

# GOOD MORNING

## BREAKFAST

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**From 9:00 monday-saturday.  
3 kinds of breakfast for the early birds  
until 10:30.**

<b>MORNING PLATTE</b>	<b>39</b>
Soft-boiled egg, skyr (high protein dairy product) with berry-coulis, fennel sausage, mild cheese with quince compote, white bread and rye bread.	
<b>SKYR WITH MÜSLI</b>	<b>39</b>
Light skyr, candied müsli, freeze dried raspberry and berry-coulis.	
<b>3 FRIED EGGS</b>	<b>39</b>
Fried eggs, bacon, ketchup, rye bread and butter.	

## GULDKORT

**With our golden card you get a lot of benefits at Gran, MØHR and GranBar.**

**Special price on all hot beverages.  
Free coffee with your brunch.  
A 3 course menu for the price of two courses.**

**Insert 1000+ kr. on your golden card and receive a free bottle of CAVA. Insert 2000+ kr. on your golden card and receive a free bottle of CHAMPAGNE.**

**ASK YOUR WAITER ABOUT  
THE BENEFITS AT MØHR AND GRANBAR.**

## BRUNCH

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Until 15.00

<b>GRAN BRUNCH</b>	<b>119</b>
Scrambled eggs, crispy bacon, salmon tartare, skyr (high protein dairy product) with berry-coulis, mild cheese with quince compot, fruit with vanilla cream	
<b>SKOVHUGGER BRUNCH</b>	<b>139</b>
Scrambled eggs, crispy bacon, tomato- and chive sausage, chicken salad, paté with pickled red onions, skyr (high protein dairy product) with berry-coulis, pancakes with maple syrup	
<b>CHILDREN'S BRUNCH</b>	<b>79</b>
Scrambled eggs, crispy bacon, fruit with vanilla cream, skyr (high protein dairy product) with berry-coulis, pancakes with maple syrup	
Add-ons for your brunch:	
<b>BRUNCHFRIES WITH AIOLI</b>	<b>25</b>
<b>PANCAKES WITH MAPLE SYRUP</b>	<b>25</b>
<b>FRUIT WITH VANILLA CREAM</b>	<b>25</b>

### Free juice

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**An organic juice from Antons is included in all of our brunches.**

**Choose between:**

**ORANGE / APPLE / ELDERFLOWER /  
RHUBARB / STRAWBERRY / BLACKCURRANT /  
CRANBERRY / BLOOD ORANGE / RASPBERRY /  
LEMONADE / GINGER ALE /**

## CHILDREN

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Up to and incl. age 12

<b>PASTA CARBONARA</b>	<b>79</b>
<b>TROLL BURGER WITH FRIES</b>	<b>79</b>
<b>FISH N' CHIPS</b>	<b>79</b>
<b>FRIES WITH KETCHUP</b>	<b>39</b>
<b>2 PANCAKES AND ICECREAM</b>	<b>49</b>

# LUNCH MENU

## SMØRREBRØD Until 16.00

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<b>SHRIMPS</b>	89
Rye bread, eggs, dill mayo, tomatoes, herbs.	
<b>SALMON</b>	99
Rye bread, eggs, smoked cheese, red onions.	
<b>POTATOES</b>	89
Rye bread, aioli, serrano, chives.	
<b>LUNCH PLATE</b>	129
4 selected pieces of rye bread with shrimps, salmon, potatoes & chicken salad.	

## SALAD

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<b>CEASAR SALAD</b>	129
Mini romaine, roasted chicken, parmesan, croutons, tomatoes, ceasar dressing.	

## BURGER

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<b>GRAN BURGER</b>	139
Minced beef, crispy bacon, chili mayo, pickled red onions, marinated cucumber, fresh tomatoes, ketchup, fries, aioli.	
<b>CHICKEN BURGER</b>	139
Chicken, crispy bacon, chili mayo, pickled red onions, marinated cucumber, fresh tomatoes, ketchup, fries, aioli.	
<b>SKOVHUGGER BURGER</b>	169
Tenderloin steak, crispy bacon, chili mayo, pickled red onions, marinated cucumber, fresh tomatoes, ketchup, fries, aioli.	

