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 – TORSDAG 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*	250 / 36
FLASKE / *BOTTLE*	1250 / 179
AYALA, ROSE, BRUT	
GLAS / *GLASS*	275 / 39
FLASKE / *BOTTLE*	1375 / 196
BILLECART-SALMON, ROSÉ	
FLASKE / *BOTTLE*	1875 / 268
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, 174EME	
GLAS / *GLASS*	550 / 79
FLASKE / *BOTTLE*	3500 / 500
2013 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'', ROSÈ	
GLAS / *GLASS*	380 / 54
FLASKE / *BOTTLE*	1900 / 272
NV. ''SKAGEN'', BRUT	
GLAS / *GLASS*	380 / 54
FLASKE / *BOTTLE*	1900 / 272

CHAMPAGNE

DKK / €

CUVÉE PRESTIGE

PR. FLASKE / *BY THE BOTTLE*

2013 BILLECART-SALMON, BRUT RÉSERVE	2200 / 314
2018 VEUVE CLICQUOT, PONSARDIN, LA GRANDE DAME	4400 / 629
2015 POL ROGER, SIR WINSTON CHURCHILL	5500 / 786
2015 LOUIS ROEDERER, BRUT CRISTAL	7000 / 1000
2013 KRUG	6000 / 857

ROSÉ PRESTIGE

PR. FLASKE / *BY THE BOTTLE*

2019 POL ROGER, ROSÉ	2000 / 286
NV. RUINART, ROSÉ	2000 / 286
NV. BOLLINGER, ROSÉ	1900 / 272
NV. KRUG, ROSE, EDITION 29EME	8000 / 1143
2009 DOM PERIGNON, ROSE	7500 / 1071

ALKOHOLFRI/ NON ALCOHOL

PR. FLASKE / *BY THE BOTTLE*

NV. LIGHT HOUSE, WHITE	450 / 64
NV. LIGHT HOUSE, RED	450 / 64
NV. COPENHAGEN SPARKLING TEA (BLÅ)	500 / 72
NV. FRENCH BLOOM, FRENCH SPARKLING ROSE	1100 / 157
NV. RICHARD JUHLIN, BLANC DE BLANCS, SPARKLING WHITE	600 / 86

HVIDVIN / WHITE WINE

PR. GLAS / *BY THE GLASS*

		DKK / €
2023	NIKOLAIHOF, GRÜNER VELTLINER, FEDERSPIEL	150 / 22
2025	DOMAINE MERLIN CHERRIER, SANCERRE	150 / 22
2023	DOMAINE CHARLY NICOLLE, CHABLIS, ANTE	165 / 24
2025	CLOUDY BAY, SAUVIGNON BLANC	200 / 29
2022	MAISON CHANZY, RULLY, LA CRÉE	180 / 26

RØDVIN / RED WINE

PR. GLAS / *BY THE GLASS*

2022	BRAIDA. MONTEBRUNA, BARBERA D`ASTI	150 / 21
2021	GIOVANNI ROSSO, BAROLO, SERRALUNGA	220 / 31
2020	MACÀN, CLÀSICO, RIOJA	225 / 32
2023	DOMAINE FAIVELEY, GEVREY-CHAMBERTIN, VIEILLES VIGNES	285 / 41

ROSÉVIN / ROSÉ WINE

PR. GLAS / *BY THE GLASS*

2025	MAISON GALOUPET, "G", PROVENCE	120 /17
2025	MINUTY PRESTIGE, CÔTES DE PROVENCE	135 / 19
2025	ULTIMATE, CÔTES DE PROVENCE	145 / 21
2024	CHATEAU GALOUPET, CRU CLASSE, PROVENCE	200 / 29

DESSERTVIN / SWEET WINE

PR. GLAS / *BY THE GLASS*

2024	DOMAINE DES BAUMARD, COTEAUX DU LAYON, LOIRE	135 / 19
NV.	MALVIRA, BRACHETTO, BIRBET SPUMANTE	140 / 20
2013	NIEPOORT COLHEITA, PORT	165 / 24

PREMIUM COCKTAILS COLLECTION

DKK / €

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

DISSE COCKTAILS BLIVER IKKE BLOT TILBEREDT – DE BLIVER KOMPONERET, FORFINET OG FULDENDT VED DIT BORD. HVER KREATION TAGER UDGANGSPUNKT I EXCEPTIONELLE SPIRITUSSER OG ET OMHYGGELIGT HÅNDVÆRK BAG BAREN. DET SIDSTE ØJEBLIK – EN AROMATISK TÅGE, EN FLAMME ELLER ET SLØR AF RØG – UDFØRES FORAN DIG OG AFSLØRER DRINKEN I DENS MEST FULDENDTE FORM.
HVERT ELEMENT ER NØJE GENNEMTÆNKT. HVER BEVÆGELSE PRÆCIS.
EN UDFORSKNING AF AROMA, TEKSTUR OG BALANCE – SKABT FOR AT FREMHÆVE SPIRITUSSEN, IKKE OVERDØVE DEN /

