

DOL OR ES

RESTAURANT

WINE BY THE GLASS

SPARKLING

NV Cava Bruttisme, Naveran, Penedes, Spain	95,-
NV Copenhagen Sparkling tea "Lysegrøn", Copenhagen, Denmark – 0,0% alcohol	95,-

WHITE

2025 Riesling Wild Habits, Pfalz Germany	95,-
2024 Sangiovese Bianco, Poggio al Sole, Tuscany, Italy	105,-
NV Gruner Veltliner "OMG" Skincontact, Weinhof Uibel, Weinviertel, Niederösterreich, Austria	125,-
2023 Weissburgunder, Weingut Burg Ravensburg, Baden, Germany	135,-
2023 Chardonnay "Leithaberg" Weingut Heinrich, Burgenland, Austria	145,-



ORANGE

2023 Naked Orange, Weingut Heinrich, Burgenland, Austria	110,-
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ROSÉ

2024 Rosatto delle Conchiglie, Poggiotondo, Tuscany, Italy	105,-
2023 Rosé "Klippling", Vejrhøj Vingård, Fårevejle, Denmark	125,-

RED

2024 Côtes du Rhône Villages, Ortas, Vin Biologique, Rhône Valley, France	95,-
2021 Canaiolo, Poggio al Sole, Vino Rosso Toscana, Italy	110,-
2024 Pinot Noir, Weingut Heinrich, Burgenland, Austria	135,-
2024 Rosso di Montalcino, Le Chiuse, Tuscany, Italy	145,-
2024 Saint Amour Grain de Folie, Domaine Pierre Vessigaud, Burgundy, France	155,-



Wine parring 3 glases 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,-

CHAMPAGNE

NV Valerie & Gael "En Chemin" Extra brut Champagne	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 Cremant de Alsace, Becker, Extra Brut, Alsace	645,-
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SPANISH AND ITALIAN SPARKLING

NV Cava Brut Especial, Naveran, Penedés, Spain	450,-
NV Bisci Extra Brut, Azienda Agricola Bisci, Marche, Italy	600,-

WHITE WINE

DENMARK

2024 Hjelm "Virvar Spontan", Hjelm Vingård, Møn	695,-
2023 Solaris "Paulus" Ørnberg Vingård, Sjællands Odde	750,-

GERMANY & AUSTRIA

2024 Riesling, Wild Habits, Pfalz, Germany	425,-
2025 Roter Veltliner, Weingut Ecker, Niederösterreich, Austria	455,-
2023 Weissburgunder, Weingut Burg Ravensburg, Baden, Germany	550,-
NV Gruner Veltliner "OMG" Skincontact, Weinhof Uibel, Weinviertel, Niederösterreich, Austria	555,-
2023 Chardonnay "Leithaberg" Weingut Heinrich, Burgenland, Austria	650,-
2023 Gruner Veltliner "Aus den Gärten" Federspiel, Nikolaihof, Wachau, Austria	795,-

ALSACE

2023 Riesling, Cave Vinicole Hunawihr	500,-
2023 Cuvee Trimbach, F. E. Trimbach	540,-
2022 Pinot Blanc, Domaine Amelie & Charles Sparr	595,-
2022 Pinot Gris, Domaine Amelie & Charles Sparr	645,-

CHABLIS

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

WHITE WINE

BURGUNDY

2022 Coteaux Bourguignons Blanc "En Riortes", Domaine Les Astrelles	550,-
2023 Macon Fuisse Les Taches, Domaine Pierre Vessigaud	650,-
2023 Hautes Côtes de Beaune Blanc "Les Cotes Blanc" Domanine Cassiopée	950,-
2022 Bourgogne Clos du Château Blanc, Château de Meursault	1.200,-
2022 Auxey-Duresses, Domaine Chassouney	1.400,-
2023 Chassagne-Montrachet "Les Houillères", Bader-Mimeur	1.750,-
2022 Beaune "Les Bressandes", Frédéric Cossard, Saint-Romain	1.900,-
2023 Chassagne-Montrachet "En Journoblot", Bader-Mimeur	2.100,-
2022 Saint-Aubin "Le Charmois" 1. cru, Bruno Colin	2.200,-
2022 Chassagne-Montrachet, Bruno Colin	2.300,-

LOIRE VALLEY

2023 Chenin Blanc, Wilfrid Rousse Le Jardin des Dames, Chinon	650,-
2024 Sancerre, Raimbault et Fils	850,-
2023 Pouilly Fumé, Domaine du Bouchot	900,-

BORDEAUX

2025 Bordeaux Blanc, Chateau Guiraud, Sauternes	595,-
2022 R de Rieussec, Château Rieussec, Sauternes*	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,-
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ITALY, SPAIN & PORTUGAL

