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

GLØGG & SØDT / GLØGG & SWEETS

DKK / €

SERVERES HVER DAG FRA KL. 12:00-22:00 / SERVED DAILY FROM 12NOON – 10PM

SNEDRONNINGENS HVIDE GLØGG SERVERET MED SNEBOLDE / WHITE CHRISTMAS GLØGG SERVED WITH SNOWBALLS	175 / 22
DEN KLASSISKE RØDE GLØGG SERVERET MED PEBERNØDDER / TRADITIONAL RED CHRISTMAS GLØGG SERVED WITH DANISH "PEBERNØDDER"	165 / 22
VALGFRI GLØGG OG ÆBLESKIVER MED HJEMMELAVET SYLTETØJ / OPTIONAL GLØGG WITH DANISH "ÆBLESKIVER" AND HOMEMADE JAM	285 / 38
VALGFRI GLØGG & HJEMMELAVEDE JULESMÅKAGER / OPTIONAL GLØGG & HOMEMADE CHRISTMAS COOKIES	275 / 37
HJEMMELAVEDE JULESMÅKAGER / HOMEMADE CHRISTMAS COOKIES	135 / 18
ÆBLESKIVER MED HJEMMELAVET SYLTETØJ / DANISH "ÆBLESKIVER" WITH HOMEMADE JAM	160 / 21
SIRUPSKAGE / SYRUP CAKE	145 / 19

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

DKK / €

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

INSPIRERET AF KUNST, KULTUR OG ÅRSTIDENS KARAKTER UDFORSKER VORES SIGNATURCOCKTAILS MØDET MELLEM EXCEPTIONELLE SPIRITUSSER, GENNEMTÆNKTE TEKNIKKER OG UVENTEDE SMAGSNUANCER. HVER KREATION ER EN INVITATION TIL AT OPLEVE NOGET VELKENDT PÅ EN NY MÅDE /

INSPIRED BY ART, CULTURE AND THE CHARACTER OF THE SEASON, OUR SIGNATURE COCKTAILS EXPLORE THE MEETING OF EXCEPTIONAL SPIRITS, THOUGHTFUL TECHNIQUES AND UNEXPECTED FLAVOUR. EACH CREATION IS AN INVITATION TO DISCOVER SOMETHING FAMILIAR IN A NEW WAY

THE GREAT WAVE OFF KANAGAWA 200 / 27

ALTAMURA VODKA - JUNMAI SAKE - YUZU LIQUOR ORGEAT- VERJUS

A CRISP, SPARKLING HIGHBALL WHERE JAPANESE RICE NOTES MEET BRIGHT CITRUS AND DELICATE ACIDITY

HUSKMITNAVN 200 / 27

LINIE AKVAVIT - BEETROOT - LEMON - MARCHAL SPICE BLEND

AN EARTHY, SAVOURY INTERPRETATION OF THE BLOODY MARY, INSPIRED BY NORDIC FLAVOURS AND THE DEEP COLOUR OF BEETROOT

CARNIVAL AND LENT 220 / 30

POL ROGER CHAMPAGNE - FASTELAVNSBOLLE

A CELEBRATORY MEETING OF CHAMPAGNE AND THE COMFORTING FLAVOURS OF A DANISH FASTELAVNSBOLLE

THE HALLUCINOGENIC TOREADOR 220 / 30

DON JULIO BLANCO - POIRE WILLIAMS - PEAR - FENNEL - JALAPEÑO

RIPE PEAR AND FRAGRANT FENNEL MEET AGAVE AND A GENTLE TOUCH OF GREEN CHILLI HEAT

SPIRITELLO 220 / 30

EMINENTE RUM - CAMPARI - PIMENTO - PINEAPPLE - CINNAMON

A WINTER-INSPIRED JUNGLE BIRD, BALANCING TROPICAL FRUIT, BITTER ORANGE AND WARMING SPICE

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

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

D'ANGLETERRE COCKTAILS

DKK / €

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

INSPIRERET AF KUNST, KULTUR OG ÅRSTIDENS KARAKTER UDFORSKER VORES SIGNATURCOCKTAILS MØDET MELLEM EXCEPTIONELLE SPIRITUSSER, GENNEMTÆNKTE TEKNIKKER OG UVENTEDE SMAGSNUANCER. HVER KREATION ER EN INVITATION TIL AT OPLEVE NOGET VELKENDT PÅ EN NY MÅDE /

INSPIRED BY ART, CULTURE AND THE CHARACTER OF THE SEASON, OUR SIGNATURE COCKTAILS EXPLORE THE MEETING OF EXCEPTIONAL SPIRITS, THOUGHTFUL TECHNIQUES AND UNEXPECTED FLAVOUR. EACH CREATION IS AN INVITATION TO DISCOVER SOMETHING FAMILIAR IN A NEW WAY.