THESE COCKTAILS ARE NOT SIMPLY PREPARED – THEY ARE COMPOSED, REFINED AND COMPLETED AT YOUR TABLE. EACH CREATION BEGINS WITH EXCEPTIONAL SPIRITS AND METICULOUS PREPARATION BEHIND THE BAR. THE FINAL MOMENT - A MIST, A FLAME, A VEIL OF SMOKE – IS PERFORMED IN FRONT OF YOU, REVEALING THE DRINK AT ITS FULLEST EXPRESSION. EVERY ELEMENT IS INTENTIONAL. EVERY GESTURE PRECISE. AN EXPLORATION OF AROMA, TEXTURE, AND BALANCE – DESIGNED TO HONOUR THE SPIRIT, NOT OVERSHADOW IT.

L´ÂME DU COGNAC 6000 / 857
LOUIS XIII, WHITE CACAO, SALINE, ABSINTHE AROMA
SILKY – LAYERED - ETHEREAL

THE FOUNDER'S OLD FASHIONED 15000 / 2143
MICHTER'S SOUR MASH 2022 LIMITED RELEASE, PECAN, MAPLE WALNUT, OAK SMOKE
WARM, STRUCTURED, GENTLY SMOKY

PASSION GIMLET ROYALE 800 / 114
BELVEDERE 10, PASSION CORDIAL, LIME DISTILLATE, KRUG
VIBRANT – FRESH - LIFTED

THE HIGHLAND VEIL 12000 / 1714
MACALLAN M, MANCINO VERMOUTH INVECCHIATO, CACAO, CHOCOLATE AND COFFEE OIL
DEEP – COMPLEX – EVOLVING

AZTEC PARADOX 1000 / 143
DON JULIO 1942, FERMENTED PINEAPPLE HONEY, LIME LEAF, CHILI, CACAO FOAM
EXOTIC – BALANCED – SOFTLY SPICED

THE SILENT MARTINI
SCAPEGRACE GOLD GIN 800 / 114
ALTAMURA VODKA GOLD EDITION 500 / 71

MANCINO SECCO, CUSTOM AROMA MIST, LEMON, OLIVES, ROSEMARY
CRISP – PURE – FOCUSED

D'ANGLETERRE COCKTAILS

INSPIRERET AF ARVEN FRA HOTEL D'ANGLETERRE OG KØBENHAVNS ÅND FORENER DENNE COCKTAILKOLLEKTION KLASSISK HÅNDVÆRK MED MODERNE KREATIVITET/

INSPIRED BY THE HERITAGE OF HOTEL D'ANGLETERRE AND THE SPIRIT OF COPENHAGEN, THIS COCKTAIL COLLECTION BLENDS CLASSIC CRAFTSMANSHIP WITH MODERN CREATIVITY

	DKK / €
BALTIC BITTER LINIE AQUAVIT, WHITE VERMOUTH, SUZE, ELDERFLOWER *APERITIF – SOPHISTICATED – FLORAL*	195 / 28
EMERALD PULSE WAQAR PISCO, MIDORI, VERJUS, SODA *BRIGHT - FIZZY – CRISP*	195 / 28
FOSTER SOLEIL HENNESSY COGNAC, BANANA LIQUER, LEMON, PINEAPPLE *SUNNY – CITRUSY - ECCENTRIC*	195 / 28
COPPIN'S FIZZ MULBERRY TANQUERAY GIN, CITRUS, CREAM, EGG, SODA *CITRUSY – FLORAL – A NOD TO MARIA COPPIN*	215 / 31
BLUE VELVET ALTAMURA VODKA, BLUE CURAÇAO, CHAMPAGNE CORDIAL *LUSH – SMOOTH – LUXURIOUS*	195 / 28
SCARLET PICNIC PLYMOUTH SLOE GIN, STRAWBERRY, RHUBARB *EVOCATIVE – PLAYFUL – RICH*	195 / 28
TERRACOTTA EMBER DON JULIO REPOSADO, CARROT, COCO NIBS *OLD FASHIONED INSPIRED – WARM – EARTHY*	255 / 36
RUBY REGENT EMINENTE RUM, PORT, ITALICUS, SHERRY, CHERRY *FRUITY – REFRESHNING – ELEGANT*	215 / 31
GOLDEN MARCHAL GRAND MARNIER, GALLIANO, COCOA LIQUER, ORANGE, MILK *CLARIFIED CADILLAC – INDULGENT – A TRIBUTE TO JEAN MARCHAL*	195 / 28
NIGHTSHIFT BULLEIT RYE, DOLIN BONAL, CYNAR, LUCANO CAFFE *BOOZE-FORWARD – MOODY- CONTEMPLATIVE*	225 / 32

SKABT PÅ MARCHAL BAR — HVOR DANSK ELEGANCE MØDER TIDLØS COCKTAILTRADITION /

CRAFTED AT MARCHAL BAR — WHERE DANISH ELEGANCE MEETS TIMELESS COCKTAIL TRADITION.

