

WINE PAIRING

➤400,- / ➤450,-

SPARKLING BY GLASS

| | | | |
|----|-------------------------|--------------------------------------|-----|
| NV | Macabeu, Xarel-lo | Maria Rigol Ordi, Brut Nature, Cava | 115 |
| NV | Feteasca Regala, PetNat | La Sapata Petillant Naturel | 120 |
| NV | Chardonnay/Pinot Noir | Charles Mignon Premier Cru Champagne | 150 |

WHITE BY GLASS

| | | | |
|-------|----------------------|---|-----|
| 2019➤ | Sauvignon Blanc | Château les Alberts, Sémillon, Bordeaux | 115 |
| 2020 | Chardonnay | Domaine Gerard Tremblay Chablis | 120 |
| 2020➤ | Riesling Bodenschatz | St. Antony, Rheinhessen | 120 |
| 2014➤ | Riesling Trocken | Schloss Saarstein, "Grauschiefer" | 135 |
| 2017 | Chardonnay | Millebuis Montagny Blanc, Bourgogne | 135 |
| 2020 | Sauvignon Blanc AOC | Girard et Fils, Sancerre | 140 |

ORANGE BY GLASS

| | | | |
|-------|----------|----------------------|-----|
| 2021➤ | Podgoria | La Sapata, Orangevin | 130 |
|-------|----------|----------------------|-----|

ROSÉ BY GLASS

| | | | |
|------|--------|-----------------------------|-----|
| 2021 | Muscat | Rosé Fruité, Haute-Provence | 125 |
|------|--------|-----------------------------|-----|

RED BY GLASS

| | | | |
|-------|-------------------------|-----------------------------------|-----|
| 2021➤ | Cabernet Sauvignon➤ | Château la Gontelle, Bordeaux | 120 |
| 2016➤ | Tempranillo | Marqués del Atrio, Rioja Reserva | 120 |
| 2020➤ | Pinot Noir | Light Horse, California | 120 |
| 2017 | Spätburgunder | Heger, Bühl Herdinger | 125 |
| 2020 | Barbera | Barbera D'Asti, Franco Francesco | 135 |
| 2019 | Grenache/Syrah | Domaine Chanssaud, Côtes-du-Rhône | 150 |
| 2019 | Spätburgunder | Kleine Kammer J. J. Adeneuer, Ahr | 175 |
| 2019 | Grenache/Syrah/Mouvedre | Chanssaud, Chateauneuf du Pape | 185 |

SWEET BY GLASS

| | | | |
|----|------------------|------------------------------------|-----|
| NV | Grenache/Macabeu | Vin Doux Naturel, Rivesaltes Ambré | 130 |
|----|------------------|------------------------------------|-----|

Filteret vand, med eller uden bobler
Filtered water, still or fizzy

25 DKK per person
25 DKK per person

(inkluderet i vinmenu)
(included in the wine pairing)

WINE PAIRING

>400,- / >450,-

SPARKLING

| | | | |
|------|-----------------------------|---|------|
| NV | Macabeu, Xarel-lo | Maria Rigol Ordi, Brut Nature, Cava | 525 |
| NV | Cinsault, Pet Nat | Vin Mousseux 100% filtré | 525 |
| NV | Cinsault, Pet Nat | Vin Mousseux 100% non filtré | 525 |
| NV | Chenin Blanc, PetNat | L'Ancienne Cure, Ça suffit! | 595 |
| NV | Sauv.Blanc/Auxerrois/PetNat | Domaine Lelievre, Sans Frontières/Grenzenlos | 625 |
| 2019 | Cabernet Franc, Pet Nat | Domaine Thuronis, Cotabul | 625 |
| 2019 | Cabernet Franc, Pet Nat | Domaine Thuronis, Lubulu Cabernicus | 625 |
| 2016 | Chardonnay | Crémant du Jura, Eric Thill, Jura | 670 |
| NV | Chardonnay/Pinot Noir | Charles Mignon Premier Cru Champagne | 775 |
| NV | Chardonnay/Pinot | A. Robert, Alliance Brut Champagne | 800 |
| 2015 | Pinot Noir | Anthony & Clémence Toullec, Champagne 1er Cru | 1000 |
| NV | Chardonnay | A. Robert, Blanc de Blanc, Brut Champagne | 1100 |
| NV | Chardonnay/Pinot | A. Robert, Ancrages Premier Cru, Brut Champagne | 1200 |
| 2010 | Chardonnay/Pinot | A. Robert, Ancrages Millésimé, Brut Champagne | 1400 |
| 2008 | Chardonnay | Grand Cru, Quintile Champagne, Crété Chambertin | 2000 |