LA MÉRIDIENNE 250 / 34

BULLET 10 - HAY - OOLONG TEA

A CONTEMPLATIVE OLD FASHIONED WITH TOASTED GRAIN AROMAS, ROUNDED BOURBON AND THE GENTLE TANNINS OF OOLONG TEA

GUERNICA 220 / 30

TANQUERAY - BLACK VERMOUTH - BITTER LIQUEURS

A DARK, INTENSE NEGRONI VARIATION, LAYERED WITH BOTANICAL DEPTH AND A STRIKING CONTRAST OF BITTER FLAVOURS

ABAPORU 200 / 27

YPIÓCA CACHAÇA - MUYU VETIVER - FIG - ROOIBOS

AN AROMATIC PUNCH BRINGING TOGETHER THE CHARACTER OF BRAZILIAN CACHAÇA, EARTHY TEA, FRAGRANT VETIVER AND RICH FIG

POMMES ET BISCUITS 250 / 34

HENNESSY VS - RANCIO A*PPLE WINE - WINTER SPICES - VANILLA FOAM*

A COMFORTING, DESSERT-INSPIRED SOUR WITH WARMING COGNAC, ORCHARD FRUIT AND A DELICATE FOAM FINISH

THE TIDE RECEDING 220 / 30

JAMESON IRISH WHISKY - COFFEE - GUINNESS - SALTED HAZELNUT

A RICH, WARMING INTERPRETATION OF IRISH COFFEE, COMBINING ROASTED COFFEE, STOUT BENEATH A SALTED HAZELNUT CREAM

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

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

D'ANGLETERRE MOCKTAILS

DKK / €

VORES ALKOHOLFRIE COCKTAILS ER SKABT MED SAMME FOKUS PÅ SMAG, TEKSTUR OG DETALJER SOM VORES ØVRIGE COCKTAILS. DISSE SIGNATURDRINKS UDEN ALKOHOL HYLDER BOTANISKE AROMAER, SÆSONENS RÅVARER OG NØJE AFSTEMTE KOMBINATIONER. HVER DRINK HAR SIT EGET SÆRPRÆG OG TILBYDER EN ANDERLEDES MÅDE AT OPLEVE BARENS HÅNDVÆRK PÅ. /

OUR NON-ALCOHOLIC COCKTAILS ARE CREATED WITH THE SAME ATTENTION TO FLAVOUR, TEXTURE AND DETAIL AS OUR COCKTAILS. THESE ALCOHOL-FREE SIGNATURES CELEBRATE BOTANICAL AROMAS, SEASONAL PRODUCE AND THOUGHTFUL COMBINATIONS. DISTINCTIVE IN THEIR OWN RIGHT, EACH OFFERS A DIFFERENT WAY TO EXPERIENCE THE CRAFT OF THE BAR

WATER LILLIES 125 / 18

TANQUERAY 0.0% - ORGEAT - LEMON - GREEN SPIRULINA - TONIC

A DELICATE BOTANICAL HIGHBALL WITH SWEET NUTTYNESS, BRIGHT CITRUS AND A FRESH GREEN HUE

THE DREAM 125 / 18

APPLE - PEAR - FENNEL - JALAPEÑO - GINGER ALE

CRISP ORCHARD FRUIT AND AROMATIC FENNEL MEET GENTLE CHILLI WARMTH AND LIVELY GINGER

RED CANNA 125 / 18

BEETROOT - LEMON - NORDIC SPICES

AN EARTHY, SAVOURY VIRGIN MARY INSPIRED BY THE DEEP FLAVOURS AND COLOURS OF WINTER

THE TEA 125 / 18

COLD-BREW OOLONG TEA - VANILLA

A SMOOTH, AROMATIC TEA SERVE WITH GENTLE TANNINS AND A SOFT VANILLA FINISH

A LUA 125 / 18

ROOIBOS - FIG - LEMON

EARTHY ROOIBOS AND RICH FIG MEET REFRESHING CITRUS IN A WARMING, FRUIT-LED PUNCH

MARDI GRAS 125 / 18

CINOT - PINEAPPLE - LEMON - SODA

A VIBRANT, BITTER-SWEET APERITIVO COMBINING TROPICAL FRUIT, CITRUS AND HERBAL COMPLEXITY

NIGHTHAWKS 125 / 18

TANQUERAY 0.0% - BTTR VERMOUTH - BITE APERITIVO

A SPIRIT-FREE TAKE ON THE ITALIAN APERITIVO CLASSIC, WITH BOTANICAL NOTES AND A LINGERING BITTER FINISH

TWO SISTERS 125 / 18

TUTTI FRUTTI - CHERRY - CREAM - LIME

A PLAYFUL, FRUIT-FORWARD SOUR WITH BRIGHT CITRUS, SILKY CREAM AND A DARK CHERRY FINISH

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

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

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

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

BLENDED SCOTCH WHISKY (3 CL.)