2024 Protocolo Blanco, Dominio de Eguren, Castilla-La Manche, Spain	450,-
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 Rosé "Klipping", Vejrhøj Vingård, Fårevejle, Denmark	625,-
2023 Langhe Rosato, Bruno Rocca, Piedmont, Italy*	675,-
2024 Galoupet G Rose, Château Le Galoupet, Provance, France	750,-
2023 Galoupet Cru Classe, Châeau Le Galoupet, Provance, France*	1.350,-

ORANGE WINE

ORANGE WINE

NV Naked Orange, Weingut Heinrich, Burgenland, Austria	495,-
2023 Orange "My Sexy MF" Weinhof Uibel, Weinviertel, Niederösterreich	645,-
2024 Macabeu Skin Contact, Tomas Cusine, Catalonia, Spain	650,-
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,-
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FRANCE

LOIRE VALLEY

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

BORDEAUX

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

BURGUNDY

2023 Saint Amour Grain de Folie, Domaine Pierre Vessigaud	650,-
2023 Beaujolais-Villages, Domaine des Terres Vivantes	650,-
2022 Bourgogne Rouge, Chateau Du Meursault	845,-
2023 Bourgogne Rouge "En Gerlieus", Domaine de Cassiopée*	995,-
2022 Aloxe-Corton, Domaine Michel Voarick	1.000,-
2022 Pernand-Vergelesses, Domaine Michel Voarick	1.000,-
2021 Gevrey Chambertin, Domaine Les Astrelles	2.150,-

RED WINE

JURA

2023 Arbois Tradition Rouge, Auguste Pirou	545,-
2022 Cuvée 909, Francois Rousset-martin, Jura	1.100,-
2023 Arbois Rouge, Ploussard, Frabrice Dodane, Arbois	1.100,-
2023 Bout d'Vin – Trousseau, Domaine de La Patelle	1.150,-

RHÔNE & LANGUEDOC-ROUSSILLON

2023 Claude Val Rouge, Paul Mas, Languedoc-Roussillon	450,-
2024 Côtes du Rhône Villages, Ortas	450,-
2024 Côtes du Rhône, Domaine Brusset	450,-
2021 Cinsault "Pradelou" Xavier Beaujon	725,-
2022 Chateauneuf-du-Pape, Domaine Font du Vent, Rhône, France	895,-



ITALY

2022 Nerello Mascalese "Logistilla", Terre Siciliane, Luna Gaia, Sicily	475,-
2021 Canaiolo, Vino Rosso Toscana IGT, Poggio al Sole, Tuscany	545,-
2021 Valpolicella Ripasso "La Casa di Roberta", Le Ville di Antanè, Veneto	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

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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DRAUGHT BEER From Depanneur

Bajeur Pilsner, Lager	55,-/75,-
Fleur Blanche, Wheat	55,-/75,-
Solstrejf New England IPA	55,-/ 75,-

BOTTLED/CANNED BEER

Hay Saisson, Herslev Bryghus 33 cl.	105,-
Sour Thistle, Herslev Bryghus 33 cl.	105,-

ALCOHOLFREE BEER

Under Solen, Herslev Pilsner 0,5%	65,-
Teedawn, All the Way IPA, 0,3%	85,-

SOFT DRINKS

Apple Brus from Herslev Bryghus	85,-
Rhubarb Brus from Herslev Bryghus	85,-
Elderflower from Østergård	65,-
Black Currant juice from Østergård	65,-
Frizzanta Limonata Soda	75,-
NODA – Passion fruit & Mango	55,-
NODA – Pink Grape	55,-
NODA – Sicilien Lemon	55,-

WATER

Ad libitum water – Sparkling / Still	35,-
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Wine Pairing For Around The World Menu

3 Glasses	375,-
4 Glasses	450,-

25 cl. / 40 cl. Cocktails

Gin & Tonic – <i>Radius gin & Fingers Crossed Tonic</i>	115,- DK
Rosita – <i>Tequilla, sweet and dry Vermouth & Campari</i>	145,- MX
Classic Negroni – <i>Gin, Campari, Vermouth</i>	125,- IT
Pumpkin Pimms – <i>Pimms, ginger ale & Pumpikin</i>	115,- UK
Saketini – <i>Radius gin, Choya Sake, Vermouth</i>	115,- JP

NON ALCOHOLIC

NV Copenhagen Sparkling tea "Lysegrøn"	95,-
No Worries Negroni	115,-
Ready Tomorrow Rosita	115,-

AVEC 4cl

Grappa di Brunello, Marolo "Tenuta Valdicava"	115,-
Grappa di Barolo, Marolo "Doppio Fusto"	105,-
Benromach Speyside Single Malt Scotch 8 yr	145,-
Springbank Campeltown Single Malt Scotch 15yr	155,-
Hampden Estate Pure Single Jamaican Rum 8yr	135,-
Plantation XO 20th Anniversary Rum	135,-
Mezcal Vida de San Louis Del Rio	145,-
Mezcal Manuel Perez	125,-
OCHO Single Estate Tequila	125,-

