



SNACKS

GRISSINI FLAKES	45
Grissini flakes with olive tapenade & pesto	
SALTED ALMONDS	45
Salted Spanish almonds	
OLIVE	35
Olive pickled in rosemary & thyme	
PICKLES	55
Seasonal vegetables with pagna cauda	
SPICED TUNA	65
Spicy tuna in olive oil with grilled sourdough bread	
PANISSE	65
With grated winter truffle and pecorino	

CHARCUTERIE

CHOOSE BETWEEN

CHARCUTERIE BOARD FOR SHARING WITH PICKLES	165
CHARCUTERIE BOARD FOR SHARING WITH PICKLES & 3 KINDS OF CHEESE	185

HAM OF WOOL PIG / VENTRICINA / NORDIC RUSTIC  
SMOKED & GRAVED BEEF / FENNEL SALAMI  
AIR-DRIED NECK COMB / 24 MONTHS HAM

SALAD

SALAD ENDIVIE	65
Salad endivie with anchovies, parmesan & lemon vinaigrette	
BRAIZED ZUCCHINI	85
Braized zucchini, endive, radicchio, frieze & red wine vinaigrette	
TOMATO CARPACCIO	85
With organic stracciatella, organic olives & basil	
PATÉ DE CAMPAGNE	95
With pickled cucumber, gherkin & coarse mustard with grilled sourdough bread	
FOIE GRAS TERRIN	95
With pickled rose hips, croutons & balsamic vinaigrette	
LYONNAISE SALAD	85
With crispy wool pig, poached egg, frisée salad & dijon vinaigrette	

OPTIONS

GRILLED PADRONS	65
Grilled padron pepper with parmesan og Sichuan pepper	
FRIED & STEAMED CAULIFLOWER	65
Cauliflower with browned butter & hazelnuts	
SALT-BAKED TURNIP-ROOTED CELERY	65
Salt-baked turnip-rooted celery with garlic & chestnut	
POTATO SOUFFLE	65
Potato souffle	

SHARING MENU

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375 DKK PR. PERSON (MUST BE ORDERED BY THE ENTIRE TABLE)

SNACKS  
SOUR DOUGH BREAD  
GRISSINI with herbal- & olive tapenade  
OLIVES pickled in rosemary & thyme

CHARCUTERIE  
PICKLES seasonal vegetables with bagna cauda  
HAM of wool pig, ventricina, smoked beef, fennel salami & 24 months ham  
PATÉ DE CAMPAGNE  
LANGOUSTINE with confit garlic, parsley & grilled lemon  
TOMATO CARPACCIO

1 OPTIONAL PIZZA

DESSERT  
PANNA COTTA with vanilla, saffron & figs

VINE AD-LIBITUM +250 DKK/PERSON (CHARDONNAY, EL PULPO, TIERRA DE CASTILLA, SPAIN, ECO)

PIZZA

All our pizzas are baked on sour dough bread in a stone oven. We recommend ordering 2 or 3 small pizzas per person.

1. TOMATO, MOZZARELLA, MARINED TOMATO, PECORINO	55
2. TOMATO, MOZZARELLA, VENTRICINA, OYSTER HAT, OREGANO	55
3. TOMATO, MOZZARELLA, 24 MONTHS HAM, SILVEDBEETS	55
4. TOMATO, STRACIATELLA, SPINACH, CHILI OF PIMENT D'ESPELETTE, PADRON	50
5. MOZZARELLA, POTATO, CHANTERARS, BLUE GRAIN FLOWER	50
6. MOZZARELLA, CARPACCIO, DRIED OLIVES, HOCKAIDO CREAM, WILD RUCOLA	55
7. MOZZARELLA, NDUJA, CAVALO NERO, PARMESAN	50

A LA CARTE

BRAISSERET OCTOPUS	115
With parisienne potato, pistachio & piquillo sauce	
STONE OVEN BAKED LANGOUSTINE	135
With parsley, garlic & grilled lemon	
LINGUINE MED LOBSTER	165
With arugula cream, pine nuts and 24 months of parmesan	
MONKFISH	145
With apple, celery, leaves, figs and beurre rouge sauce	
FRIED QUAIL	165
With Périgueux - sauce (maidera - truffle sauce)	
BAVETTE	135
With cognac sauce & grilled padron	
RAVIOLI	135
With pork, spinach, ricotta & broth	
TORTELLINI	135
With Jerusalem artichoke puree, truffle and parmesan cream	

DESSERT

BABA AU RHUM	85
With chantilly cream	
PANNA COTTA	75
With vanilla, saffron & figs	
GRAV7 SWEETS	65
Filled chocolates	
CHEESE (2 PCS. 65 DKK / 3 PCS. 85 DKK / 4 PCS. 105 DKK)	
Red carpet, Tomme de savoie, Pecorino with tomato/rosemary jam, Drunken Dog. Served with crispbread with honey and sourdough with fig compote	

DRINKS

APERITIFS

APEROL SPRITZ / APEROL, CRÉMANT D'ALSACE & APPELSIN	85
PASTIS / RICARD, PERNOD, HENRI BARDOUIN, BERGER OR DES ALPES	65
DARK N'STORMY / DARK ROOM, LIME & GINGERBEER	85
G&T / GERANIUM GIN & FEVER TREE TONIC	85
OLD FASHIONED / BOURBON, ANGOSTURO, CANE SUGAR & ORANGE SHELL	85
ESPRESSO MARTINI / VODKA, KAHLUA, ESPRESSO & SIRUP	85

VIN

	GLASS	BOTTLE
<b>SPARKLING</b>		
CREMANT D'ALSACE, BRUT, BOECKEL	100	400
CHAMPAGNE, BRUT, BONNET LAUNOIS, FRANCE	115	470
CHARDONNAY, COTE D'OR, VINCENT PRUNIER	105	420
<b>WHITE WINE</b>		
SANCERRE, CROCHET, LOIRE	115	700
RIESLING, DRY, DR. LOOSEN, MOSEL, GERMANY	90	360
CHARDONNAY, EL PULPO, TIERRA DE CASTILLA	75	300
<b>ROSE</b>		
CERASUOLO, CADET TO, CASTORANI, ABRUZZO, ITALY	90	360
SYRAH, EL GAMBA, TIERRA DE CASTILLA, SPAIN	75	300
<b>RED WINE</b>		
PINOT NOIR, COTE D'OR, VINCENT PRUNIER	105	420
GIGONDAS, LA CAVE GIGONDAS, RHONE	115	460
SYRAH, MAN EATER, TIERRA DE CASTILLA	75	300
ENTRE PALABRAS, VALDEMONJAS, RIBERA DEL DUERO	125	500

TODAY'S BEER FROM BRYGHUSET MØN 40 CL

ASK THE WAITER FOR TODAY'S BEER	55
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BOTTLE BEER FROM BRYGHUSET MØN

DRONNING FANES BROWN ALE / KONG ASGERS HVEDE	45
SOMMERSPIRETS LAKRIDS STOUT / DARK SKY STOUT / ALCOHOL FREE BEER	

SODA 25 CL

COCA COLA / COCA COLA ZERO / FANTA / SPRITE	35
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JUICE FROM BRYGHUSET MØN 33 CL

ELDERFLOWER / RHUBARB / APPLE	38
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COFFEE & TEA

CAFFE LATTE	32
DOUBLE ESPRESSO	25
AMERICANO	25
CAPPUCINO	32
GREEN OR BLACK TEA	25

WATER - SPARKLING OR STILL

AD LIBITUM	35
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