

FROKOST LUNCH

FREM TIL KL 14 UNTIL 2 PM

CROQUE MONSIEUR Lyst brød - dijonnaise - lufttørret skinke - smeltet ost - grønt <i>Bright bread - dijonnaise - air-dried ham - melted cheese - greens</i>	85,-
CROQUE MADAME Lyst brød - dijonnaise - lufttørret skinke - smeltet ost - grønt - spejlæg <i>Bright bread - dijonnaise - air-dried ham - melted cheese - greens - fried egg</i>	95,-
CROISSANT MED HØNSESALAT <i>Croissant with chicken salad</i>	55,-

SALATER SALADS

CHEVRE CHAUD Gedeost - grillet brød - syltede græskar - salat - balsamico glace - honning ristede valnødder - blåbær <i>Goat cheese - grilled bread - pickled pumpkin - salad - balsamic glace - honey roasted walnuts - blueberries</i>	139,-
CÆSAR CAESAR Klassisk cæsar - grillet kyllingbryst - papadums <i>Classic Caesar - Grilled Chicken Breast - Papadums</i>	139,-
BURRATA Cherrytomater - rucola - pesto - balsamico - basilikum <i>Cherry tomatoes - arugula - pesto - balsamic vinegar - basil</i>	139,-

ALLERGENER SPØRG VENLIGST PERSONALET
ALLERGENS PLEASE ASK THE STAFF

START FROKOSTEN MED ET GLAS START THE DAY WITH A GLASS OF

APEROL SPRITZ	GL. 95,-	GIN & TONIC	GL. 115,-
DORIAN ROSÉ	GL. 90,-	FRENCH 75	GL. 115,-
PROSECCO	GL. 75,-	BASIL SMASH	GL. 115,-

SMØRREBRØD OPEN SANDWICHES

FREM TIL KL. 15.00 UNTIL 3 PM

1 STK. 1 PCS. 89,-	2 STK. 2 PCS. 149,-
RØDSPÆTTE PLAICE FILLET Grov remoulade - asparges - rogn - fennikel - radiser - grønt - citron + håndpillede fjordrejer 25,- <i>Coarse remoulade - asparagus - roe - fennel - radishes - greens - lemon + hand-peeled shrimps 25,-</i>	
AVOCADO & ÆG AVOCADO & EGG Pocheret æg - semidried tomater - syltet løg - chili flager - grønt <i>Poached egg - semidried tomatoes - pickled onion - chilli flakes - greens</i>	

LAKESERILETTE SALMON Agurk - syltet løg - grønt <i>Cucumber - pickled onions - greens</i>
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HØNSESALAT CHICKEN SALAD Skovsvampe - friterede kapers - bacon - grønt <i>Forest mushrooms - fried capers - bacon - greens</i>

KARTOFFELMAD POTATO Kartofler - bacon - kryddermayo - radiser - rødløg - grønt <i>Potatoes - bacon - herb mayo - radishes - red onion - greens</i>

ÆG & REJER EGG & SHRIMP Æg - håndpillede rejer - salat - mayo - rødløg - rogn - citron - grønt <i>Egg - hand-peeled prawns - salad - mayo - red onion - roe - lemon - greens</i>

BURGER

Alle burger serveres med sprøde fritter & aioli
All burgers are served with crispy fries & aioli

RAVNSBORG BURGER Flammegrillet oksekød - brioche bolle - spæd salat - cheddar - løg - tomat - agurk - purløgddressing + Bacon 19,- <i>Flame grilled beef - brioche bun - baby salad - cheddar - onions - tomato - cucumber - chive dressing + Bacon 19,-</i>	135,-
KYLLING BURGER CHICKEN BURGER Grillet kyllingbryst - brioche bolle - spæd salat - cheddar - løg - tomat - agurk - purløgddressing + Bacon 19,- <i>Grilled chicken breast - brioche bun - baby salad - cheddar - onions - tomato - cucumber - chive dressing + Bacon 19,-</i>	135,-
VEGGIE BURGER Kikærtebøf - brioche bolle - spæd salat - tomat - agurk - purløgddressing <i>Chickpea steak - brioche bun - baby salad - tomato - cucumber - chive dressing</i>	135,-

