALANCED – PLAYFULL - NORDIC</i>	125 / 14

ØL / BEER

DKK / €

CARLSBERG FADØL / CARLSBERG DRAFT BEER	75 / 11
CARLSBERG ALKOHOLFRI / CARLSBERG NON-ALCOHOLIC	50 / 7
ERDINGER ALKOHOLFRI / NON-ALCOHOLIC 0,5	75 / 11
KRONENBOURG 1664 BLANC 0,0%	75 / 11
JACOBSEN: YAKIMA IPA, BROWN ALE	70 / 10
KRONENBOURG 1664 BLANC	70 / 10
GRIMBERGEN BLONDE / DOUBLE AMBRÉE	70 / 10

SODAVAND & JUICE / SOFT DRINKS

DIVERSE SODAVAND / ASSORTED SOFT DRINKS	50 / 7
FEVER TREE: INDIAN / MEDITERRANEAN / ELDERFLOWER	50 / 7
ISKILDE MINERALVAND / STILL WATER / SPARKLING (0,33 L.)	50 / 7
ISKILDE MINERALVAND / STILL WATER / SPARKLING (0,75 L.)	75 / 11
D'ANGLETERRE FILTERED WATER, STILL / SPARKLING	60 / 9
ICE TEA: FERSKEN ELLER CITRON / PEACH OR LEMON	50 / 7
RED BULL: ALMINDELIG ELLER SUKKERFRI / REGULAR OR SUGAR FREE	50 / 7
TOMATJUICE / TOMATO JUICE	55 / 8
APPELSINJUICE / ORANGE JUICE	75 / 11
CRAFT: ELDERFLOWER-RHUBARB-LEMON-LIME	60 / 9
ØSTERBERG ORGANIC : LEMON VERBENA OR ELDERFLOWER	50 / 7

KAFFE / COFFEE

KAFFE / COFFEE	60 / 9
KOFFEINFRI KAFFE / DECAFFINATED COFFEE	60 / 9
ESPRESSO	60 / 9
CAPPUCCINO	60 / 9
CAFÉ LATTE	60 / 9
VARM CHOKOLADE / HOT CHOCOLATE	75 / 11

SERVERES MED / SERVED WITH

SØDMÆLK / WHOLE MILK, MINIMÆLK / LOW-FAT MILK, SOJADRIK / SOY MILK,
MANDELDRIK / ALMOND MILK, HAVREDRIK / OAT MILK, VARM MÆLK / HOT MILK,
KOLD MÆLK / COLD MILK, CITRON / LEMON, INGEFÆR / GINGER, HONNING / HONEY

VORES KAFFE FRA NESPRESSO ER 100% CO2-NEUTRAL /
OUR COFFEE FROM NESPRESSO IS 100% CO2-NEUTRAL

TE / TEA

DKK / €

GRØN TE / GREEN TEA

GRØN TE FREMSTILLES VED NÆNSOMT AT STANDSE OXIDATION AF DE FRISKHØSTEDE BLADE GENNEM DAMPNING ELLER LET RISTNING. DENNE PROCES BEVARER TEENS NATURLIGE KARAKTER OG FINE NUANCER OG ER KENDETEGNET VED SIN RENE, DELIKATE SMAG OG FRISKE AROMA.

GREEN TEA IS PRODUCED BY GENTLY HALTING THE OXIDATION OF FRESHLY HARVESTED LEAVES THROUGH STEAMING OR LIGHT ROASTING. THIS CAREFUL PROCESS PRESERVES THE TEA'S NATURAL QUALITIES AND SUBTLE AROMAS AND IS FOR ITS PURE, DELICATE FLAVOUR AND FRESH CHARACTER.

GREEN FRAGRANT JADE, A.C PERCHS 60 / 9
SØD – FRUGTIG – FRISK – DELIKAT / SWEET – FRUITY – FRESH – DELICATE

GREEN QUINCE TEA, COCOON TEA ARTISANS 60 / 9
FRISK – FRUGTIG – BLID – AROMATISK / FRESH – FRUITY – MILD AROMATIC

HVID TE / WHITE TEA

HVID TE FREMSTILLES AF UNGE, UUDVIKLEDE KNOPPER OG BLADE FRA CAMELLIA SINENSIS-PLANTEN. DEN GENNEMGÅR MINIMAL FORARBEJDNING OG OXIDATION, HVILKET BEVARER DENS LYSE FARVE OG SUBTILE, BLIDE SMAGSPROFIL.

