



# 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

**Beetroot carpaccio, with a walnut cream, black  
currant vinaigrette, cacao nibs & pistachios.  
Beetroot borani, a drained yoghurt dip served with  
chives oil, crispy garlic & pistachios.  
&  
Our homemade Greek-style flatbread.**

Rosemary roasted hokkaido, with a ricotta & parmesan  
cream, dried cranberries, toasted pumpkin seeds &  
crispy kale.

&

Bitter-Sweet Pumpkin Salad with radicchio, rucola,  
pickled pumpkin, orange-tahini dressing & feta cheese.

**Gnocchi & Roasted Fennel in Creamy parsley Pesto**

&

**Fennel & Pear Crunch, a shaved fennel, kohlrabi, dill &  
pear salad in mustard vinaigrette with honey toasted  
almonds.**

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

## Cold drinks

### Homemade lemonade // 49

Choose between lemon, passionfruit 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

**Quince,**

**Ginger-lemon**

**or Moroccan mint**

## Ala carte

We recommend min. 2-3 dishes per person

### Creamy burrata // 110

Served with chives oil and our homemade bread.

### Beetroot carpaccio // 95

Thinly sliced beetroot, walnut cream, blackcurrant vinaigrette, cacaonibs & pistachios.

### Bitter-Sweet Pumpkin Salad // 95

Radicchio, rucola, pickled pumpkin, orange-tahini dressing & feta cheese.

Can be made vegan.

### Rosemary roasted hokkaido // 110

Served with a ricotta & parmesan cream, dried cranberries, toasted pumpkin seed & crispy kale.

Can be made vegan.

### Gnocchi & Roasted Fennel // 155

in a creamy parsley pesto sauce, topped with rucola & parmesan.

Can be made vegan.

### Fennel & Pear Crunch // 95

A shaved fennel, kohlrabi, dill & pear salad in mustard vinaigrette with honey toasted almonds.

Can be made vegan.

## Bar snacks

### The snack board // 135

A delish collection of snacks to share between 2-3.

Padrons, hummus, beetroot borani, flatbread, almonds & olives.

### Homemade Greek-style flatbread // 30

### Hummus // 60

Homemade & served with dukkah.

### Beetroot borani // 75

A drained yoghurt dip served with chives oil, crispy garlic & pistachios.

### Truffle fries // 75

Crispy French fries with truffles served with mustard mayo.

### Padrons // 60

Grilled Padron peppers served with flaky salt & lemon.

### Olive & almonds // 50

Green 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 Ress, 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

Passionfruit, mint, lemon & Ginger Beer

### Raspberry Time // 85

Raspberry, mint, lime & grapefruit soda

### Gin & 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

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 mastiha 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.

### **Genie in the Bottle // 120**

Genie in a Bottle is a flavourful, fizzy drink that combines the delicate floral notes of orange blossom with the smooth kick of vodka, and a splash of honey for sweetness. It is perfectly balanced by the zing of fresh rhubarb and a twist of lime.

### **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.

### **Tiramisu Martini // 120**

A luxurious twist on the classic, featuring mascarpone fat-washed vodka, rich tiramisu syrup, and fresh espresso, layered with coffee liqueur. This cocktail captures the essence of Italy's beloved dessert. The perfect after-dinner treat!

 Vegan

### **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 // 125**

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.

### **Creamy Pisco Fresco // 120**

A smooth, refreshing blend of Peruvian pisco, organic limoncello, and rich cream, topped with a hint of nutmeg. This cocktail is a velvety twist on the classic sour—both exotic and indulgent.

### **Earthy Elegance // 115**

This cocktail combines the vibrant sweetness of fresh beetroot with herbal notes of rosemary, balanced by the crispness of gin and nutty complexity of fino sherry. A splash of lemon adds a refreshing brightness.

### **Tropical Inferno // 115**

Tropical Inferno blends the aromatic Thai basil ginger syrup with the smoothness of mango foam. Dark rum adds depth, while clarified lime provides a crisp tang. A hint of jalapeño liqueur adds a spicy kick.

### **Fig & Nut Old Fashioned // 130**

A spin on the classic that combines bourbon with rich notes of cacao bitters, angostura, and the warmth of crushed walnuts and hazelnuts. Finished with a touch of figs.