*We prefer our beef cooked medium.*

<b>CHEESE FOR YOUR BURGER</b>	5
<b>FRIED EGG FOR YOUR BURGER</b>	10

## HOT DISHES Until 16.00

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<b>DANISH OMELETTE</b>	119
Omelette, fresh tomatoes, crispy bacon, chives, rye bread, butter.	
<b>PARISIEAN PATTIES (PARISERBØF)</b>	139
Minced beef, capers, pickled beets, mustard pickles, onions, horseradish, an egg yolk.	
<b>PASTA CARBONARA</b>	149
Linguini, pancetta, parmesan.	
<b>FISH N' CHIPS</b>	159
Fried cod, tartar sauce, dill mayo, vinegar, fries.	

## SALT & SWEET

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<b>FRIES WITH CHILI MAYO</b>	39
<b>CRISPY RICE CHIPS WITH DIP</b>	39
<b>SOY ALMONDS</b>	39
<b>OLIVES</b>	39
<b>3 SNACKS</b>	100
Mix 3 of the above-mentioned snacks for a cozy time at the table or as a light starter.	
<b>NACHOS</b>	89
Cheese- and salsa-grated nachos with guacamole and sour cream.	
<b>NACHOS WITH CHICKEN</b>	119
Cheese- and salsa-grated nachos with chicken, guacamole and sour cream.	
<b>3 PETIT FOUR</b>	29
Ask our waiter for todays selection.	
<b>BLEEDING CHOKOLATE-CAKE</b>	69
With ice-cream and crunch. Love takes a while longer than 5 minutes.	
<b>2 PANCAKES AND ICECREAM</b>	49

# GOOD EVENING

## THE CLASSICS

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<b>CEASAR SALAD</b>	129
Mini romaine, roasted chicken, parmesan, croutons, tomatoes, ceasar dressing.	
<b>PASTA CARBONARA</b>	149
Linguini, pancetta, parmesan.	
<b>FISH N' CHIPS</b>	159
Fried cod, tartar sauce, dill mayo, vinegar, fries.	
<b>GRAN BURGER</b>	139
Minced beef, crispy bacon, chili mayo, pickled red onions, marinated cucumber, fresh tomatoes, ketchup, fries, aioli.	
<b>CHICKEN BURGER</b>	139
Chicken, crispy bacon, chili mayo, pickled red onions, marinated cucumber, fresh tomatoes, ketchup, fries, aioli.	
<b>SKOVHUGGER BURGER</b>	169
Tenderloin steak, crispy bacon, chili mayo, pickled red onions, marinated cucumber, fresh tomatoes, ketchup, fries, aioli.	

*We prefer our beef cooked medium.*

<b>CHEESE FOR YOUR BURGER</b>	5
<b>FRIED EGG FOR YOUR BURGER</b>	10

## SNACKS

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<b>FRIES WITH CHILI MAYO</b>	39
<b>CRISPY RICE CHIPS WITH DIP</b>	39
<b>SOY ALMONDS</b>	39
<b>OLIVES</b>	39
<b>3 SNACKS</b>	100
<b>NACHOS</b>	89
<b>NACHOS WITH CHICKEN</b>	119
<b>3 PETIT FOUR</b>	29
<b>BLEEDING CHOKOLATE-CAKE</b>	69
<b>2 PANCAKES AND ICECREAM</b>	49

## GRAN MENU 360

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<b>RIB EYE CARPACCIO</b>
Crispy croutons, truffle mayonnaise, pickled mushrooms, grated danish cheeses, herb salad in mustard vinaigrette.
<b>TENDERLOIN</b>
Pan fried cabbage, parsley puree, pickled onion, herb crumble and fries. Choose between béarnaise- or red wine sauce.
<b>CHOCOLATE VARIATION</b>
Ganache of white and dark chocolate, pickled berries, crumble of panko with brown sugar and cinnamon, parfait of sour cream, salted caramel sauce.

