# 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, HEFEABZUG | 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 |
| 2023 E.GUIGAL, COTE-ROTIE, BRUNE ET BLONDE | 300 / 43 |
| 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 |
| 2013 NIEPOORT COLHEITA, PORT | 165 / 24 |
| 2007 CHÂTEAU RIEUSSEC,1ER GRAND CRU CLASSE, SAUTERNES | 320 /46 |

# 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** 195 / 28
LINIE AQUAVIT, WHITE VERMOUTH, SUZE, ELDERFLOWER
*APERITIF – SOPHISTICATED – FLORAL*

**EMERALD PULSE** 195 / 28
WAQAR PISCO, MIDORI, VERJUS, SODA
*BRIGHT - FIZZY – CRISP*

**FOSTER SOLEIL** 195 / 28
HENNESSY COGNAC, BANANA LIQUER, LEMON, PINEAPPLE
*SUNNY – CITRUSY - ECCENTRIC*

**COPPIN'S FIZZ** 215 / 31
MULBERRY TANQUERAY GIN, CITRUS, CREAM, EGG, SODA
*CITRUSY – FLORAL – A NOD TO MARIA COPPIN*

**BLUE VELVET** 195 / 28
ALTAMURA VODKA, BLUE CURAÇAO, CHAMPAGNE CORDIAL
*LUSH – SMOOTH – LUXURIOUS*

**SCARLET PICNIC** 195 / 28
PLYMOUTH SLOE GIN, STRAWBERRY, RHUBARB
*EVOCATIVE – PLAYFUL – RICH*

**TERRACOTTA EMBER** 255 / 36
DON JULIO REPOSADO, CARROT, COCO NIBS
*OLD FASHIONED INSPIRED – WARM – EARTHY*

**RUBY REGENT** 215 / 31
EMINENTE RUM, PORT, ITALICUS, SHERRY, CHERRY
*FRUITY – REFRESHNING – ELEGANT*

**GOLDEN MARCHAL** 195 / 28
GRAND MARNIER, GALLIANO, COCOA LIQUER, ORANGE, MILK
*CLARIFIED CADILLAC – INDULGENT – A TRIBUTE TO JEAN MARCHAL*

**NIGHTSHIFT** 225 / 32
BULLEIT RYE, DOLIN BONAL, CYNAR, LUCANO CAFFE
*BOOZE-FORWARD – MOODY- CONTEMPLATIVE*

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 |
| BELVEDERE 10 | 350 / 50 |
| GREY GOOSE | 125 / 18 |
| BOATYARD | 125 / 18 |
| ALTAMURA | 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 | 135 / 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 |
| KOCH EL MEZCAL | 125 / 18 |
| EL JOLGORIN BARRIL | 295 / 42 |

## RUM (3 CL.)

| | |
|---|---|
| PAMPERO BLANCO | 75 / 11 |
| PAMPERO ANIVERSARIO | 125 / 18 |
| VERITAS | 75 / 11 |
| GOSLING`S | 75 / 11 |
| 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 12 YEARS | 125 / 18 |
| EL DORADO 21 YEARS | 225 / 32 |
| SANTA TERESA 1796 | 135 / 19 |
| DIPLOMÁTICO SELECCIÓN DE FAMILIA | 125 / 18 |
| DIPLOMÁTICO, SINGLE VINTAGE 2008 | 255 / 36 |
| ANGOSTURA 1919 | 135 / 19 |
| FOURSQUARE, ABSOLUTIO SINGLE BLENDED RUM | 395 / 57 |

# BLENDED SCOTCH WHISKY (3 CL.)

| | |
|---|---|
| MONKEY SHOULDER | 85 / 12 |
| JOHNNIE WALKER BLACK | 85 / 12 |
| JOHNNIE WALKER GOLD | 135 / 19 |
| CHIVAS REGAL 12 YEARS | 110 / 16 |
| 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, 12 YEARS | 90 / 13 |
| GLENMORANGIE, 15 YEARS, LASANTA | 155 / 22 |
| GLENMORANGIE, 18 YEARS | 195 / 28 |
| GLENMORANGIE, SIGNET | 395 / 57 |
| ARDBEG, 10 YEARS | 95 / 14 |
| GLENFIDDICH 12 YEARS | 125 / 18 |
| GLENFIDDICH 18 YEARS | 255 / 36 |
| BALVENIE 12 YEARS, DOUBLEWOOD | 160 / 23 |
| TALISKER, 10 YEARS | 125 / 18 |
| OBAN 14 YEARS | 250 / 36 |
| SINGLETON 12 YEARS | 125 /18 |
| 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 |
| NIKKA YOICHI 10 YEARS | 195 / 28 |
| 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 |
| BULLEIT 10 | 125 / 18 |
| 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 | 5000 / 714 |
| 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 DI BAROLO, MAROLO | 125 / 18 |
| 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 |
| LILLET BLANC | 125 / 18 |

## 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 / AQUAVIT (3 CL.)

| | |
|---|---|
| LINIE AKVAVIT | 75 / 11 |
| PORSE | 75 / 11 |
| JUBILÆUMS | 75 / 11 |

## LIKØR / LIQUEUR (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 BITES WITH BLACK GARLIC & CAVIAR* | 195 / 27 |

# KONDITORI / PASTRY

DKK / €

| | |
|---|---|
| DAGENS KAGE / *DAILY CAKE* | 150 / 20 |
| HJEMMELAVET IS (PER KUGLE) / *HOMEMADE ICE CREAM (PER SCOOP)*<br>CHOKOLADE / *CHOCOLATE*<br>VANILJE / *VANILLA* | 80 / 11 |
| 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 |