EKSTRA EXTRA

SPRØDE FRITTER CRISPY FRIES Med dip <i>With dip</i>	55,-
SIDES & SNACKS Grøn salat - <i>Green Salad</i> Saltede mandler - <i>Almonds salted</i> Olivens Middelhavs - <i>Olive Mediterranean mix</i>	35,-
DIP & SAUCE Ketchup - <i>Ketchup</i> Mayo - <i>Mayo</i> Chili mayo - <i>Chilli Mayo</i> Dijonnaise - <i>Dijonnaise</i> Aioli - <i>Aioli</i> Trøffelmayo - <i>Truffle mayo</i> Bearnaise sauce - <i>Bearnaise sauce</i> Svampe sauce - <i>Mushrooms sauce</i>	19,-

KLASSIKERE CLASSICS

RIBEYE Ribeye 250g - sprøde fritter - bearnaise <i>Ribeye 250g - crispy fries - bearnaise</i>	275,-
STEAK SANDWICH Grillet ribeye - spæd salat - karamelliserede løg - soltørret tomat - aioli <i>Grilled ribeye - lettuce - caramelized onions - sun-dried tomato - aioli</i>	179,-
CLUB SANDWICH Grillet kyllingbryst - spæd salat - tomat - rødløg - bacon - karry - sprøde fritter - dijonnaise <i>Grilled chicken breast - baby salad - tomato - red onion - bacon - curry - crispy fries - dijonnais</i>	145,-
FISH N' CHIPS Torsk - sprøde fritter - sauce tartar <i>Cod - crispy fries - tartar sauce</i>	145,-
MOULES FRITES Hvidvinsdampende blåmuslinger - cremet sauce - grove fritter - aioli <i>White wine steamed mussels - creamy sauce - coarse fries - aioli</i>	159,-

PASTA

PASTA SEAFOOD Tagliatelle - tigerrejer - blåmuslinger - kapers - tomat sauce <i>Tagliatelle - prawns - mussels - capers - tomato sauce</i>	159,-
PASTA TRØFFEL PASTA TRUFFLE Tagliatelle - svampe - trøffel - cremet sauce + grillet kyllingbryst 30,- <i>Tagliatelle - mushrooms - truffle - creamy sauce + grilled chicken breast 30,-</i>	139,-

DESSERT

GATEAU MARCEL Chokoladekage i to lag - jordbær - friske bær <i>Chocolate cake in two layers - strawberry ice cream - fresh berries</i>	105,-
VANILJEPARFAIT VANILLA PARFAIT Frukt granité - friske bær - crumble <i>Fruit - granite - fresh berries - crumble</i>	95,-



@RAVNSBORGKITCHENBAR
#RAVNSBORGKITCHENANDBAR
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AFTEN EVENING

FRA KL. 17.00 FROM 5 PM

SMÅ RETTER SMALL DISHES

HVIDE ASPARGES WHITE ASPARAGUS 139,-
Håndpillede rejer - hollandaise - dild - purløgssolie
Hand-peeled prawns - hollandaise - dill - chive oil

LAKSE TATAR SALMON TATAR 139,-
Filodejskurv - avocado - agurk - peberrod - krydderurter - citron
Filo pastry basket - avocado - cucumber - horseradish - herbs - lemon

CALAMARI FRITTI 129,-
Blæksprutringe - grillet citron - urt - aioli - sauce tatar
Octopus rings - grilled lemon - herb - aioli - tartar sauce

CHARCUTERIE 119,-
Lufttørret skinke - chorizo - ost - kompot - brød
Air-dried ham - chorizo - cheese - compote - bread

BURRATA 119,-
Cherrytomater - rucola - pesto - balsamico - basilikum
Cherry tomatoes - arugula - pesto - balsamic vinegar - basil

BRUSCHETTA AL POMODORO 89,-
3 skiver rustikt brød - tomat - hvidløg - basilikum - olivenolie + håndpillede rejer 25,-
3 slices of rustic bread - tomato - garlic - basil - olive oil + hand-peeled prawns 25,-

SALATER SALADS

CHEVRE CHAUD 155,-
Gedeost - grillet brød - syltede græskar - salat - balsamico glaze - honning ristede valnødder - blåbær
Goat cheese - grilled bread - pickled pumpkin - salad - balsamic glaze - honey roasted walnuts - blueberries

CÆSAR CAESAR 155,-
Klassisk cæsar - grillet kyllingbryst - papadums
Classic Caesar - Grilled Chicken Breast - Papadums

ALLERGENER SPØRG VENLIGST PERSONALET
ALLERGENS PLEASE ASK THE STAFF

BURGER

Alle burger serveres med sprøde fritter & aioli
All burgers are served with crispy fries & aioli