## SEASONAL MENU 295

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<b>SASHIMI TUNA</b>
Cantaloupe melon, crispy kohlrabi, avocado cream with wasabi, ponzu sauce, sesame- and sunflower seeds.
<b>CHICKEN WITH HERBS</b>
Fried cauliflower with comte and cauliflower puree, hollandaise siphon, pommes macaire, sauce on fried chicken and sage.
<b>PINE AND BLUEBERRY</b>
Creamy ice-cream, blueberry compot, pine granité, pine oil, crispy malt.

## BEER- & WINE MENUES

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<b>BEER TASTING</b>	100
4 selected Danish beers from draft of 15 cl. Find the chosen beers on the blackboards or ask your waiter.	
<b>LIGHT WINE MENU</b>	150
BESTHEIM, Riesling, France STONEBARN, Zinfandel, USA PORT WINE-COCKTAIL or ASTI	
<b>HEAVY WINE MENU</b>	200
SHERWOOD, STRATUM, Riesling, New Zealand RIPASSO. TOMMASI, Corvina veronese, Italy PORT WINE, Otima 10 year or DESSERTWINE, La Playa	

# EVENING MENU

2 COURSES 255    3 COURSES 295

## STARTERS 95

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### SASHIMI TUNA

Cantaloupe melon, crispy kohlrabi, avocado cream with wasabi, ponzu sauce, sesame- and sunflower seeds.

### LOBSTER BISQUE +15

Lobster crepin, fried pumpkin seeds, fennel salad, applevinegar, tapioca beads, herbal oil.

### RIB EYE CARPACCIO

Crispy croutons, truffle mayonnaise, pickled mushrooms, grated danish chees, herb salad in mustard vinegrette.

## MAINS 195

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### FRIED SCALLOPS

Chips, puree and roasted Jerusalem artichokes with brown butter, dill oil, fresh apple and sauce nage.

### CHICKEN WITH HERBS

Fried cauliflower with comte and cauliflower puree, hollandaise siphon, pommes macaire, sauce on fried chicken and sage.

### TENDERLOIN +65

Pan fried cabbage, parsley puree, pickled onions, herb crumble and fries. Choose between béarnaise- or red wine sauce.

## DESSERTS 85

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### PINE AND BLUEBERRY

Creamy ice-cream, blueberry compot, pine granité, pine oil, crispy malt.

### CHOCOLATE VARIATION +10

Ganache of white and dark chocolate, pickled berries, crumble of panko with brown sugar and cinnamon, parfait of sour cream, salted caramel sauce.

### DILL AND WHITE CHOCOLATE

Yogurt ice-cream, crystalized and burned white chocolate with dill and verbena, pear compot and fresh slices of pear.

### CHEESE PLATTER +25

Four selected cheeses, pickled nuts, quince compot, crispbread.

## WINE AND BEER – WE RECOMMEND

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BESTHEIM 65/275  
GYLDEN IPA 40 CL. 5,9 % 55

ABBONA, LANGHE BIANCO 95/475  
GYLDEN IPA 40 CL. 5,9 % 55

SHERWOOD, STRATUM 80/375  
CITRA WITBIER 40 CL. 5,2 % 55

## WINE AND BEER – WE RECOMMEND

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SANTA CRISTINA, ZENATO 80/375  
ODENSE 1859 40 CL. 5,2 % 55

STONEBARN 60/265  
MØRK MUMME 40 CL. 6,5 % 55

RIPASSO. TOMMASI 95/475  
CASCADE DARK ALE 40 CL. 6,0 % 55

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## EXPLORE OUR SELECTION OF:

Afterdinner cocktails  
“Bornholmer” cocktails  
Gin & Tonic  
Port cocktails  
Sparkling wines  
Dessert-wines & port  
Coffee & hot beverages

Find the perfect match for You and your  
dessert – together with your waiter.

# COLD DRINKS

## DANISH FROM DRAFT

**BEER TASTING - 4 DRAFTS OF 15 CL. 100**

Find the chosen beers on the blackboards or ask your waiter.

**ROYAL PILSNER 40 CL. 4,6 % 45**

A straw yellow bottom-fermented pilsner with low bitterness, making it an easy drinkable and refreshing beer.