WHITE TEA IS MADE FROM YOUNG, UNOPENED BUDS AND LEAVES OF THE CAMELLIA SINENSIS PLANT. IT UNDERGOES MINIMAL PROCESSING AND OXIDATION, PRESERVING ITS LIGHT COLOR AND SUBTLE, GENTLE FLAVOR PROFILE.

WHITE TEMPLE, A.C PERCHS 60 / 9
SØDELIG – TROPISK – FRISK – FRUGTIG / SWEET – TROPICAL – FRESH – FRUITY

ORGANIC WHITE TEA, COCOON TEA ARTISANS 60 / 9
DELIKAT – FRISK – CITRUS – AROMATISK / DELICATE – FRESH – CITRUSY – AROMATIC

WHITE MULBERRY, A.C PERCHS 60 / 9
FRUGTIG – HONNINGAGTIG – EKSOTISK – BLØD / FRUITY – HONEYED – EXOTIC – SMOOTH

PEARL JASMIN, A.C PERCHS 60 / 9
DELIKAT – FLORAL – CREMET – BLØD / DELICATE – FLORAL – CREAMY – SMOOTH

SORT TE / BLACK TEA

SORT TE FREMSTILLES VED EN FULDSTÆNDIG OXIDATIONSPROCES AF BLADENE FRA CAMELLIA SINENSIS-PLANTEN. DENNE FREMSTILLINGSMETODE GIVER TEEN DENS KARAKTERISTISKE MØRKE FARVE OG KOMPLEKSE SMAGSPROFIL.

BLACK TEA IS PRODUCED THROUGH A COMPLETE OXIDATION PROCESS OF LEAVES FROM THE CAMELLIA SINENSIS PLANT. THIS METHOD IMPARTS THE TEA'S DISTINCTIVE DARK COLOR AND COMPLEX FLAVOR PROFILE.

EARL GREY, A.C PERCHS 60 / 9
FRISK – CITRUS – BLØD – AROMATISK / *FRESH – CITRUSY – SMOOTH – AROMATIC*

ENGLISH BREAKFAST, A.C PERCHS 60 / 9
FYLDIG – MALTET – FRUGTIG – AROMATISK / *FULL-BODIED – MALTY – FRUITY – AROMATIC*

DARJEELING 2ND FLUSH, A.C PERCHS 60 / 9
FYLDIG – AROMATISK – NØDDEAGTIG / *FULL-BODIED – AROMATIC – NUTTY*

ASSAM FTGBOP, A.C PERCHS 60 / 9
KRAFTIG – MALTET – FYLDIG – TØR / *ROBUST – MALTY – FULL-BODIED – DRY*

URTETE / HERBAL TEA

URTE TE FREMSTILLES AF TØRREDE BLOMSTER, BLADE, FRUGTER OG RØDDER – UDEN TEPLANTEN CAMELLIA SINENSIS – OG ER DERFOR NATURLIGT FRI FOR KOFFEIN. HVER BLANDING BYDER PÅ EN HARMONISK SAMMENSÆTNING AF SMAG OG AROMA, OFTE MED BEROLIGENDE, OPKVIKKENDE ELLER AROMATISKE EGENSKABER.

HERBAL TEA IS MADE FROM DRIED FLOWERS, LEAVES, FRUITS, AND ROOTS – WITHOUT THE TEA PLANT CAMELLIA SINENSIS – AND IS THEREFORE NATURALLY CAFFEINE-FREE. EACH BLEND OFFERS A HARMONIOUS COMBINATION OF FLAVOR AND AROMA, OFTEN WITH SOOTHING, REFRESHING, OR AROMATIC PROPERTIES.