RAVNSBORG BURGER 155,-
Flammegrillet oksekød - brioche bolle - spæd salat - cheddar - løg - tomat - agurk - purløgddressing
+Bacon 19,-
Flame grilled beef - brioche bun - baby salad - cheddar - onions - tomato - cucumber - chive dressing + Bacon 19,-

KYLLING BURGER CHICKEN BURGER 155,-
Grillet kyllingebryst - brioche bolle - spæd salat - cheddar - løg - tomat - agurk - purløgddressing
+ Bacon 19,-
Grilled chicken breast - brioche bun - baby salad - cheddar - onions - tomato - cucumber - chive dressing + Bacon 19,-

VEGGIE BURGER 155,-
Kikærtebøf - brioche bolle - spæd salat - tomat - agurk - purløgddressing
Chickpea steak - brioche bun - baby salad - tomato - cucumber - chive dressing



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ALLERGENER SPØRG VENLIGST PERSONALET
ALLERGENS PLEASE ASK THE STAFF

KØD & FISK MEAT & FISH

RIBEYE STEAK 295,-
Ribeye 250g - sprøde fritter - bearnaise
Ribeye 250g - crispy fries - bearnaise

DAGENS FISK FISH OF THE DAY 199,-
Spørg tjeneren
Ask your waiter

CONFITERET KYLLING CHICKEN 169,-
Riesling sauce - svampe - knuste kartofler med trøffel - grønt
Riesling sauce - mushrooms - crushed potatoes with truffle - greens

FISH N' CHIPS 169,-
Torsk - grove fritter - sauce tartar
Cod - coarse fries - tartar sauce

MOULES FRITES 159,-
Hvidvinsdampende blåmuslinger - cremet sauce - grove fritter - aioli
White wine steamed mussels - creamy sauce - coarse fries - aioli

PASTA

PASTA SEAFOOD 179,-
Tagliatelle - tigerrejer - blåmuslinger - kapers - tomat sauce
Tagliatelle - prawns - mussels - capers - tomato sauce

PASTA TRØFFEL PASTA TRUFFLE 159,-
Tagliatelle - svampe - trøffel - cremet sauce + grillet kyllingebryst 30,-
Tagliatelle - mushrooms - truffle - creamy sauce + grilled chicken breast 30,-

3 RETTERS MENU

HVIDE ASPARGES
Håndpillede rejer - hollandaise - dild - purløgssolie

RIBEYE
Ribeye 250g - sprøde fritter - bearnaise

VANILJEPARFAIT
Frugt granité - friske bær - crumble

445,-

DESSERT

GATEAU MARCEL 105,-
Chokoladekage i to lag - jordbæris - friske bær
Chocolate cake in two layers - strawberry ice cream - fresh berries

VANILJEPARFAIT VANILLA PARFAIT 95,-
Frugt granité - friske bær - crumble
Fruit - granite - fresh berries - crumble

OSTEBRÆT CHEESE PLATE 95,-
Vesterhavssost - blåskimmel - brie
Vesterhavs cheese - blue cheese - brie

EKSTRA EXTRA

SPRØDE FRITTER CRISPY FRIES 55,-
Med dip
With dip

SIDES & SNACKS 35,-
Grøn salat - *Green Salad*
Saltede mandler - *Almonds salted*
Oliven Middelhavs - *Olive Mediterranean mix*

DIP & SAUCE 19,-
Ketchup - *Ketchup*
Mayo - *Mayo*
Chili mayo - *Chilli Mayo*
Dijonnaise - *Dijonnaise*
Aioli - *Aioli*
Trøffelmayo - *Truffle mayo*
Bearnaise sauce - *Bearnaise sauce*
Svampe sauce - *Mushrooms sauce*

START AFTENEN MED ET GLAS START THE EVENING WITH A GLASS OF

GIN & TONIC	GL. 115,-	APEROL SPRITZ	GL. 95,-
FRENCH 75	GL. 115,-	DORIAN ROSÉ	GL. 90,-
BASIL SMASH	GL. 115,-	PROSECCO	GL. 75,-

DRIKKE BEVERAGES

COCKTAILS

HAPPY HOUR TORS. KL. 17-20
PÅ UDVALGTE COCKTAILS
Happy Hour Thursday kl. 17-20 on selected cocktails

APEROL

APEROL SPRITZ 95,-
Aperol – prosecco – danskvand – appelsin
Aperol – prosecco – sparkling water – orange