**ODENSE 1859 40 CL. 5,2 % 55**

A golden pilsner with four types of malt, providing the notes of caramel and the lovely color to the beer.

**GYLDEN IPA 40 CL. 5,9 % 55**

Besides of the four types of hops: Simcoe, Citra, Pacific Gem and Greeb Bullit, the recipe includes rosehips and rosemary.

**CITRA WITBIER 40 CL. 5,2 % 55**

Wheat beer with lemon - and grape notes, chosen to provide the exact right character. A successful cross-over between Belgian fill and American edge.

**MØRK MUMME 40 CL. 6,5 % 55**

Besides a touch of the Nordic berries: blackcurrant, rosehips and blackthorn, the beer includes no less than 7 types of malt and 3 types of hops.

**CASCADE DARK ALE 40 CL. 6,0 % 55**

The American cascade-hop is with it's fruity flower notes giving this dark and full ale a fragrance and taste, suitable for the chocolate- and coffee notes..

## "FOREIGN" BOTTLED

**HEINEKEN 33 CL. 4,6 % 45**

**SOL 33 CL. 4,5 % 45**

## ANTON'S ORGANIC JUICES

**100% ORGANIC JUICE 42**

Orange, apple, elderflower, rhubarb, strawberry, blackcurrant, cranberry, blood orange, lemonade, ginger ale, raspberry.

## WATER

**GLASS 10**

**CARAFE 20**

**CARAFE W. FLAVOUR (LEMON, LIME & MINT) 30**

**SPARKLING CARAFE 65**

**SPARKLING CARAFE WITH FLAVOUR 75**

**SODA SMALL / BIG 30/45**

Pepsi, Max, Faxe kondi, orange, lemon, sparkling water.

# HOT DRINKS

Regular/Gold card

**TEA (Includes a free refill of water) 29/25**

See our selection in the bar

**DRIP COFFEE (Includes a free refill) 25/20**

**AMERICANO, DOUBLE 30/25**

**ESPRESSO, SINGLE 20/15**

**ESPRESSO, DOUBLE 30/25**

**MACCHIATO, DOUBLE 35/30**

**CORTADO, DOUBLE 35/30**

**CAPPUCCINO, SINGLE 36/30**

**CAPPUCCINO, DOUBLE 46/40**

**CAFÉ LATTE, SINGLE 36/30**

**CAFÉ LATTE, DOUBLE 46/40**

**LATTE MACCHIATO, SINGLE 42/35**

**LATTE MACCHIATO, DOUBLE 52/45**

**FLAVOR LATTE, SINGLE 42/35**

**FLAVOR LATTE, DOUBLE 52/45**

Choose between french vanilla, caramel, salty caramel and hazelnut

**HOT CHOCOLATE WITH CREAM 42/35**

**CHOCO COFFEE 42/35**

**CHOCOLATE MILKSHAKE 46**

All of our chocolate based drinks are made with real french chocolate of the highest quality. Ask the waiter if you prefer a heavy chocolate taste.

**CHAI LATTE 42/35**

Choose between the original MUMBAI CHAI or PERSIAN CHAI with notes of liquorice.

**ICE COFFEE 46/40**

**ICE COFFEE WITH BAILEYS 65/60**

**BAILEYS COFFEE 49/45**

**IRISH COFFEE 49/45**

**MEXICAN COFFEE W. KAHLUA & TEQUILA 65/60**

# BUBBLES

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**ANNA DE CODORNIU** 49/325  
Cava Brut Blanc  
Macabeo/Chardonnay, Spain  
Vivid and crisp bubbles, loved by all cava fans found of dry but full grapes.

In 1659 Anna Codorniu married Miquel Raventós, who as her came from a family with long traditions as wine makers. Several years later in 1872, one of the descendants, Josep Raventós, made the first Cava in "Methode Traditionelle" - accordingly 2. fermentation in the bottle as they do in Champagne.

**ASTI AMATISTA BLANC** 39/198  
Moscato, Spain  
Sweet, aromatic bubbles for all Asti fans. The word Amatasta has it's origin in Greek and means "full of vine".