COOL HERBAL, A.C PERCHS 60 / 9
FRISK – MYNTE – FRUGTAGTIG – SØD / *FRESH – MINTY – FRUITY – SWEET*

ORGANIC HERBAL BLEND, COCOON TEA ARTISANS 60 / 9
BEROLIGENDE – FRISK – SØDLIG – KRYDRET / *SOOTHING – FRESH – SWEET – SPICY*

ROOIBOS VANILLA, A.C PERCHS 60 / 9
BLØD – CREMET – SØD – VANILJEPRÆGET / *SMOOTH – CREAMY – SWEET – VANILLA-ROUNDED*

KAMILLE / CHAMOMILE, A.C PERCHS 60 / 9
SØDLIG – BLØD – BEROLIGENDE / *SWEET – SOFT – CALMING*

FRISK MYNTE & INGEFÆR TE / FRESH MINT AND GINGER TEA 60 / 9

PRESTIGE SPIRITUS / PRESTIGE SPIRITS

DKK / €

COGNAC

HENNESSY IMPERIAL	
1 CL.	700 / 100
3 CL.	2100 / 300
RICHARD HENNESSY	
1 CL.	1667 / 238
3 CL.	5000 / 714
REMY MARTIN LOUIS XIII	
1 CL.	1333 / 191
3 CL.	4000 / 572
A.E. DOR NO. 11	
1 CL.	1000 / 143
3 CL.	3000 / 429

AMERICAN WHISKEY / BOURBON

MICHTER'S BOURBON 20 YEARS OLD	
1 CL.	1300 / 186
3 CL.	3900 / 557
PAPPY VAN WINKLE, 15 YEARS	
1 CL.	2300 / 329
3 CL.	6900 / 986

SINGLE MALT WHISKY

MACALLAN, 30 YEARS	
1 CL.	2500 / 357
3 CL.	7500 / 1071
MACALLAN, 25 YEARS	
1 CL.	1600 / 229
3 CL.	4600 / 657

GIN (3 CL.)	DKK / €
TANQUERAY	75 / 11
PLYMOUTH	75 / 11
PLYMOUTH SLOE GIN	75 / 11
HERBIE ZERO PROOF	75 / 11
HENDRICK'S	125 / 18
THE BOTANIST	85 / 12
PLYMOUTH NAVY STRENGTH	85 / 12
D'ANGLETERRE LONDON DRY	95 / 14
GERANIUM 55	125 / 18
TANQUERAY NO. 10	125 / 18
HERNÖ	125 / 18
MONKEY 47	125 / 18
SCAPEGRACE BLACK	125 / 18
SCAPEGRACE GOLD	165 / 24
NORTH ATLANTIC DRY GIN	125 / 18
COPENHAGEN DISTILLERY, ORANGE	125 / 18
SIPSMITH	125 / 18
KI NO BI	165 / 24
COPENHAGEN DISTILLERY, DRY GIN	175 / 25

VODKA (3 CL.)	
KETEL ONE	75 / 11
BELVEDERE	125 / 18
GREY GOOSE	125 / 18
BOATYARD	125 / 18
HAKU, SUNTORY	125 / 18
CÎROC	175 / 25

TEQUILA (3 CL.)	DKK / €
DON JULIO BLANCO	110 / 16
DON JULIO REPOSADO	135 / 19
DON JULIO ANEJO	150 / 22
DON JULIO 1942	425 / 57
VOLCAN XA LUMINOUS	450 / 61
CLASE AZUL, PLATA	300 / 43
CLASE AZUL, REPOSADO	500 / 71
FORTALEZA, BLANCO	120 / 17

MEZCAL (3 CL.)	
LOS DANZANTES JOVEN	155 / 22
DEL MAGUEY VIDA	110 / 16
EL JOLGORIN BARRIL	295 / 42

RUM (3 CL.)	
PAMPERO BLANCO	75 / 11
PAMPERO ANIVERSARIO	125 / 18
PLANTATION GRANDE RESERVE	85 / 12
PLANTATION X.O. 20 ANNIVERSARIO	125 / 18
ZACAPA, 23 YEARS	125 / 18
ZACAPA, XO	275 / 39
EL DORADO 21	225 / 32
EMINENTE RESERVA	125 / 18
DIPLOMÁTICO SELECCIÓN DE FAMILIA	125 / 18
FOURSQUARE, ABSOLUTIO SINGLE BLENDED RUM	395 / 57

