

DOL OR ES

RESTAURANT

WINE BY THE GLASS

SPARKLING

NV Copenhagen Sparkling tea "Lysegrøn", Copenhagen, Denmark – 0,0% alcohol	95,-
NV Blanc de Blancs Brut, Charles Bailly, Burgundy, France	100,-
NV Cava la Cuvee Reserva Brut Nature, Castell del Remei, Catalonia, Spain	135,-
NV Champagne Carte Blanche, Bernard Remy, Champagne, France*	165,-



WHITE

2024 Riesling, Wild Habits, Pfalz, Germany	100,-
2024 Sangiovese Bianco, Poggio al Sole, Tuscany, Italy	105,-
2025 Sauvignon Blanc, Joseph Gregoire Lieubeau, Loire Valley, France	115,-
2023 Weissburgunder, Weingut Burg Ravensburg, Baden, Germany	135,-
2023 Chardonnay, Bourgogne Blanc, La Soeur Cadette, Burgundy, France	145,-

ORANGE

2023 Naked Orange, Weingut Heinrich, Burgenland, Austria	110,-
NV Les vins Piroue, Eros, Riesling, Gewurztraminer & Muscat, Alsace, France	135,-

ROSÉ

2024 Rosato delle Conchiglie, Poggiotondo, Tuscany, Italy	105,-
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RED

2022 Nerello Mascalese "Logistilla", Terre Siciliane, Luna Gaia, Sicily, Italy	110,-
2025 Tempranillo Les Mesas, Bodegas Gardel, Castilla-La Mancha, Spain	115,-
2024 Côtes du Rhône, Domaine Brusset, Rhône, France	125,-
2024 Pinot Noir, Weingut Heinrich, Burgenland, Austria	135,-
2019 Blaufränkisch, Weingut Heinrich, Burgenland, Austria	145,-

Wine parring 3 glasses 375,-

Wine parring 4 glasses 450,-

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SPARKLING WINE

DANISH SPARKLING

NV Copenhagen Sparkling tea "Lysegrøn", Copenhagen, Denmark – 0,0% alcohol	450,-
2023 Perle, Ørnberg Vingård, Sjællands Odde, Denmark	650,-
2022 Brut Nature, Daler, Vejrhøj, Fårevejle, Denmark	925,-
2016 Pinot Brut, Ørnberg Vingård, Sjællands Odde, Denmark	995,-

CHAMPAGNE

NV Champagne Carte Blanche, Bernard Remy, Champagne, France*	895,-
NV Rosé de Meunier, Laherte Frères, Chavot, Champagne, France	1.000,-
NV Champagne "4 Cepages", Robert Barbichon, Champagne, France	1.300,-
2017 "Les Empreintes" Extra Brut, Laherte Frères, Chavot, Champagne, France	1.600,-
NV Champagne Roselie Rose de Saignee, Champagne Roger Coulon	2.300,-

FRENCH SPARKLING

NV Blancs de Blancs Brut, Charles Bailly, Burgundy, France	450,-
NV Cremen de Bourgogne Brut Bio, Vitteaut-Alberti, Burgundy, France	650,-

SPANISH AND ITALIAN SPARKLING

NV Cava Brut Especial, Naveran, Penedés, Spain	450,-
NV Cava la Cuvee Reserva Brut Nature, Castell del Remei, Catalonia, Spain	550,-
NV Bisci Extra Brut, Azienda Agricola Bisci, Marche, Italy	600,-

WHITE WINE

DENMARK

2023 Solaris "Nøgen" Vejrhøj Vingård, Fårevejle, Denmark	650,-
2023 Solaris "Paulus" Ørnberg Vingård, Sjællands Odde, Denmark	750,-

GERMANY & AUSTRIA

2024 Riesling, Wild Habits, Pfalz, Germany	425,-
2025 Gruner Veltliner, Weingut Ecker, Niederösterreich, Austria	450,-
2023 Pinot Blanc & Chardonnay, Naked White, Weingut Heinrich, Burgenland, Austria	495,-
2023 Weissburgunder, Weingut Burg Ravensburg, Baden, Germany	550,-
2024 Sauvignon Blanc, Weingut Sattlerhof, Sudsteiermark, Austria	650,-

ALSACE

2023 Riesling, Cave Vinicole Hunawihr, Alsace, France	500,-
2023 Gewürztraminer/Riesling, F. E. Trimbach, Alsace, France	550,-
2022 Pinot Blanc, Domaine Amelie & Charles Sparr, Alsace, France	595,-
2022 Pinot Gris, Domaine Amelie & Charles Sparr, Alsace, France	645,-

CHABLIS

2024 Petit Chablis, Les Allées du Vignoble, Le Domaine d'Henri, Chablis, France	695,-
2023 Chablis, Saint Pierre, Le Domaine d'Henri, Chablis, France	745,-