ROSÉ

| | | | |
|------|--------------|---------------------------------------|-----|
| 2019 | Rondo Regent | Hjelm Vingard | 475 |
| 2021 | Muscat | Domaine Saint Jean, Côtes de Provence | 575 |
| 2016 | Pinot Noir | Domaine des Bodines, Névrosé, Jura | 800 |

ORANGE

| | | | |
|------|-----------------------|--------------------------------------|------|
| 2021 | Podgoria | La Sapata, Orangevin | 650 |
| 2020 | Grenache Blanc/Terret | Les Equilibristes, Languedoc, Seres | 700 |
| 2017 | Sémillon | Château Lestignac, Les Brumes | 725 |
| 2015 | Traminer | Gsellmann Andreas, Austria | 900 |
| 2018 | Pinot Grigio | Andert, Pamhogna weiss, Austria | 950 |
| 2014 | Chardonnay | Cépage Savagnin, Gérard Villet, Jura | 1200 |

GERMANY - WHITE

Ahr - Württemberg - Baden

| | | | |
|------|----------------|---|------|
| 2021 | Blanc de Noir | Weingut J.J. Adeneuer, PURIST, Ahrweiler | 550 |
| 2021 | Weissburgunder | Weingut J.J. Adeneuer, PURIST, Ahrweiler | 600 |
| 2017 | Riesling | Weingut Graf Neipperg, Schwaigerner Ruthe | 1000 |
| 2008 | Weissburgunder | Weingut Henrik Möbitz, Kanzel, Freiburg | 1200 |

Filtreret vand, med eller uden bobler
Filtered water, still or fizzy

25 DKK per person (inkluderet i vinmenu)
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WINE PAIRING

➤400,- / ➤450,-

Mosel - Saar - Ruwer

| | | | |
|------|-------------------|--|------|
| 2014 | Riesling Trocken | Schloss Saarstein, "Grauschiefer" | 600 |
| 2007 | Riesling Spätlese | Weingut Stein, St. Aldegunder Klosterkammer, Bullay | 900 |
| 2010 | Riesling | Weingut Stein, Alfer Hölle, Bullay | 950 |
| 2008 | Riesling | Weingut Stein, St Aldegunder Himmelreich, Bullay | 975 |
| 2006 | Riesling | Weingut Rita & Rolf Trossen, "Madonna Auslese", Kinheim-Kindel | 1200 |
| 2007 | Riesling Spätlese | Weingut Rita & Rolf Trossen, "Schieferstein", Kinheim-Kindel | 1250 |

Rheingau - Rheinhessen

| | | | |
|------|----------------------|---------------------------------|-----|
| 2020 | Riesling | Weingut St. Antony, Bodenschatz | 600 |
| 2017 | Blanc de Noir 750 | Weingut Krone | |
| 2017 | Riesling Trocken GG | Weingut St. Antony Orbel | 850 |
| 2011 | Riesling Trocken GG | Weingut St. Antony, Brudersberg | 900 |
| 2019 | Riesling Trocken GG | Leitz Berg Schlossberg | 950 |

FRANCE - WHITE

Jura

| | | | |
|------|---------------|--|------|
| 2014 | Savagnin | Domaine Les Dolomies, "Saint Loth", Passenans | 850 |
| 2011 | Savagnin | Domaine de Gérard Villet, Arbois | 875 |
| 2015 | Savagnin | Domaine de Saint Pierre, "Autrement", Arbois | 895 |
| 2015 | Savagnin | Domaine Les Dolomies, "Arco", Passenans | 950 |
| 2016 | Savagnin | Domaine Les Bottes Rouges, "no milk today", Arbois | 1100 |
| 2012 | Melon, Magnum | Philippe Bornard, Melon le Rouge | 1600 |
| 2008 | Chardonnay | André et Mireille Tissot, Montigny-lès-Arsures | 1625 |

Savoie - Loire

| | | | |
|------|-----------------|-------------------------------|-----|
| 2020 | Sauvignon Blanc | Girard Et fils, Sancerre | 650 |
| 2020 | Sauvignon Blanc | Inés Lauverjart, Sancerre AOC | 775 |

Bourgogne

| | | | |
|------|------------|--|-----|
| 2017 | Chardonnay | Millebuis, Montagny | 575 |
| 2019 | Chardonnay | Domaine Carrette, "Les Crays" Mâcon Solutré | 675 |
| 2018 | Chardonnay | Domaine Carrette, "Les Crays" Pouilly Fuissé | 700 |