VODKA

ESPRESSO MARTINI 115,-
Vodka – espresso – kaffelikør – sukker
Vodka – espresso – coffee liqueur – sugar
PASSION FOR LIQUORICE 115,-
Vodka – lakrids – passionsfrugt – juice
Vodka – liquorice – passion fruit – juice
WHITE RUSSIAN 115,-
Vodka – kaffelikør – fløde
Vodka – coffee liqueur – cream
BASIL SMASH 115,-
Vodka – citron – sukkersirup – basilikum
Vodka – lemon – simple sirup – basil

GIN

FRENCH 75 115,-
Gin – citron – sukker – prosecco
Gin – lemon – sugar – prosecco
BRAMBLE 115,-
Gin – lime – sukker – brombærlikør
Gin – lime – sugar – black berry liqueur
ROSEMARY COLLINS 115,-
Gin – rosmarinsirup – grapefrugt juice – soda
Gin – rosemary sirup – pink grapefruit juice – soda
GIN & TONIC 115,-
Gin – fevertree tonic - agurk
Gin – fevertree tonic - cucumber
GIN SELECTION: 125,-
Hendricks 135,-
Monkey 47

ROM RUM

MOJITO 115,-
Rom – rørsukker – mynte – lime
Rum – raw sugar – mint – lime
DARK’N STORMY 115,-
Mørk rom – lime – ginger beer
Black rum – lime – ginger beer
STRAWBERRY DAIQUIRI 115,-
Lys rom – lime – sirup – jordbær
White rum – lime – syrup – strawberry

OLD VIRGIN

WHISKEY SOUR 115,-
Whiskey – citron – sukker – æggehvide - appelsin
Whiskey – lemon – sugar – egg white - orange

PITCHER 1,5L

Mojito - Gin & Tonic - Passion Martini 349,-

ØL BEER

ROYAL CLASSIC 4,6% 0,33L | 0,5L | 1,5 L 45,- | 65,- | 175,-
ØKOLOGISK PILSNER 4,8% 45,- | 65,- | 175,-
Organic Pilsner
EDELWEISS SNOW FRESH 5,0% 45,- | 65,- | 175,-
AFFLIGEM BLONDE 6,7% 45,- | 65,- | 175,-
HEINEKEN 4,0% 45,- | 65,- | 175,-
NEW CASTLE BROWN ALE 4,7% 45,- | 65,- | 175,-
RAVNSBORG RØD - Red Ale 5,5% 45,- | 65,- | 175,-
SCHIØTZ IPA 5,9% 0,4L 60,- | 185,-

SODAVAND & SAFT SODA & JUICE

SODAVAND 30cl 42,- / 50cl 55,-
Pepsi cola, Pepsi Max, Faxe Kondi, Faxe Kondi 0
Mirinda Appelsin el. lemon, hindbærbrus, tonic
ØKO Organic
Hyldeblomst, Æblemost
DANSKVAND Sparkling Water gl. 42,- / kande pitcher 55,-
ISVAND Ice Water gl. 19,- / kande pitcher 39,-

VARME DRIKKE HOT BEVERAGES LAVAZZA

AMERICANO 38,-
CAFFÉ LATTE 42/48,-
CAPPUCCINO 42/48,-
ESPRESSO 28/32,-
MACCHIATO 30/35,-
CORTADO 35/40,-
CHAI LATTE 45,-
VARM CHOKOLADE Hot chocolate 45,-
TE (spørg for udvalg) 35,-
Tea (Ask your waiter for the selection)
ISKAFFE Ice coffee 48,-
IRISH COFFEE 95,-

DESSERTVIN DESSERT WINE

SAUTERNES, LOUIS ESCHENAUER, BORDEAUX GL. 80,-
Klassisk frisk lys dessertvin
Classic fresh light dessert wine
RUBY PORT, QUINTA DO ESTANHO, PORTUGAL GL. 70,-
Klassisk blød og sødmefuld portvin
Soft and slightly sweet fortified wine

VIN WINE

BOBLER BUBBLES

PROSECCO, CORTE DELLE CALLI GL. 75,- / 295,-
Frisk og blød med fine frugtige noter
Fresh and soft with fine fruity notes
MOSCATO DOLCE SPUMANTE, CAPETTA 350,-
Søde. bløde og charmerende bobler
Sweet, soft, and charming bubbles
CHAMPAGNE BRUT, L'ELOQUENTE 450,-
Tør og frisk Champagne
Dry and fresh Champagne
BOLLINGER SPECIAL CUVÉE 795,-
Fyldig & cremet Champagne klassiker
Full bodied & creamy Champagne classic

