

SNACKS

GRISSINI	55
Grissini w/ herb- & olivetapenade	
SALTED ALMONDS	45
Salted spanish almonds	
OLIVES	45
Marinated organic small olives	
PICKLES	40
Pickled seasonal vegetables	
VENTRESCA TUNA	65
Tuna in oliveoil w/ grilled bread	
PANISSE	60
w/ grated truffel and pecorino cheese	

CHARCUTERIE

OPTIONS

MANGALITZA PORK / SALAMI VENTRICINA  
 "NORDISK RUSTIK" (MILD SALAMI) / NDJUA / GRAVAD OX  
 FENNEL SALAMI / DRY-CURED HAM  
 "RÆVHEDE SKINKE" (HAM) / PATÉ CAMPAGNE

GRAV7 CHARCUTERIE W/ PICKLES	195
GRAV7 CHARCUTERIE W/ PICKLES & CHEESE	255

"GREENS"

ENDIVE SALAD	65
w/ anchovies, parmesan cheese and lemon vinaigrette	
SEASONAL VEGETABLES	85
w/ sunflower, hummus from yellow peas and pickled rosehips	
COURGET FLEUR	55
Courget fleur in tempura w/ goatscheese-creme	
TOMATOCARPACCIO	85
w/ organic straciatella, chiveoil and oregano	
SALAD "NICIOSE"	85
w/ grilled tuna, tomato, quail egg, beans, radish, romaine lettuce	
FOIE GRAS TERRINE	85
w/ pickled artichoke, salad, croutons, redwine vinaigrette	
SALAT LYONNAISE	85
w/ crispy pork, poached egg, frisée salad, dijon vinaigrette	

EXTRAS

GRILLED PADRONS	45
Grilled padron peppers, parmesan cheese and sichuanpepper	
ASPARAGUS-BROCCOLI	50
Asparagus broccoli w/ lardo and artichoke cream	
TRUFFLES	65
Mushroom filled morels, spinach, beans and peas	
NEW POTATOS	65
Steamed, new potatoes w/ olives and pickled lemons	

SHARING MENU

SHARING-MENU, 10 COURSES

365 DKK/PERSON (MUST BE ORDERED BY EVERYONE AT THE TABLE)

SNACKS/CHARCUTERIE

GRISSINI W/ HERB- & OLIVETAPENADE  
 MARINATED ORGANIC SMALL OLIVES  
 PICKLES - Seasonal vegetables  
 ENDIVE SALAD - w/ anchovies, parmesan cheese and lemon vinaigrette  
 GRAVAD OX  
 "RÆVHEDE-SKINKE" (HAM)  
 PATÉ CAMPAGNE

2 PIZZAS OF YOUR CHOICE

SELECT 2 PIZZAS FROM OUR PIZZA-MENU

DESSERT

MILLE FEUILLE W/ DANISH STRAWBERRIES AND VANILLA CREAM

WINE AD-LIBITUM +195 DKK/PERSON (CHARDONNAY, EL PULPO, TIER-  
 RA DE CASTILLA, SPANIEN, ØKO)

PIZZAS

All our pizzas are made with sourdough and are baked in a stone oven. We recommend 2-3 pizzas per person.

1. TOMATO, MOZZARELLA, MARINATED TOMATO, PECORINO, KALE 55
2. TOMATO, MOZZARELLA, VENTRICINA, OYSTERMUSHROOMS, 55
3. TOMATO, MOZZARELLA, MANGALITZA, ARUGULA, 55
4. TOMATO, STRACCIATELLA, MUSTARD GREENS, SPINACH, PADRONS 50
5. MOZZARELLA, POTATO, CHANTERELLES, BLUE CORNFLOWER 50
6. MOZZARELLA, CARPACCIO, OLIVES, MIZUNA-ARTICHOKE 55
7. MOZZARELLA, ANCHOVIES, RICOTTA, PICKLED LEMON, 50

A LA CARTE

GRILLED HAMACHI TUNA	105
Grilled Hamachi tuna w/ cellery and vodka/limefoam	
SARDINES IN TEMPURA	85
Sardines in tempura w/ grilled lemon and aioli	
LINGUINE W/ SHELLFISH	145
Linguine w/ lobster, crayfish, octopus and creamy bisque	
BABY MONKFISH	135
Baby monkfish w/ clam fricassee	
CLASSIC PORCHETTA	125
Porchetta w/ herbs, lemon zest and wild arugula	
BAVETTE W/ COGNACSAUCE	115
Bavette w/ sauce made from cognac and green pepper	
RAVIOLI W/ GAME MEAT AND PORK	135
Ravioli w/ ragout from game meat, pork and parmigiano-cremé	
(VEGETARIAN) TORTELLINI W/ MUSHROOMS	135
Tortellini w/ mushrooms, mascarpone, summertruffel, buerre noisette and grated ricotta	

DESSERT

MILLE FEUILLE	85
w/ danish strawberries and vanilla cream	
CLASSIC TIRAMISU	75
w/ espresso cream and amaretto	
GRAV7 SWEETS	65
Filled chocolate	
CHEESES (2 CHEESES 65 DKK / 3 CHEESES 85 DKK / 4 CHEESES 105 DKK)	
Rød Løber, Tomme de savoie, Pecorino m. trøffel, Drunken Dog, served w/ crispbread w/ honey and sourdough as well as fig compote	

DRINKS

APERITIFS

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

WINE

	GLAS	FL.
SPARKLING		
CREMANT D'ALSACE, BRUT, BOECKEL	100	400
CHAMPAGNE, BRUT, BONNET LAUNOIS, FRANKRIG	115	470
CHARDONNAY, COTE D'OR, VINCENT PRUNIER	105	420
WHITE WINE		
SANCERRE, CROCHET, LOIRE	115	700
RIESLING, DRY, DR. LOOSEN, MOSEL, TYSKLAND	90	360
CHARDONNAY, EL PULPO, TIERRA DE CASTILLA	75	300
ROSÉ		
CERASUOLO, CADETTO, CASTORANI, ABRUZZO, ITALIEN	90	360
SYRAH, EL GAMBA, TIEERA DE CASTILLA, SPANIEN	75	300
RED WINE		
PINOT NOIR, COTE D'OR, VINCENT PRUNIER	105	420
GIGONDAS, LA CAVE GIGONDAS, RHONE	115	460
MONTEPULCIANO D'ABRUZZO, VOLA VOLÉ, ABRUZZO	90	360
SYRAH, MAN EATER, TIERRA DE CASTILLA	75	300
ENTRE PALABRAS, VALDEMONJAS, RIBERA DEL DUERO	125	500

DRAFT BEER FROM BRYGHUSET MØN 48 CL

GRØNJÆGER PILSNER / KLINTEKONGENS KLASSISK / LISELUND IPA	55
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BOTTLED BEER FROM BRYGHUSET MØN 33 CL

DRONNING FANES BROWN ALE / KONG ASGERS WHEAT / SOMMERSPIRETS	45
LAKRIDS STOUT / DARK SKY STOUT	

JUICE FROM BRYGHUSET MØN 33 CL

ELDERFLOWER / RHUBARB / APPLE	38
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SOFT DRINKS 25 CL

COCA COLA / COCA COLA ZERO / FANTA / SPRITE	35
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COFFEE

CAFFE LATTE	32
DOUBLE ESPRESSO	25
AMERICANO	25
CAPPUCINO	32

WATER - SPARKLING OR STILL

AD LIBITUM	35
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