BLENDED SCOTCH WHISKY (3 CL.)	
MONKEY SHOULDER	85 / 12
JOHNNIE WALKER BLACK	85 / 12
JOHNNIE WALKER BLUE	365 / 57

SINGLE MALT WHISKY (3 CL.)	DKK / €
MACALLAN, 12 YEARS DOUBLE CASK	195 / 28
MACALLAN 15 YEARS DOUBLE CASK	295 / 42
MACALLAN THE HARMONY COLLECTION RICH CACAO	350 / 50
MACALLAN THE HARMONY COLLECTION VIBRANT OAK	350 / 50
MACALLAN, 18 YEARS SHERRY CASK	500 / 72
MACALLAN 30 YEARS	7500 / 1071
MACALLAN M DECANTER	11000 / 1572
MACALLAN, 25 YEARS	4600 / 657
GLENMORANGIE X	75 / 11
GLENMORANGIE, 10 YEARS	90 / 13
GLENMORANGIE, 12 YEARS, LASANTA	110 / 16
GLENMORANGIE, 18 YEARS	195 / 28
GLENMORANGIE, SIGNET	395 / 57
ARDBEG, 10 YEARS	95 / 14
TALISKER, 10 YEARS	125 / 18
OBAN 14 YEARS	195 / 28
HIGHLAND PARK, 12 YEARS	125 / 18
HIGHLAND PARK, 18 YEARS	265 / 38
LAPHROAIG, 10 YEARS QC	125 / 18
LAGAVULIN, 16 YEARS	145 / 21
GLENFIDDICH RESERVE, 18 YEARS	195 / 28

IRISH WHISKEY (3 CL.)	DKK / €
JAMESON	75 / 11
RED BREAST, 12 YEARS	125 / 18

DANISH WHISKY (3 CL.)	
STAUNING, SMOKE	145 / 21
STAUNING, RYE	115 / 16
STAUNING, KAOS	135 / 19
CPH. DISTILLERY, RARE SINGLE MALT, WHISKY AQUAVIT CASK	695 / 99

JAPANESE WHISKY (3 CL.)	
NIKKA FROM THE BARREL	95 / 14
YAMAZAKI, 12 YEARS	585 / 84
YAMAZAKI, 18 YEARS	3300 / 472
HIBIKI, JAPANESE HARMONY	225 / 31

AMERICAN WHISKEY / BOURBON (3 CL.)	
BULLEIT BOURBON	90 / 13
BULLEIT RYE	90 / 13
BUFFALO TRACE	95 / 14
WOODFORD RESERVE	125 / 18
RITTENHOUSE	125 / 18
MICHTER´S BOURBON	125 / 18
MICHTER´S STRAIGHT RYE	125 / 18
MICHTER´S SOUR MASH	125 / 18
MICHTER´S SOUR MASH CELEBRATION	12000 / 1714
MICHTER´S TOASTED BARREL BOURBON 2020 EDT.	225 / 32
MICHTER´S BARREL STRENGTH RYE 2022 EDT.	350 / 50
MICHTER´S BOURBON 10 YEARS OLD, SINGLE BARREL RYE	375 / 54
MICHTER´S BOURBON 20 YEARS OLD LIMITED RELEASE 2022	3900 / 557
WHISTLE PIG RYE 10 YEARS	175 / 25
WHISTLE PIG RYE 15 YEARS	395 / 57
PAPPY VAN WINKLE, 12 YEARS	3200 / 457
PAPPY VAN WINKLE, 15 YEARS	6900 / 986
PAPPY VAN WINKLE, 23 YEARS	14000 / 2000