FRANCE - WHITE

Chablis - Rhône

| | | | |
|------|--------------------|---|------|
| 2020 | Chardonnay | Domaine Gerard Tremblay Chablis | 600 |
| 2021 | Chardonnay | Chateau De Maligny Chablis "César" | 650 |
| 2020 | Chardonnay | Domaine Gerard Tremblay Chablis 1er Cru | 775 |
| 2019 | Viognier/ grenache | Domaine Chanssaud Chateauneuf du pape Blanc | 850 |
| 2019 | Chardonnay | Domaine Gerard Tremblay Chablis Grand Cru | 975 |
| 2015 | Viognier | Domaine Denuzière, Condrieu | 1200 |

Languedoc

| | | | |
|------|----------------------|-----------------------------------|-----|
| 2020 | Grenache Bl/Roussane | Obladie AOP Coteaux du Languedoc, | 700 |
|------|----------------------|-----------------------------------|-----|

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Filtered water, still or fizzy

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WINE PAIRING

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Bergerac - Aude - Bordeaux

| | | | |
|------|-----------------|---|-----|
| 2019 | Sauvignon Blanc | Château les Alberts, Sémillon, Bordeaux | 500 |
| 2018 | Sauvignon Gris | Fabian Castaing, Château Les Mailleries | 900 |

SPAIN - WHITE

La Orotava

| | | | |
|------|---------------|-------------------------------|-----|
| 2020 | Listán Blanca | Trenzado, Suertes del Marqués | 700 |
|------|---------------|-------------------------------|-----|

ROMANIA - WHITE

Podgorica

| | | | |
|------|-----------------|--|-----|
| 2020 | Aligoté | La Sapata, Podgoria Sarica Niculitel DOC | 650 |
| 2020 | Feteasca Regala | La Sapata, Podgoria Sarica Niculitel DOC | 650 |

GERMANY - RED

Ahr - Baden - Württemberg

| | | | |
|------|------------------|--|------|
| 2017 | Spätburgunder | Heger Merdinger Bhul | 595 |
| 2017 | Spätburgunder | Abril Magmatit | 770 |
| 2016 | Spätburgunder | Dr. Heger Ihringer | 795 |
| 2019 | Frühburgunder | Weingut J.J. Adeneuer | 800 |
| 2019 | Spätburgunder | Weingut Adeneuer, Kleine Kammer, Ahrweiler | 850 |
| 2015 | Spätburgunder GG | Weingut Krone, Höllenberg | 1200 |
| 2013 | Pinot Noir | Weingut Henrik Möbitz Kanzel | 1350 |
| 2012 | Pinot Noir | Weingut Henrik Möbitz Kanzel | 1350 |
| 2014 | Frühburgunder GG | Weingut J.J. Adeneuer, Sonnenberg | 1400 |

FRANCE - RED

Aude - Loire - Cher

| | | | |
|------|----------------|-------------------------------|-----|
| 2018 | Grolleau | Pithon, Paillé, Grololo | 700 |
| 2015 | Cabernet Franc | Pithon, Paillé, Anjou, Mozaïk | 700 |

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Filtered water, still or fizzy 25 DKK per person (included in the wine pairing)

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| | | | |
|------|------------|---|-----|
| 2017 | Pinot Noir | Clément & Florian Berthier, Coteaux du Giennois | 850 |
|------|------------|---|-----|

Bourgogne

| | | | |
|------|------------|--|------|
| 2020 | Pinot Noir | Nuiton Beaunoy, Bourgogne | 600 |
| 2018 | Pinot Noir | Louis Chenu Aux Clous, Savigny | 950 |
| 2018 | Pinot Noir | Louis Chenu Les Lavières, Savigny | 1000 |
| 2017 | Pinot Noir | Domaine Decelle Les Beaune Planchots, Savigny | 1250 |
| 2017 | Pinot Noir | Les Beaune 1er Cru, Emile Montarolo, Savigny | 1500 |
| 2016 | Pinot Noir | Frédéric Magnien, Morey Saint Denis, 1er Cru Ruchots | 1500 |

Beaujolais - Bergerac - Bordeaux

| | | | |
|------|--------------------|--|------|
| 2021 | Cabernet Sauvignon | Château la Gontelle, Bordeaux | 550 |
| 2016 | Gamay | Jean Paul Dubost, Fleurie Le Vivier | 800 |
| 2017 | Gamay | Jean Paul Dubost, Moulin à Vent | 850 |
| 2019 | Merlot, Malbec | Fabian Castaing, Château Les Mailleries | 895 |
| 2014 | Merlot | Château Jean-Voisin, Saint Emilion Grand Cru | 1200 |
| 2019 | Gamay | Jean Paul Dubost, Morgon Côte de Py | 1500 |

USA - RED

| | | | |
|------|------------|-------------------------|-----|
| 2020 | Pinot Noir | Light Horse, California | 600 |
|------|------------|-------------------------|-----|