**CAPRICE DE LUNE** 325  
Rosé Demi Sec.  
Gamay, France  
Seductive pink bubbles with full sweetness. The wine has a great pink colour with persistent bubbles. A fresh and crisp taste, with notes of strawberry and cherry in a sweet, elegant charme. Enjoy chilled at 6 to 8 degrees and recommended as aperitif.

In the past one thought, that the bubbles in the wine was a result of the waywardness of the moon, thereby the name "Caprice de Lune."

**SORELLE BRONCA - ORGANIC** 375  
Prosecco Brut Blanc  
Glera, Italy  
Organic bubbles with great fruitness and elegant dryness.

Women are to thank for many things, also concerning this wine. Sisters Ersiliana and Antonella Bronca are indeed among producers raising the level of quality in Conegliano. Since 2009 the sisters have rescheduled the growth after organic principles, meaning they can reach the official organic mark of vintage 2012.

## THE TERRACE

Take a look at our roof-covered terrace on the 1st floor. Perfect for smaller parties.

# CHAMPAGNE

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**G.H. MUMM** 895  
Champagne Brut  
Chardonnay - Pinot Noir - Pinot Menuier  
A dry, refreshing champagne with great humidity, which creates great balance to the acid of the wine.

**G.H. MUMM ROSÉ** 995  
Champagne Brut  
Pinot Noir - Chardonnay - Pinot Menuier  
Elegant rosé Champagne followed by long powerful taste.

**MOËT & CHANDON ROSÉ** 995  
Champagne Brut  
Pinot Noir, France  
Dynamic and spontaneous Champagne with outstanding bouquets of wild berries. Spectacular pink colour for the great moments.

**HENRI GIRAUND, FUT DE CHENE 75 CL** 1595  
**MAGNUM HENRI GIRAUND 150 CL** 3000  
Champagne MVO9, Brut, Grand Cru Aÿ  
Pinot Noir - Chardonnay  
Henri Giraud was established way back in 1625, making them one of the longest- existing houses in Champagne.

In earlier times the Champagnes from Henri Giraud was reserved for a exclusive and limited French clientele, but has now arrived in Denmark, after being pronounced the best champagne house of the year.

## ROSÉ

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**D2** 285  
Grenache, France  
Bottled Southern French charm. Fresh and soft taste with persistent flavour of peach, apricot, melon and wild herbs.

**HENRI BOURGEOIS** 275  
Pinot Noir, France  
Easy drinkable rosé. Delicate notes of red berries and rose petals.

**STONEBARN** 60/255  
Zinfandel, California  
A mild and brittle rosé wine with fresh fragrances of strawberries, cherries and watermelon. The safe choice for a summer night on the terrace.

**PRETTY GORGEOUS** 55/235  
Cinsault, France  
Semidry, fresh rosé wine with a bouquet of red berries such as red currant, strawberry and raspberry, along with a fruity flavour.

# WHITE WINE

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## SAUVIGNON BLANC

**3 WOOLY SHEEP** 285

Marlborough, New Zealand

Delightfully fresh and crisp with a elegant bouquet of passion fruit, gooseberry and elderflower. The taste can be compared to a Sancerre, the dry and rich flavour added a longer taste of mature exotic fruits, combined with the freshness of the lime and grapefruit.

**SHERWOOD, STRATUM** 375

Waipara, New Zealand

Classical cold climate wine with distinct notes of gooseberry and tropical fruit. Additionally a refreshing- and saliva-inducing fruit acid.

The wines from Sherwood Estate are of exceptionally high quality, faithful to every aspect you would think of in a wine from New Zealand – a perfect balance of cold well-balanced fruit and delicate freshness.

**HENRI BOURGEOIS, SANCERRE** 475

Loire, France – "Cellar Wine"

A taste of lemon and lime, green apples and muffled exotic fruits, with a great underlying mineral dryness. Powerful, yet elegant, harmonious and typical.

## VIOGNIER

**RINA LANCA ORGANIC** 295

Sicilien, Italy

Organic elegant wine from Sicily with a hint of barrels. The taste is mellow, and the mixture of sourness and pineapple, melon and vanilla makes an elegant as well as pure wine.