COGNAC (3 CL.)	DKK / €
A.E. DOR XO	195 / 28
A.E. DOR NO. 7	400 / 57
A.E. DOR NO.11	3000 / 429
TESSERON, COMPOSITION	165 / 24
TESSERON, LOT. NO. 76	395 / 57
TESSERON, LOT. NO. 29	1650 / 236
TESSERON, EXTREME	8000 / 1143
LAFITE ROTHSCHILD, TRES VIEILLE RESERVE	3200 / 457
CHATEAU DE BEAULON VSOP	85 / 12
HENNESSY VERY SPECIAL	85 / 12
HENNESSY XO	350 / 50
HENNESSY PARADISE	1100 / 157
HENNESSY IMPERIAL	2100 / 300
RICHARD HENNESSY	5000 / 714
REMY MARTIN LOUIS XIII	4000 / 572

ARMAGNAC (3 CL.)	
CHATEAU DE LAUBADE, INTEMPOREL HORS D' AGE	130 / 19
CHATEAU DE LAUBADE, X.O	145 / 21
CHÂTEAU INTEMPOREL N5	300 / 43

CALVADOS (3 CL.)	
CHRISTIAN DROUIN, SELECTION	75 / 11
CHRISTIAN DROUIN, PAYS D`AUGE, RESERVE DES FIEFS	135 / 19
CHRISTIAN DROUIN, 20 ANS	255 / 37

FINE / MARC / GRAPPA (3 CL.)	
FINE DE BOURGOGNE ROULOT	175 / 25
VIEUX MARC DE BOURGOGNE, DOMAINE VIEUX TELEGRAPHE	155 / 22
MARC DE BOURGOGNE, HORS D'AGE, CARTRON, 15 YEARS	110 / 16
MARC DE BOURGOGNE, DOMAINE ROMANEE CONTI	500 / 72
GRAPPA BERTA - ELISI	125 / 18
GRAPPA BERTA DI MOSCATO, VALDAVI	125 / 18
GRAPPA BERTA, DI BRACHETTO	125 / 18
GRAPPA BERTA, DI BARBERA, NIBBIO	125 / 18
GRAPPA BERTA, TRE SOLI TRE	265 / 38

VERMOUTH (3 CL)	DKK / €
ANTICA FÓRMULA	75 / 11
VERMOUTH DI TORINO COCCHI	85 / 12
DEL PROFESSORE BIANCO CLASSICO VERMOUTH	85 / 12

EAU DE VIE (3 CL.)	
POIRE WILLIAM, F.E. TRIMBACH	75 / 11
FRAMBOISE, F.E. TRIMBACH	65 / 9
FRAMBOISE, ROULOT	195 / 28
POIRE WILLIAM, ROULOT	195 / 28
KIRSCH, RENE DE MISCAULT	85 / 12
2008 BASLER KIRSCH, ROCHELT	500 / 72
2011 WILLIAMSBIRNE, ROCHELT	500 / 72

SNAPS / AOUAVIT (3 CL.)	
LINIE AKVAVIT	75 / 11
PORSE	75 / 11
JUBILÆUMS	75 / 11

LIKØR / LIOUEUR (3 CL.)	
COINTREAU	75 / 11
GRAND MARNIER, RED	75 / 11
GRAND MARNIER, CUVÉE DU CENTENAIRE	195 / 28
DRAMBUË	75 / 11
LIQUEUR D`ABRICOT, ROULOT	100 / 14
BENEDICTINE DOM	75 / 11
AMARETTO	75 / 11
FERNET BRANCA	75 / 11
SAMBUCA	75 / 11
BÈRTO BITTER	85 / 12
CAMPARI	75 / 11
COPENHAGEN DISTILLERY, MC COFFEE LIQUOR	75 / 11
BAILEY’S IRISH CREAM	75 / 11

