



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

335 kr pr person

Can be served vegan

Beetroot tatar, with a wasabi cream & crispy garlic.

Served with chives oil

&

Our homemade beetroot foccacia bread.

Miso glazed celeriac steak, served on a celeriac pure,
with parsley oil & a fresh and herby gremolata.

Crispy celeriac rösti served with a black garlic mayo.

**Ras el hanout roasted cabbage served on spiced &
creamy green lentils.**

**Tangy and crunchy cabbage salad with pickled
kohlrabi, apples & dill.**

Yoghurt ice cream, miso caramel, caramelized white
chocolate & passion foam / lime sorbet, chocolate dirt
& passion foam.

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 // 30 // 35
single or double

Americano // 35
add milk + 5

Cortado // 40

Flat white // 45

Cappuccino // 48

Cafe latte - small // 42

Cafe latte - large // 50

Ice latte // 50

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 foccacia bread.

Beetroot tatar // 105

Served with wasabi cream, crispy garlic & chives oil.

Can be made vegan.

Crisp & tangy cabbage salad // 95

Thinly sliced cabbage, pickled kohlrabi, apples & dill tossed in a creamy ginger dressing.

Ras el hanout roasted cabbage // 155

Served on spiced & creamy green lentils.

Can be made vegan.

Gnocchi // 165

in a creamy parsley pesto sauce, topped with ruccola, pinenuts and balsamic glaze.

Can be made vegan.

Miso glazed celeriac steak // 110

Served on a celeriac puree, with parsley oil & a fresh and herby gremolata.

Crispy celeriac rösti // 95

Served with a black garlic mayo.

Can be made vegan.

Bar snacks

The snack board // 105

A delish collection of snacks to share between 2-3.
Lemony artichoke cream, hummus, foccacia, almonds & olives.

Homemade beetroot foccacia bread // 30

Hummus // 60

Homemade & served with dukkah.

Lemony artichoke cream // 60

Served with parsley oil and is perfect for bread dipping.

Truffle fries // 75

Crispy French fries with truffles served with mustard mayo.

Olives & almonds // 50

Green olives & roasted salted almonds.

Desserts

Yoghurt ice cream, miso caramel, caramelized white
chocolate & passion foam // 85

Lime sorbet, chocolate dirt & passion foam //85

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

Ginish & 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 floral notes of orange blossom with the smooth kick of organic vodka, and a splash of honey for sweetness. It is perfectly balanced by the zing of fresh rhubarb and a twist of lime.

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.

Smokey Fiesta // 130

This cocktail brings a unique fiesta of flavours! Mezcal, Chipotle and Jalapeno Liqueur, accompanied by tomato liqueur, create a smoky 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, tiramisu syrup, fresh espresso, and a coffee liqueur. This cocktail captures the essence of Italy's beloved dessert. The perfect after-dinner treat!

Uno mas // 115

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

Clearly Passionate // 120

A blend of passionfruit, organic vodka, and Diplomatico rum, balanced with zesty lime and a warm touch of ginger. This clarified cocktail is a clear expression of passion in every sip.

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 creamy twist on the classic sour—both exotic and indulgent.

Rooty Punch // 115

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

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.

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.