HVIDVIN WHITE WINE

FRANKRIG FRANCE
SANCERRE, FRANK MILLET, LOIRE 495,-
Tør & fyldig Sauvignon Blanc
Fresh and full bodied Sauvignon Blanc
CHABLIS, CHARTRON ET TREBUCHET, BOURGOGNE 675,-
Tør, sprød og fyldig Chardonnay
Dry, crisp, and full bodied Chardonnay
CHARDONNAY, POULET, D’OC 350,-
Klassisk tør og frugtig med fin fylde
Classic dry and fruity with nice body
RIESLING, PAUL SCHNEIDER, ALSACE GL. 95,- / 395,-
Halvtør Riesling fra mikroproducent
Semi dry Riesling from micro producer

ITALIEN ITALY
PINOT GRIGIO, BERTOLDI, GARDA GL. 75,- / 295,-
Frisk halvtør italiensk klassiker
Fresh semi dry italian classic

ØSTRIG AUSTRIA
GRÜNER VELTLINER, HELMUT MAGLOCK, KAMPTAL 350,-
Frisk og charmerende frugtig
Fresh and charmingly fruity

NEW ZEALAND
SAUVIGNON BLANC, INVINITI, MARLBOROUGH GL. 90,- / 375,-
Frisk med karakterfuld toner af hyldeblomst
Fresh and complex with notes of elderflower

USA
CHARDONNAY, BOGLE, CALIFORNIA GL. 110,- / 450,-
Stor, cremet og fyldig fadlagret hvidvin
Big, creamy, and full bodied oaked Chardonnay

ROSÉ

CHÂTEAU L'ESCARELLE, FRANKRIG [ØKO] 450,-
Lækker, elegant og delikat
Delicious, elegant and delicate
DORIAN, FRANKRIG GL. 90,- / 375,-
Klassisk, tør, lys, sydfransk rosé
Classic, dry, pale, south french rosé
CINSAULT, LOUIS ESCHENAUER, FRANKRIG GL. 75,- / 295,-
Halvtør rosé med fine bløde frugtige noter
Off dry rosé with fine soft fruity notes

RØDVIN RED WINE

FRANKRIG FRANCE
PINOT NOIR, POULET, D’OC 350,-
Saftig og charmerende elegant Pinot Noir
Juicy and charmingly elegant Pinot Noir
CÔTES DU RHÔNE, ALAIN JAUME [ØKO], GL. 90,- / 375,-
Tør og let krydret økologisk rødvin
Dry organic red with notes of spices

ITALIEN ITALY
ROSSO ROSSETTI, TOSCANA GL. 75,- / 295,-
Charmerende saftig med friske frugtige toner
Charmingly juicy with fresh fruity notes
PRIMITIVO DI MANDURIA, CAMPO MARINA, MANDURIA 375,-
Tung blød bombe med fin sødme
Heavy soft flavour bomb with nice sweetness
RIPASSO SUPERIORE SEMPREBON, GL. 95,- / 395,-
VALPOLICELLA CLASSICO
Charmerende blød og saftig med god smag
Charmingly smooth and juicy with a nice tasty pallet
AMARONE BERTOLDI, VALPOLICELLA CLASSICO 650,-
Kraftig, blød og kompleks
Powerful, soft, and complex
BAROLO, CASCINA RADICE, PIEMONTE 695,-
Flot balance mellem tør power og elegance
Nice balance between dry power and elegance

SPANIEN SPAIN
SAMSARA, PRIORAT 550,-
Tør kraftig bombe med masser af karakter
Dry powerfull flavour bomb with plenty of character

OVERSØISKE OVERSEAS
ZINFANDEL WESTERN CELLARS, CALIFORNIA, USA 350,-
Blød og charmerende med let frugtig sødme.
Soft, juicy and slightly off dry.
PINOT NOIR BOGLE, CALIFORNIA, USA GL. 110,- / 450,-
Silkeblød, saftig og fyldig Pinot Noir.
Silky smooth, full bodied & juicy Pinot Noir