WHITE WINE

BURGUNDY

2022 "Coteaux Bourguignons Blanc "En Riottes", Domaine Les Astrelles, Burgundy, France	550,-
2023 Chardonnay, Bourgogne Blanc, La Soeur Cadette, Burgundy, France	595,-
2023 Macon Fuisse Les Taches, Domaine Pierre Vessigaud, Burgundy, France	650,-
2024 Aligote, Domanine Cassiopee, Burgundy, France	950,-
2022 Bourgogne Clos du Château Blanc, Château de Mersault, Burgundy, France	1.200,-
2022 Auxey-Duresses, Domaine Chassouney, Burgundy, France	1.400,-
2023 Chassagne-Montrachet "Les Houilleres", Bader-Mimeur, Burgundy, France*	1.750,-
2023 Chassagne-Montrachet "En Journoblot", Bader-Mimeur, Burgundy, France*	2.100,-

LOIRE VALLEY

2025 Sauvignon Blanc, Joseph Gregoire Lieubeau, Loire Valley, France	500,-
2025 Sancerre, Vignoble Dauny, Loire Valley, France	650,-
2022 Chenin Blanc, Domaine FL, Loire Valley, France	650,-
2024 Sancerre, Raimbault et Fils, Loire Valley, France	850,-
2023 Pouilly Fumé, Domaine du Bouchot, Loire Valley, France	900,-

BORDEAUX

2023 Ch. Argadens Bordeaux Blanc, Chateau Argadens, Bordeaux, France*	495,-
2021 R de Rieussec, Château Rieussec, Sauternes, Bordeaux, France*	850,-
2022 R de Rieussec, Château Rieussec, Sauternes, Bordeaux, France*	950,-

JURA

NV Arbois Tradition Blanc, Chardonnay & Savagnin, Auguste Piroue, Jura, France*	600,-
NV Arbois Savagnin, Auguste Piroue, Jura, France*	750,-
2023 Le Kiosque Chardonnay, Domaine de La Patelle, Jura, France	1.350,-

RHÔNE & LANGUEDOC-ROUSSILLON

2024 Les Tannes Chardonnay, Les Domaines Paul Mas, Languedoc, France	475,-
2024 Les 3 Villages Blanc, Chateau La Croix des Pins, Rhône, France	500,-

ITALY, SPAIN & PORTUGAL

2024 Protocolo Blanco, Dominio de Eguren, Castilla-La Manche, Spain	450,-
2024 Arivi Peccorino, Cantina Sannitica, Italy	475,-
2022 Solea Grillo, Cantine Cellaro, Sicily, Italy	475,-
2024 Sangiovese Bianco, Poggio al Sole, Tuscany, Italy	495,-
2024 Fiano Vino Bianco, Antica Enotria, Apulia, Italy	550,-
2024 Fitapreta Branco Ancestral, Fitapreta, Alentejo, Portugal	600,-

ROSÉ WINE

ROSÉ WINE

2024 Rosato delle Conchiglie, Poggiotondo, Tuscany, Italy	475,-
2024 Blaufränkisch, Naked Rose, Weingut Heinrich, Burgenland, Austria	475,-
2023 Pinot Noir, Les Rives de l'Estang, Boyer de Bar, Languedoc, France	525,-
2024 Clarette Rose Trocken, Weingut Knipser, Pfalz, Germany*	575,-
2024 Rosé "Klippling", Vejrhøj Vingård, Fårevejle, Denmark	625,-
2023 Langhe Rosato, Bruno Rocca, Piedmont, Italy*	675,-
2024 Galoupet G Rose, Château Le Galoupet, Provence, France	750,-
2023 Galoupet Cru Classe, Château Le Galoupet, Provence, France*	1.350,-



ORANGE WINE

ORANGE WINE

NV Naked Orange, Weingut Heinrich, Burgenland, Austria	495,-
2024 Macabeu Skin Contact, Tomas Cusine, Catalonia, Spain	650,-
2024 Les vins Piroué, Eros, Riesling, Gewurztraminer & Muscat, Alsace, France	655,-
2022 Farouche, Domaine Amelie & Charles Sparr, Alsace, France	675,-
2024 Same River Twice, Heliocentric Wines, Rhône, France*	750,-

RED WINE

AUSTRIA AND GERMANY

2024 Pinot Noir, Weingut Heinrich, Burgenland, Austria	495,-
2019 Blaufränkisch, Weingut Heinrich, Burgenland, Austria	545,-
2022 Pinot Noir, Weingut Burg Ravensburg, Baden, Germany	650,-

FRANCE

LOIRE VALLEY

2022 Cabernet Franc "Le Pigeur Fou", Domaine de la Cotelleraie, Bourgueil, France	595,-
2024 Sancerre Rouge Pynoz, Vignoble Dauny, Loire Valley, France	700,-
2022 Carbernet Franc "Le Vau Jaumier", Domaine de la Cotelleraie, Loire Valley, France	750,-

BORDEAUX

2021 Sarmentine, F. Thienpont, Bordeaux, France	495,-
2022 Chateau Le Puy Émilien, Famille Amoreau, Bordeaux, France	995,-
2022 Ch. La Lagune "Haut Medoc, Chateau La Lagune, Bordeaux, France	1.800,-

