

DRINKS

SNACKS – 50,-/each

Unripened Peaches and olives
Soy-roasted and smoked almonds
Anchovies with aioli and lemon (+75,-)

COCKTAILS

Gin & Tonic – 120,-
Aperol Spritz – 120,-
Rabarber Spritz – 120,-
Pink Paloma – 120,-
Margarita – 120,-
Raspberry Sour – 135,-
Amaretto Sour – 135,-
Bourbon Sour – 135,-
Dark and Stormy – 120,-
Negroni – 120,-
Old Fashioned – 120,-
Espresso Martini – 135,-
Irish Coffee – 130,-

LIGHT DRINKS

Beers from Teedawn – 65,-
Wheat Dreams Alc. 0,0%, Gentle Lager Alc. 0,0% or All
The Way IPA Alc. 0,3%
LemonBeer Alc. 2,5%

Driving Home from Christmas Alc. 2,7%

Cordials from Bryghuset Møn – 55,-
Strawberry, rhubarb, blackcurrant or apple

Elderflowers from Grøndalsparken – 65,-
Still or sparkling

Still/sparkling water ad libitum – 35,-

BEER FROM BRYGHUSET MØN

Beer by bottle – 65,-
Kong Asgers Hvede Alc. 4,7%
Farø Juicy IPA Alc. 5,5%
Dark Sky Alc. 9,0%

Beer from tap – 40,-/75,-
Grønæggers Pilsner Alc. 4,5%
Dronning Fanes Brown Ale Alc. 5,3%
Klintholm IPA Alc. 5,5%

WINES BY THE GLASS

SPARKLING

Domaine Bernard Remy, “Carte Blanche”,
Champagne, France
150,- pr. glass (750,- pr. Bottle)

WHITES

2022, Sauvignon Blanc, Dom. Fournier Pere et Fils,
Loire, France
110,- (550,- pr. bottle)

2021, Weissburgunder Trocken, Petershof,
Mosel, Germany
120,- (650,- pr. bottle)

2010, Chenin Blanc, “Chamboreau”, Domaine FL,
Loire, France
130,- (700,- pr. bottle)

2022, Chardonnay, Saint-Véran, “Les Perriers”
Burgundy, France
150,- (750,- pr. bottle)

REDS

2022, Garnatxa, “Les Garrigues”, Cérvoles,
Catalonia, Spain
110,- (600,- per flaske)

2022, Sangiovese, “Rosso di Montalcino”,
Tenuta San Giorgio,
Tuscany, Italy
140,- (700,- pr. bottle)

2021, Grenache/Syrah, “Cairanne”, Domaine Brusset,
Rhône, France
130,- (650,- pr. bottle)