NEXT LEVEL EXPERIENCE

KRUG GRANDE CUVÉE 3500,-
Kongen af Champagne - power & fylde
The King of Champagne - power & body
FLOR DE PINGUS, RIBERA DEL DUERO 1700,-
Tør og kraftig rødvin fra danske Peter Sisseck
Dry and powerful redwine from Danish winemaker Peter Sisseck
NUITS-SAINT-GEORGES 1ER CRU, 1395,-
CHARTRON ET TREBUCHET, BOURGOGNE
Tør og medium kraftig Pinot Noir med blød frugt
Dry and medium body Pinot Noir with soft fruity notes
POMEROL CLOS BRUN MAZEYRES, BORDEAUX 995,-
Tør og fyldig med stor dybde
Dry, full bodied, and complex red
AALTO, RIBERA DEL DUERO 950,-
Fyldig og let sødmefuld krydret rødvin
Full bodied with light sweet and spicy notes

TEATER MENU

KL. 17.00-19.00



START MED ET GLAS APERITIF START WITH A GLASS APERITIF

GIN & TONIC

115,-

APPEROL SPRITZ

95,-

DORIAN ROSÉ

90,-

PROSECCO

75,-

RIBEYE STEAK 295,-

Ribeye 250g - sprøde fritter - bearnaise
Ribeye 250g - crispy fries - bearnaise

PASTA TRØFFEL 189,-

Tagliatelle - grillet kylling - svampe - trøffel - cremet sauce
Tagliatelle - grilled chicken - mushrooms - truffle - creamy sauce

RAVNSBORG BURGER 168,-

Flammegrillet oksekød - bacon- brioche bolle - spæd salat - cheddar - løg - tomat - agurk - fritter - purløgssauce
Flame grilled beef - bacon - brioche bun - baby salad - cheddar - onions - tomato - cucumber - fries - chive dressing

FISH N' CHIPS 169,-

Torsk - fritter - sauce tartar
Cod - fries - tartar sauce

CONFITERET KYLLING 169,-

Riesling sauce - svampe - knuste kartofler med trøffel - grønt
Riesling sauce - mushrooms - crushed potatoes with truffle - greens

CHEVRE CHAUD SALAT 149,-

Gedeost - grillet brød - syltede græskar - spæd salat - balsamico glaze - honning ristede valnødder - friske bær
Goat cheese - grilled bread - pickled pumpkin - salad - balsamic glaze - honey roasted walnuts - fresh berries

DESSERT

GATEAU MARCEL 105,-

Chokoladecake i to lag - jordbær - friske bær
Chocolate cake in two layers - strawberry ice cream - fresh berries

3 RETTERS MENU

HVIDE ASPARGES

Håndpillede rejer - hollandaise - dild - purløgssolie

RIBEYE

Ribeye 250g - sprøde fritter - bearnaise

VANILJEPARFAIT

Frugt granité - friske bær - crumble

445,-



@RAVNSBORGKITCHENBAR

#RAVNSBORGKITCHENANDBAR



WWW.CAFERAVNSBORG.DK

Efter teaterforstillingen får du 15% rabat på øl, vin, kaffe & cocktails ved fremvisning af teaterbillet.
After the show, you get a 15% discount on beer, wine, coffee & cocktails by showing your ticket.
(Gælder ikke happy hour)
(Does not apply to happy hour)

Allergener spørg venligst personalet
Allergens please ask the staff

COCKTAILS

HAPPY HOUR TORS. KL. 17-20 på udvalgte cocktails
Happy Hour Thursday kl. 17-20 on selected cocktails

APEROL

APEROL SPRITZ 95,-
Aperol – prosecco – danskvand – appelsin
Aperol – prosecco – sparkling water – orange

VODKA

ESPRESSO MARTINI 115,-
Sobieski – espresso – kaffelikør – sukker
Sobieski – espresso – coffee liqueur – sugar

PASSION FOR LIQUORICE 115,-
Sobieski – lakrids – passionsfrugt – juice
Sobieski – liquorice – passion fruit – juice

WHITE RUSSIAN 115,-
Sobieski – kaffelikør – fløde
Sobieski – coffee liqueur – cream

BASIL SMASH 115,-
Sobieski – citron – sukkersirup – basilikum
Sobieski – lemon – simple sirup – basil

GIN

FRENCH 75 115,-
Thorn – citron – sukker – prosecco
Thorn – lemon – sugar – prosecco

BRAMBLE 115,-
Thorn – lime – sukker – brombærlikør
Thorn – lime – sugar – black berry liqueur

ROSEMARY COLLINS 115,-
Thorn – rosmarinsirup – grapefrugt juice – soda
Thorn – rosemary sirup – pink grapefruit juice – soda

