



Food Menu

Opening hours

Mon-Thu
17-21h

Fri-Sat
17-22h

The Tasting Menu

served family style

Must be chosen by the whole table & min. 2 people

320 kr pr person

Can be served vegan

Artichoke cream served with basil oil

**Beetroot carpaccio served with walnut cream, black
currant vinaigrette, cacao nibs & dill.**

&

Our homemade Greek-style flatbread.

Roasted aubergine served with a ricotta & parmesan
cream, tahini, dried apricots & toasted pistachios.

&

Sourdough bruschetta with carrot, mascarpone & wild
garlic cream & spicy honey.

**Roasted cauliflower served with garlic yoghurt & a
caper, parsley & dill gremolata.**

&

Crushed cucumber salad in a dill & feta dressing.

Ice cream/sorbet served with seasonal fruit,
complimentary nuts & herbs.

Cold drinks

Homemade lemonade // 49

Choose between lemon, passion fruit or grapefruit

Filtered purezza water // 25

Still or sparkling ad libitum pr. person

Coffee & hot drinks

Before you choose your coffee, we'd love to tell you a little bit about what we serve. Our coffee is Peru-Finca Alaska-Espresso coffee from Social Brew. It's organic, fairtrade & rainforest certified.

All coffees not mentioned are made with a double shot.

Choose between **oat drink** or **regular whole milk**.

Espresso // 25 // 30

single or double

Americano // 30

add milk + 5

Cortado // 38

Flat white // 42

Cappuccino // 48

Cafe latte - small // 42

Cafe latte - large // 48

Ice latte // 48

Teapot // 50

Organic tea from Tante T

**Cool mint, quince,
ginger-lemon
or Moroccan mint**

Ala carte

We recommend min. 2-3 dishes per person

Creamy burrata // 110

Served with basil oil and our homemade bread.

Beetroot carpaccio // 95

Thinly sliced beetroot, walnut cream, black currant vinaigrette, cacao nibs & dill.

Roasted aubergine // 110

Served with a ricotta & parmesan cream, tahini, dried apricots & toasted pistachios.

Can be made vegan.

Sourdough bruschetta // 105

Served with carrot, mascarpone & wild garlic cream & spicy honey.

Can be made vegan.

Roasted cauliflower // 110

Served with garlic yoghurt & a caper, parsley & dill gremolata.

Can be made vegan.

Crushed cucumber salad // 85

In a creamy dill & feta dressing.

Can be made vegan.

Truffled pumpkin gnocchi // 155

Gnocchi in a pumpkin-based & truffled creamy sauce.

Served with Portobello mushrooms, sage & Parmigiano Reggiano.

Can be made vegan.

Bar snacks

The snack board // 110

Padrons, hummus, artichoke cream, flatbread, almonds & olives.

Homemade Greek-style flatbread // 30

Hummus // 60

Homemade & served with dukkah.

Artichoke cream // 75

Creamy & delicious cream made of grilled artichokes & served with basil oil.

Truffle fries // 75

Crispy French fries with truffles served with mustard mayo.

Padrons // 60

Grilled Padron peppers served with flaky salt & lemon.

Olive mix & almonds // 50

Green & Kalamata olives & roasted salted almonds.

Desserts

Ice cream/sorbet // 85

Served with seasonal fruit, complimentary nuts & herbs.

Wine

Rosé, White & Orange

Domini Del Leone, Pinot Grigio, IT, Organic // 85 // 395
Weingut Nick Weiss Urban, Riesling, DE, Organic // 90 // 440
Les Equilibristes, Picpoul De Pinet, FR // 105 // 495
Domini Del Leone, Orange - Organic, IT // 105 // 495
Charles Frey, Pinot Blanc, FR Biodynamic // 500
Balthasar Röss, Pinot Noir, Rosé, DE, Organic // 380
Buccia Nera, PA'RO Orange, Bianco, Natural // 550

Red

Artuke, Tinto, Rioja 2022 // 85 // 390
Elegance 43,06, Pinot Noir, FR, Organic // 90 // 440
Buccia Nera, PA'RO - Rosso, IT, Natural // 550

Bubbles

Proverbio Prosecco, IT, Organic // 85 // 440
Phillippe Prié Champagne, Brut, FR // 650
Blanc d'Assemblage, Champagne, Brut Nature // 950

Sober cocktails

Day Dream // 85

Passion fruit, mint, lemon & Ginger Beer

Raspberry Time // 85

Raspberry, mint, lime & grapefruit soda

Ginsh & tonic // 90

Non-alcoholic gin & tonic water

Beer

Draft 0,40

Svaneke Classic Organic // 65

Lulu Lager // 65

Bottles 0,33

San Miguel Fresca // 60

Mahou Session IPA // 60

Blue Moon Belgian White // 65

Svaneke Organic Pale ale 0,5% // 60



Drinks Menu

Opening hours

Mon-Thu

16-00h

Fri-Sat

16-2h

Ace of Basil // 115

The bright and herbaceous flavours of fresh basil and lemon make this a great refreshing cocktail. Ours is clarified and topped with a naughty passionfruit foam.

Ap'timistic // 115

Sour flavour from apple liqueur and lime juice mixed with dry gin, Greek mastika and a splash of tonic for the sweet bitterness.

What's up Doc? // 120

Discover a unique cocktail blending homemade syrup with classic carrot cake spices. Dark rum, lime, and carrot juice unite in a clarified punch, creating a playful journey through dessert-inspired flavours.

Fig Old Fashioned // 125

Fig and walnut-infused Tennessee Rye Whiskey. Stirred up with honey and chocolate bitters. For the dark times - To keep up the heat.

Foamie Moe' // 120

Reimagines the classic Mojito with a modern twist! Experience the familiar flavours in every sip with our stylish and clarified rendition, made using the mint washing technique. This cocktail boasts a sexy foam crown, elevating it to new heights.

El Hemmingway // 125

If Hemingway was Mexican, his name would be Pedro. This would be his drink. Fresh cocktail with lime, grapefruit, maraschino, agave and tequila.

Smokey Fiesta // 130

This cocktail brings a unique fiesta of flavours! Mezcal, Chipotle and Jalapeno Liqueur, accompanied by tomato liqueur, create a smokey and spicy sensation. Our homemade lemongrass-pepper syrup with a splash of lime adds a zesty twist to cool the cocktail down.

Uno mas // 115

In English, this translates to "another one". This name fits perfectly with Spanish orange-infused vodka, lemon thyme and pink grapefruit.

Negroni // 120

Good old classic negroni with Tanqueray gin, Mancino vermouth & Campari.

Clear whiskey sour // 120

A new way to enjoy one of your old-time classics. All clarified and still full of flavour.

Vodka passion // 115

If you love passion fruit, then we think you have just found a new favourite cocktail. Shaken with mint and topped with ginger beer to create the perfect passion cocktail.

Pisco punch // 115

Peruvian pisco punch with white port, pineapple, lemon and star anise.

Lemony Snicket // 115

Super fresh banger cocktail with organic vodka and limoncello mixed with fresh lemon and gingerbread syrup.

Strawberry fizz // 115

White Caribbean Rum that's been infused with fresh strawberries for 72 hours, homemade Moroccan mint tea syrup and fizz to top

Salted Espresso Martini // 115

Hand-picked coffee beans and homemade salted caramel to create the perfect twist.