BURGUNDY

2023 Saint Amour Grain de Folie, Domaine Pierre Vessigaud, Burgundy, France	650,-
2022 Bourgogne Rouge, Chateau Du Meursault, Burgundy, France	845,-
2023 Bourgogne Rouge "En Gerlieus", Domaine de Cassiopée, Burgundy, France*	995,-
2022 Aloxe-Corton, Domaine Michel Voarick, Burgundy, France	1.000,-
2023 Bourgogne Rouge, Bedeau, Frédéric Cossard, Burgundy, France*	1.100,-
2023 Maranges 1. Cru La Fussiere, Bruno Colin, Burgundy, France	1.750,-
2021 Gevrey Chambertin, Domaine Les Astrelles, Burgundy, France	2.150,-

RED WINE

JURA		
2023 Arbois Tradition Rouge, Auguste Pirou, Jura, France		545,-
2023 Bout d'Vin – Trousseau, Domaine de La Patelle, Jura, France		1.150,-
BEAUJOLAIS		
2023 Beaujolais Villages, Domaine des Terres Vivantes, Beaujolais, France		550,-
RHÔNE & LANGUEDOC-ROUSSILLON		
2024 Côtes du Rhône, Domaine Brusset, Rhône, France		450,-
2024 Gigondas Grand Montmirail, Domaine Brusset, Rhône, France		695,-
2022 Chateauneuf-du-Pape, Domaine Font du Vent, Rhône, France		895,-
ITALY		
2022 Nerello Mascalese “Logistilla”, Terre Siciliane, Luna Gaia, Sicily, Italy		475,-
2021 Canaiolo, Vino Rosso Toscana IGT, Poggio al Sole, Tuscany, Italy		545,-
2021 Valpolicella “La Casa di Roberta”, Le Ville di Antanè, Veneto, Italy		575,-
2022 Chianti Classico, Tenuta di Lilliano, Tuscany, Italy		650,-
2020 Barbera, La Borgatta, Piedmont, Italy		695,-
2023 Rosso di Montalcino, Le Chiuse, Tuscany, Italy		795,-
2022 La Vite Lucente, Tenuta Luce, Tuscany, Italy*		1.050,-
SPAIN		
2025 Tempranillo Les Mesas, Bodegas Gardel, Castilla-La Mancha, Spain		450,-
2018 Geol, Tomàs Cusiné, Costers del Segre, Spain		795,-
2022 Hacienda Monasterio, Castilla y Leon, Spain		1.050,-



SWEET WINE

NV Brachetto, Brachetto d'Aqui, Piemonte, Italy, (Sparkling)		425,-
NV Moscato d'Asti Andar Pervigne, Vallebelbo Viticoltori, Piedmont, Italy (Sparkling)		450,-
NV Fonseca, Terra Prima, Finest Reserve, Organic Portwine, Portugal		645,-
2023 “Mynster” Ørnberg Vingård, Sjællands Odde, Denmark – 37,5 cl.		845,-
2019 “Lenchen” Spätlese, Weingut Peter Jakob Kühn, Rheingau, Germany		850,-

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APERITIF		DRAUGHT BEER From Depanneur	25cl/40cl
Dolores Margarita – Regular or Spicy	125,-	Bajeur Pilsner, Lager	55,-/75,-
Dark and Stormy	125,-	Fleur Blanche, Wheat	55,-/75,-
Gin Hass	135,-	Solstrejf New England IPA	55,-/ 75,-
Gin & Tonic	135,-	BOTTLED/CANNED BEER	
Espresso Martini	145,-	BRØL Better Together Fruited Sour	65,-
Negroni	145,-	ALCOHOLFREE BEER	
NON ALCOHOLIC		BRØL Anders Pale Ale (Umut Special) 0,5%	65,-
NV Copenhagen Sparkling tea "Lysegrøn	95,-		
Hass and Tonic	100,-		
SOFT DRINKS		AVEC 4cl	
Elderflower Brus from Herslev Bryghus	85,-	Reisetbauer "Karotte" (Eau De Vie)	135,-
Rhubarb Brus from Herslev Bryghus	85,-	Marolo "Tenuta Valdicava" Grappa di Brunello	115,-
Apple Brus from Herslev Bryghus	85,-	Marolo "Doppio Fusto" Grappa di Barolo	105,-
Homemade Lemonade	55,-	Benromach Speyside Single Malt Scotch 8 yr	145,-
		Springbank Campeltown Single Malt Scotch 15yr	155,-
		Hampden Estate Pure Single Jamaican Rum 8yr	135,-
WATER		Plantation XO 20th Anniversary Rum	135,-
Ad libitum water – Sparkling / Still	35,-	Chartreuse Verte	115,-
		Chartreuse Cuvee de MOF'S	155,-
		1605 Liqueur d Elixir	165,-
Wine Pairing For Around The World Menu		Mezcal Vida de San Louis Del Rio	145,-
3 Glasses	375,-	Mezcal Manuel Perez	125,-
4 Glasses	450,-	OCHO Single Estate Tequila	125,-