GIN & TONIC 115,-
Thorn – fevertree tonic - agurk
Thorn – fevertree tonic - cucumber

GIN SELECTION:
Hendricks 125,-
Monkey 47 135,-

ROM RUM

MOJITO 115,-
Lys rom – rørsukker – mynte – lime
White rum – raw sugar – mint – lime

DARK’N STORMY 115,-
Mørk rom – lime – ginger beer
Black rum – lime – ginger beer

STRAWBERRY DAIQUIRI 115,-
Lys rom – lime – sirup – jordbær
White rum – lime – syrup – strawberry

OLD VIRGIN

WHISKEY SOUR 115,-
Whiskey – citron – sukker – æggehvide - appelsin
Whiskey – lemon – sugar – egg white - orange

PITCHER 1,5L 349,-

Mojito - Gin & Tonic - Passion Martini

ØL BEER

0,33L | 0,5L | 1,5 L
ROYAL CLASSIC 4,6% 45,- | 65,- | 175,-
ROYAL PILSNER 4,8% 45,- | 65,- | 175,-
EDELWEISS WEISSBIER 5,0% 45,- | 65,- | 175,-
AFFLIGEM BLONDE 6,7% 45,- | 65,- | 175,-
HEINEKEN 4,6% 45,- | 65,- | 175,-
NEW CASTLE BROWN ALE 4,7% 45,- | 65,- | 175,-
RAVNSBORG RØD - Red Ale 5,5% 45,- | 65,- | 175,-
SCHIØTZ IPA 5,9% 0,4L 60,- | 185,-

SODAVAND & SAFT SODA & JUICE

0,33L | 0,5L
SODAVAND 42,- | 55,-

Pepsi Cola, Pepsi Max, Faxe Kondi,
Faxe Kondi "0", Mirinda Appelsin, Mirinda Lemon,
Hindbærbrus, Danskvand eller Tonic

ØKO Organic
Hyldeblomst, Æblemost

DANSKVAND Sparkling Water pitcher kande 55,-
ISVAND Ice Water pitcher gl. 19,- / kande 39,-

VARME DRIKKE
HOT BEVERAGES LAVAZZA

AMERICANO 38,-
CAFFÉ LATTE 42/48,-
CAPPUCCINO 42/48,-
ESPRESSO 28/32,-
MACCHIATO 30/35,-
CORTADO 35/40,-
CHAI LATTE 45,-
VARM CHOKOLADE Hot chocolate 45,-
TE (spørg for udvalg) 35,-
Tea (Ask your waiter for the selection)
ISKAFFE Ice coffee 48,-
IRISH COFFEE 95,-

DESSERTVIN DESSERT WINE

SAUTERNES, LOUIS ESCHENAUER, BORDEAUX GL. 80,-
Klassisk frisk lys dessertvin
Classic fresh light dessert wine
RUBY PORT, QUINTA DO ESTANHO, PORTUGAL GL. 70,-
Klassisk blød og sødmefuld portvin
Soft and slightly sweet fortified wine

BOBLER BUBBLES

PROSECCO, CORTE DELLE CALLI Frisk og blød med fine frugtige noter <i>Fresh and soft with fine fruity notes</i>	GL. 75,- / 295,-
MOSCATO DOLCE SPUMANTE, CAPETTA Søde. bløde og charmerende bobler <i>Sweet, soft, and charming bubbles</i>	350,-
CHAMPAGNE BRUT, L'ELOQUENTE Tør og frisk Champagne <i>Dry and fresh Champagne</i>	450,-
BOLLINGER SPECIAL CUVÉE Fyldig & cremet Champagne klassiker <i>Full bodied & creamy Champagne classic</i>	795,-

HVIDVIN WHITE WINE

FRANKRIG FRANCE	
SANCERRE, FRANK MILLET, LOIRE Tør & fyldig Sauvignon Blanc <i>Fresh and full bodied Sauvignon Blanc</i>	495,-
CHABLIS, CHARTRON ET TREBUCHET, BOURGOGNE Tør, sprød og fyldig Chardonnay <i>Dry, crisp, and full bodied Chardonnay</i>	675,-
CHARDONNAY, POULET, D'OC Klassisk tør og frugtig med fin fylde <i>Classic dry and fruity with nice body</i>	350,-
RIESLING, PAUL SCHNEIDER, ALSACE Halvtør Riesling fra mikroproducent <i>Semi dry Riesling from micro producer</i>	GL. 95,- / 395,-
ITALIEN ITALY	
PINOT GRIGIO, BERTOLDI, GARDA Frisk halvtør italiensk klassiker <i>Fresh semi dry italian classic</i>	GL. 75,- / 295,-
ØSTRIG AUSTRIA	
GRÜNER VELTLINER, HELMUT MAGLOCK, KAMPTAL Frisk og charmerende frugtig <i>Fresh and charmingly fruity</i>	350,-