D'ANGLETERRE MOCKTAILS

VORES ALKOHOLFRIE COCKTAILS ER SKABT MED DEN SAMME KREATIVITET OG PRÆCISION SOM VORES KLASSISKE COCKTAILS OG FREMHÆVER LIVLIGE INGREDIENSER, EN FIN BALANCE OG EN FORFRISKENDE KARAKTER /

OUR NON-ALCOHOLIC COCKTAILS ARE CRAFTED WITH THE SAME CREATIVITY AND PRECISION AS OUR CLASSIC COCKTAILS, SHOWCASING VIBRANT INGREDIENT, DELICATE BALANCE AND REFRESHING CHARACTER.

DKK / €

THE SILK ORCHARD 125 / 18
MULBERRY TEA, ELDERFLOWER, TONIC
FLORAL - REFRESHING - INDULGENT

SUMMER BRAMBLE 125 / 18
STRAWBERRY, RHUBARB, LIME, GINGER ALE
FRUITY - BRIGHT - EFFERVESCENT

GOLDEN PASSION 125 / 18
APPLE, PASSION FRUIT, MANGO, VANILLA
EXOTIC - VIVID - ECCENTRIC

EARL'S RESERVE 125 / 18
EARL GREY TEA, CARROT, COCO NIBS
OLD FASHIONED INSPIRED - WARM - EARTHY

CRIMSON COBBLER 125 / 18
CHERRY, LEMON, GRAPEFRUIT SODA
THIRST QUENCHER - FRUITY - SUMMER-FORWARD

AZURE COLADA 125 / 18
PINEAPPLE, COCONUT, CREAM
TROPICAL - CREAMY - SILKY

APERITIF NO. 0 135 / 20
''BTTR'' APERITIF, RASPBERRY, GRENADINE, LEMON, SODA,
BITTERSWEET - FRUITY - CITRUS

SKABT PÅ MARCHAL BAR — HVOR DANSK ELEGANCE MØDER TIDLØS COCKTAILTRADITION /
CRAFTED AT MARCHAL BAR — WHERE DANISH ELEGANCE MEETS TIMELESS COCKTAIL TRADITION.

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
BROOKLYN : THE STONEWALL INN IPA	70 / 10
KRONENBOURG 1664 BLANC	70 / 10
GRIMBERGEN BLONDE / DOUBLE AMBRÈE	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 / SPAKLING (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*

TE / TEA

DKK / €

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
TANQUERAY 0%	75 / 11
HENDRICK'S	125 / 18
THE BOTANIST	85 / 12
PLYMOUTH NAVY STRENGTH	85 / 12
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, BLANCO	110 / 16
VOLCAN, REPOSADO	130 /19
VOLCAN XA LUMINOUS	450 / 61
CLASE AZUL, PLATA	300/43
CLASE AZUL, REPOSADO	500 / 71
CLASE AZUL, GOLD	1100 / 157
CLASE AZUL, ANEJO	1500 / 214
CLASE AZUL, ULTRA	6800 /971
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
EMINENTE, AMBAR 3YEARS	85 / 12
EMINENTE, RESERVE, 7 YEARS	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
DIPLOMÁTICO SELECCIÓN DE FAMILIA	125 / 18
DIPLOMÁTICO, SINGLE VINTAGE 2008	255 / 36
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	250 / 36
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 12 YEARS	225 / 32
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 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	95 / 14
FRAMBOISE, F.E. TRIMBACH	95 / 14
FRAMBOISE, ROULOT	245 / 35
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, CUVEE DU CENTENAIRE	195 / 28
DRAMBUIE	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
50 G. GASTRO UNIKA-BELUGA STERLET	2500 / 357
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 TOAST 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*	185 / 25
POMME FRITES MED CAVIAR DIP / *FRENCH FRIES WITH CAVIAR DIP*	225 / 32
DANSK PIGHVAR À LA FISH AND CHIPS MED SAUCE TARTARE OG VINEGAR POMMES FRITES / *DANISH TURBOT À LA FISH AND CHIPS WITH SAUCE TARTARE AND VINEGAR FRENCH FRIES*	235 / 34
DANSK LOBSTER ROLL MED SAUCE COCKTAIL, YUZU OG CAVIAR *LOBSTER ROLL WITH SAUCE COKTAIL, YUZU AND CAVIAR*	295 / 42
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

KONDITORI / PASTRY

	DKK / €
HJEMMELAVET IS (PER KUGLE) / *HOMEMADE ICE CREAM (PER SCOOP)* CHOKOLADE / *CHOCOLATE* VANILJE / *VANILLA*	80 / 11
JORDBÆRSORBET / STRAWBERRY SORBET	60 / 9
CAFÉ GOURMAND - UDVALG AF TRE SLAGS PETIT FOURS / *SELECTION OF THREE PETIT FOURS*	150 / 21
SIGNATUR CHOKOLADE OG CAVIAR SURPRISE / *SIGNATURE CHOCOLATE AND CAVIAR SURPRISE*	395 / 53