



# Food Menu

## Opening hours

Mon-Sat  
17-21.30h

# 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 tartar, with a wasabi cream & crispy garlic.**

**Served with chives oil**

**&**

**Our homemade beetroot foccacia bread.**

Charred Cauliflower with Miso-Sesame Emulsion,  
Pickled Mustard Seeds & Crispy Rice  
Smoked & Pickled Cauliflower with Harissa-Tahini &  
Toasted sesame seeds.

**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 tartar // 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 // 145

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.

Can be made glutenfree + 15

### Charred Cauliflower // 110

Served with a Miso-Sesame Emulsion, Pickled Mustard Seeds & Crispy Black Rice

### Smoked & Pickled Cauliflower // 105

It is tangy, it is smoky and it is served on a Harissa-Tahini and topped with toasted Sesame seeds.

## 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

, Vieilles Vignes 2023, Chardonnay, FR // 95 // 475

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

Thierry Fournier, Champagne, Extra Brut // 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

### 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

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.

### **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.

### **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.

### **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!