FRANCE - RED

Rhône

| | | | |
|------|----------------|---|------|
| 2015 | Grenache/Syrah | Vignes et Mistral | 600 |
| 2019 | Grenache/Syrah | Domaine Chanssaud, Côte du Rhône | 675 |
| 2019 | Grenache/Syrah | Château Simian, Les Clefs du Caladas, Bio | 700 |
| 2019 | Syrah | Domaine Denuzière, Saint Joseph | 800 |
| 2019 | Grenache/Syrah | Domaine Chanssaud, Chateauneuf du Pape | 950 |
| 2016 | Syrah | Domaine Denuzière, Cornas | 1100 |
| 2017 | Grenache/Syrah | Château Simian, Les Clefs du Caladas, Bio Châteauneuf du Pape | 1150 |
| 2016 | Grenache/Syrah | Domaine St. Patrice, Châteauneuf du Pape | 1200 |
| 2016 | Grenache/Syrah | Domaine Denuzière, Côte-Rôtie Les Bécasses | 1500 |
| 2015 | Grenache/Syrah | Domaine St. Patrice, Châteauneuf du Pape, Clos Monopole | 1800 |

Languedoc

| | | | |
|------|----------------------|---|-----|
| 2019 | Grenache/Syrah/Cins. | Clos des Nines L'Orée Languedoc | 600 |
| 2020 | Cinsault | Cinso Loco, Vin de Pays des Collines de la Moure | 600 |
| 2020 | Mourvèdre/Carignan | Le Mour Rouge, Vin de Pays des Collines de la Moure | 700 |

Jura - Arbois - Rotalier

| | | | |
|------|-----------|---|------|
| 2015 | Trousseau | Domaine Les Bottes Rouges, "sky my husband", Arbois | 1100 |
|------|-----------|---|------|

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Filtered water, still or fizzy

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WINE PAIRING

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| | | | |
|------|--------------------|---|------|
| 2016 | Pinot Noir, Magnum | Eric Thill | 1200 |
| 2014 | Pinot Noir 1500 | André et Mireille Tissot, "En Barberon", Montigny-lès-Arsures | |
| 2016 | Poulsard, Magnum | Bénédicte & Stéphane Tissot, Vieilles Vignes | 1800 |

ITALY - RED

Trentino Alto Adige - Piemonte

| | | | |
|------|------------|---|------|
| 2020 | Barbera | Franco Francesco, Barbera D'Asti | 600 |
| 2020 | Nebbiolo | Cascina Longoria, Langhe | 700 |
| 2020 | Pinot Nero | Vigneti Delle Dolomiti, Alto Adige | 700 |
| 2016 | Nebbiolo | Fontanabianca, Barbaresco Serraboella | 950 |
| 2015 | Nebbiolo | Cascina Longoria, Barbaresco Bordini | 1100 |
| 2016 | Nebbiolo | Fontanabianca, Barbaresco Bordini | 1200 |
| 2014 | Nebbiolo | Aurelio Settimo, Barolo | 1250 |
| 2013 | Nebbiolo | Bruna Grimaldi, Barolo Badarina Riserva | 1500 |

Toscana

| | | | |
|------|------------|-----------------------------------|------|
| 2018 | Sangiovese | La Gerla, Rosso di Montalcino | 800 |
| 2017 | Sangiovese | Romitorio, Brunello di Montalcino | 1250 |
| 2015 | Sangiovese | La Gerla, Brunello di Montalcino | 1300 |

SPAIN - RED

La Orotava

| | | | |
|------|--------------|----------------------------------|-----|
| 2016 | Tempranillo | Marqués del Atrio, Rioja Reserva | 600 |
| 2019 | Listan Negro | Suertes del Marqués, 7 Fuentes | 700 |

SWEET

| | | | |
|------|---------------------|--|------|
| NV | Grenache/Macabeu | Vin Doux Naturel, Rivesaltes Ambré | 700 |
| 2020 | Pinot Noir | Maison Lelievre, Lisquette, Francel | 750 |
| 2015 | Savagnin/Chardonnay | Eric Thill, Vinum Paleas, 0,375 L, Jura | 800 |
| 2020 | Savagnin | Domaine Frédéric Lambert, Macvin du Jura | 1100 |

VIN JAUNE

| | | | |
|------|----------|---|------|
| 2009 | Savagnin | Domaine Henri Maire | 1100 |
| 2012 | Savagnin | Eric Thill | 1300 |
| 2010 | Savagnin | Jacques Tissot, Arbois | 1500 |
| 2008 | Savagnin | Domaine Morel | 2000 |
| 2009 | Savagnin | Domaine Morel | 2000 |
| 2010 | Savagnin | Bénédicte & Stéphane Tissot "En Spois" Arbois | 2000 |
| 2009 | Savagnin | Domaine de Ronces | 2000 |

Filteret vand, med eller uden bobler
Filtered water, still or fizzy

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