NEW ZEALAND

SAUVIGNON BLANC, INVINITI, MARLBOROUGH Frisk med karakterfuld toner af hyldeblomst <i>Fresh and complex with notes of elderflower</i>	GL. 90,- / 375,-
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USA

CHARDONNAY, BOGLE, CALIFORNIA Stor, cremet og fyldig fadlagret hvidvin <i>Big, creamy, and full bodied oaked Chardonnay</i>	GL. 110,- / 450,-
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ROSÉ

CHÂTEAU L'ESCARELLE, FRANKRIG [ØKO] Lækker, elegant og delikat <i>Delicious, elegant and delicate</i>	450,-
DORIAN, FRANKRIG Klassisk, tør, lys, sydfransk rosé <i>Classic, dry, pale, south french rosé</i>	GL. 90,- / 375,-
CINSAULT, LOUIS ESCHENAUER, FRANKRIG Halvtør rosé med fine bløde frugtige noter <i>Off dry rosé with fine soft fruity notes</i>	GL. 75,- / 295,-

RØDVIN RED WINE

FRANKRIG FRANCE	
PINOT NOIR, POULET, D'OC Saftig og charmerende elegant Pinot Noir <i>Juicy and charmingly elegant Pinot Noir</i>	350,-
CÔTES DU RHÔNE, ALAIN JAUME [ØKO], Tør og let krydret økologisk rødvin <i>Dry organic red with notes of spices</i>	GL. 90,- / 375,-
ITALIEN ITALY	
ROSSO ROSSETTI, TOSCANA Charmerende saftig med friske frugtige toner <i>Charmingly juicy with fresh fruity notes</i>	GL. 75,- / 295,-
PRIMITIVO DI MANDURIA, CAMPO MARINA, MANDURIA Tung blød bombe med fin sødme <i>Heavy soft flavour bomb with nice sweetness</i>	375,-
RIPASSO SUPERIORE SEMPREBON, VALPOLICELLA CLASSICO Charmerende blød og saftig med god smag <i>Charmingly smooth and juicy with a nice tasty pallet</i>	GL. 95,- / 395,-
AMARONE BERTOLDI, VALPOLICELLA CLASSICO Kraftig, blød og kompleks <i>Powerful, soft, and complex</i>	650,-
BAROLO, CASCINA RADICE, PIEMONTE Flot balance mellem tør power og elegance <i>Nice balance between dry power and elegance</i>	695,-

SPANIEN SPAIN

SAMSARA, PRIORAT Tør kraftig bombe med masser af karakter <i>Dry powerfull flavour bomb with plenty of character</i>	550,-
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OVERSØISKE OVERSEAS

ZINFANDEL WESTERN CELLARS, CALIFORNIA, USA Blød og charmerende med let frugtig sødme. <i>Soft, juicy and slightly off dry.</i>	350,-
PINOT NOIR BOGLE, CALIFORNIA, USA Silkeblød, saftig og fyldig Pinot Noir. <i>Silky smooth, full bodied & juicy Pinot Noir</i>	GL. 110,- / 450,-

NEXT LEVEL EXPERIENCE

KRUG GRANDE CUVÉE Kongen af Champagne - power & fylde <i>The King of Champagne - power & body</i>	3500,-
FLOR DE PINGUS, RIBERA DEL DUERO Tør og kraftig rødvin fra danske Peter Sisseck <i>Dry and powerful redwine from Danish winemaker Peter Sisseck</i>	1700,-
NUITS-SAINT-GEORGES 1ER CRU, CHARTRON ET TREBUCHET, BOURGOGNE Tør og medium kraftig Pinot Noir med blød frugt <i>Dry and medium body Pinot Noir with soft fruity notes</i>	1395,-
POMEROL CLOS BRUN MAZEYRES, BORDEAUX Tør og fyldig med stor dybde <i>Dry, full bodied, and complex red</i>	995,-
AALTO, RIBERA DEL DUERO Fyldig og let sødmefuld krydret rødvin <i>Full bodied with light sweet and spicy notes</i>	950,-