	DKK / €
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

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

IRISH WHISKEY (3 CL.)

JAMESON	75 / 11
RED BREAST, 12 YEARS	125 / 18

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

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

RUM (3 CL.)

	DKK / €
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

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

SNAPS / AQUAVIT (3 CL.)

LINIE AKVAVIT	75 / 11
PORSE	75 / 11
JUBILÆUMS	75 / 11

LIKØR / LIQUEUR (3 CL.)

	DKK / €
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

VERMOUTH (3 CL)

ANTICA FÓRMULA	75 / 11
VERMOUTH DI TORINO COCCHI	85 / 12
DEL PROFESSORE BIANCO CLASSICO VERMOUTH	85 / 12
LILLET BLANC	125 / 18

TEQUILA (3 CL.)

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

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
NORTH ATLANTIC DRY GIN	125 / 18
COPENHAGEN DISTILLERY, ORANGE	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
ALTAMURA	125 / 18
HAKU, SUNTORY	125 / 18
CÎROC	175 / 25

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
2024 DOMAINE CHARLY NICOLLE, CHABLIS, PER ASPERA	165 / 24
2023 RAFAEL PALACIOS, AS SORTES, GODELLO	260 / 37
2023 JOSEPH PASCAL, PULIGNY-MONTRACHET	300 / 43

RØDVIN / RED WINE

PR. GLAS / *BY THE GLASS*

2025 JOSEPH BURRIER, MORGON, GRAND CRAS, BEAUJOLAIS	150 / 21
2023 DOMAINE XAVIER GERARD, COTE ROTIE	330 /47
2021 CHÂTEAU HOSANNA, POMEROL	400 / 57
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

ØL / BEER

	DKK / €
CARLSBERG FADØL / *CARLSBERG DRAFT BEER*	75 / 11
TUBORG, SNEØL	70 / 10
JACOBSEN, GOLDEN NAKED CHRISTMAS ALE, 0,75 CL	125 / 18
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*	95 / 13

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

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 CINCO JOTAS MED PARMIGIANO, OLIVEN OG SALTEDE MANDLER / 595 / 80
JAMON IBERICO CINCO JOTAS WITH PARMIGIANO, OLIVES AND SALTED ALMONDS

GOUGÈRES MED TRØFFELCREME OG COMTÉ (4 STK.) / 150 / 21
GOUGÉRES WITH TRUFFLE CREAM AND COMTÉ (4 PIECES)

BIKINI TOAST MED JAMBON DE PARIS, COMTÉ OG TRØFFEL / 225 / 31
BIKINI TOAST WITH JAMBON DE PARIS, COMTÉ AND TRUFFLE

TRØFFEL FRITTER MED TRØFFEL MAYONNAISE / 185 / 25
TRUFFLE FRIES WITH TRUFFLE MAYONNAISE

POMME FRITES MED CAVIAR DIP / 225 / 32
FRENCH FRIES WITH CAVIAR DIP

DANSK PIGHVAR À LA FISH AND CHIPS MED SAUCE TARTARE OG VINEGAR POMMES FRITES / 235 / 34
DANISH TURBOT À LA FISH AND CHIPS WITH SAUCE TARTARE AND VINEGAR FRENCH FRIES

DANSK LOBSTER ROLL MED SAUCE COCKTAIL, YUZU OG CAVIAR 295 / 42
LOBSTER ROLL WITH SAUCE COKTAIL, YUZU AND CAVIAR

WAGYU SLIDER MED LØGKOMPOT, SYLTET AGURK, WASABI-YUZU MAYONNAISE OG POMMES FRITES / 495 / 71
WAGYU SLIDER WITH ONION COMPOTE, PICKLED CUCUMBER, WASABI-YUZU MAYONNAISE AND FRENCH FRIES

SPRØD KYLLING MED SORT HVIDLØG OG CAVIAR / 195 / 27
CHRISPY CHICKEN BITES WITH BLACK GARLIC & CAVIAR

KONDITORI / PASTRY

DKK / €

DAGENS KAGE / *DAILY CAKE*	150 / 20
HJEMMELAVET IS (PER KUGLE) / *HOMEMADE ICE CREAM (PER SCOOP)* CHOKOLADE / *CHOCOLATE* 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*	595 / 80