SNACKS

DKK / €

GILLARDEAU ØSTERS NATUREL MED GRILLET CITRON, TABASCO OG SKALOTTELØGSVINAIGRETTE / GILLARDEAU OYSTERS NATUREL WITH GRILLED LEMON, TABASCO AND SHALLOTS VINAIGRETTE	
3 STK. / 3 PIECES	195 / 28
6 STK. / 6 PIECES	350 / 50
50 G. ROSSINI GOLD SELECTED BY MARCHAL	1800 / 257
50 G. ROSSINI OSCIETRA GOLD SELECTION	2300 / 329
50 G. ROSSINI BELUGA	4400 / 628
50 G. GASTRO UNIKA OSCIETRA	2200 / 314
50 G. GASTRO UNIKA PLATINUM	2000 / 286
CAVIAR SERVERET MED BLINIS, URTE CRÉME OG VAGTELÆG / ALL CAVIAR SERVED WITH BLINIS, HERB CREAM AND QUAIL EGGS	
JAMON IBERICO MED PARMIGIANO, OLIVEN OG SALTEDE MANDLER / JAMON IBERICO WITH PARMIGIANO, OLIVES AND SALTED ALMONDS	495 / 71
GOUGÈRES MED TRØFFELCREME OG COMTÉ (4 STK.) / GOUGÉRES WITH TRUFFLE CREAM AND COMTÉ (4 PIECES)	150 / 21
BIKINI TOST MED JAMBON DE PARIS, COMTÉ OG TRØFFEL / BIKINI TOAST WITH JAMBON DE PARIS, COMTÉ AND TRUFFLE	225 / 31
TRØFFEL FRITTER MED TRØFFEL MAYONNAISE / TRUFFLE FRIES WITH TRUFFLE MAYONNAISE	150 / 22
POMME FRITTER MED CAVIAR DIP / POTATOES FRIES WITH CAVIAR DIP	185 / 25
SPRØDSTEGT DANSK PIGHVAR SLIDER MED SAUCE TATAR OG POMMES FRITES / CRISPY DANISH TURBOT SLIDER WITH SAUCE TARTARE AND FRENCH FRIES	195 / 28
HUMMER SLIDER MED AVOCADO, MANZANO TOMAT. SKALOTTELØG, SAUCE COCKTAIL OG SØDE CHILI CHIPS / LOBSTER SLIDER WITH AVOCADO, MANZANO TOMATO, SHALLOTS, SAUCE COCKTAIL AND SWEET CHILI CHIPS	245 / 35
WAGYU SLIDER MED LØGKOMPOT, SYLTET AGURK, WASABI-YUZU MAYONNAISE OG POMMES FRITES / WAGYU SLIDER WITH ONION COMPOTE, PICKLED CUCUMBER, WASABI-YUZU MAYONNAISE AND FRENCH FRIES	495 / 71
A5 WAGYU TATAKI MED HVID SOYA, CHILI OG CAVIAR / A5 WAGYU TATAKI WITH WHITE SOY, CHILI AND CAVIAR	595 / 80
SPRØD KYLLING MED SORT HVIDLØG OG CAVIAR / CHRISPY CHICKEN WITH BLACK GARLIC & CAVIAR	195 / 27
OTORO TUN MED AVOCADO, SESAM OG CAVIAR / OTORO TUNA WITH AVOCADO, SESAME AND CAVIAR	495 / 67

KONDITORI / PASTRY

	DKK / €
HJEMMELAVET IS (PER KUGLE) / <i>HOMEMADE ICE CREAM (PER SCOOP)</i> CHOKOLADE / <i>CHOCOLATE</i> VANILJE / <i>VANILLA</i>	80 / 11
ÆBLESORBET / <i>APPLE SORBET</i>	60 / 9
CAFÉ GOURMAND - UDVALG AF TRE SLAGS PETIT FOURS / <i>SELECTION OF THREE PETIT FOURS</i>	150 / 21
SIGNATUR CHOKOLADE OG CAVIAR SURPRISE / <i>SIGNATURE CHOCOLATE AND CAVIAR SURPRISE</i>	395 / 53
FASTELAVNSBOLLE SALT KARAMEL OG VANILJE / <i>SALTED CARAMEL AND VANILLA</i> ANANAS, YUZU OG KOKOS / <i>PINEAPPLE, YUZU AND COCONUT</i>	125 / 18
FASTELAVNSBOLLE MED CAVIAR / <i>FASTELAVNSBOLLE WITH CAVIAR</i>	425 / 57