**ABBONA, LANGHE BIANCO** 475

Piemonte, Italy

The grapes for this wine are lately harvested and brings thereby more power to the wine. It has a brilliant straw-yellow colour and a sincere odor of exotic shades of pineapple and mango. Following, it includes a long well-balanced creamy style, the consequence of a 7 month long stay on oak barrels. A wine for the person looking for something completely special!

The grape is both very exotic in appearance and really rare in Italy. The grapes are harvested on Abbona's own fields in Franzione san Luigi, Dogliani in Langhe. Common for these fields are, that they are carefully selected since Abbona first opened it's own winery in 1970. He is among the top-producers of both Barolo, Baresco and Barbera in his area.

## RIESLING

**BESTHEIM** 275

Alsace, France

Fresh and fruity wine with a classic well- structured dryness. A golden colour with an intense odor of delicate fruity notes, such as citrus and grape.

The sensation that the wine leaves in your mouth, should express the authenticity, harmony and life joy, of which this corner of France distinguishes and for which "the moon hunters" have devoted their life's for.

**HOCHHEIMER** 385

Rheingau, Germany

A moderat dry wine with an elegant and deliciously refreshing taste. Suitable for fish-courts as well as light meat dishes.

Located on the outskirts of the tiny wine village Hochheim, in the range of Rheingau; one of the smallest of the 13 classical German wine regions. Rheingau is known for it's great Riesling wines, hardly better found any other places in the World.

**SHERWOOD, STRATUM** 375

Waipara, New Zealand

Aromatic, full Riesling with an elegant fruit and intense sour odor of the lime and lemon.

The family owned Sherwood Estate was established in 1987 by Dayne and Jill Sherwood, and is thereby the oldest in the region. The spirit of the pioneers has yet not left the couple, who likes to say: "We do it all. All day, every day."

**BIBO RUNGE, HALB TROCKEN** 475

Rheingau, Germany

Bibo Runges is a extremely charming acquaintance, which can function for those who stubbornly postulates only to enjoy bone-dry Riesling-wines.

Notes of citrus-fruits, quince and orange-peel rises gently up the glass, and in the mouth you get a glycerine-like fatness, combining the sweet and the sour and tempts for another saliva-inducing taste of this welcoming nectar.

**EROICA - CHATEAU STE. MICHELLE** 585

Washington State

Wide, fruity and full wine with a distinguished location on the "world-top-100-wines" for five years.

Eroica excels with an aroma of luscious white peaches, grapefruit and acid, making your gums water. A fantastic wine with an overall expression of brilliantly clear fruit, reinforced minerality and almost crackling brittle acid.

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## CHARDONNAY

**VERANZA** 265  
Aragon/Zaragoza, Spain  
Youthful white wine with a slightly refreshing tropical taste of pineapple and apples; perfect fill and balance.

A chardonnay in Spanish disguise. The great French as well as International grape; Chardonnay, does a great job in Aragon in the north-eastern of Spain, where the weather is perfect for ensuring the Chardonnay style, that never gets too thin or sweet and fatter.

**SANTA CRISTINA – ZENATO** 375  
Veneto, Italy  
In both odor and taste you will find tropical fruits, nuts and butter-fat. However, the wine is kept to the delicate and mineral side, with a good portion of refreshing acid.

The area Veneto, represents with Toscana and Piemonte the most prestigious Italian wine regions, and is base for some of the worlds most famous wines – in Venetos' case mostly Amarone.

**LOUIS JADOT – PETIT CHABLIS** 495  
Bourgogne, France  
Straight forward, welcoming and harmonious wine with a rigorous minerality. The perfect match for all seafoods.

Louis Jadot belongs to Burgundys' most historical and prestigious wine producers for both whites and reds. Louis Henri Denis Jadot came to Beaune from Belgium at the end of 1700, and bought a lot of vineyards among other the legendary "Beaune 1. Cru Clos des Ursules", which is one of the signature wines of the house today.

**RAIMAT** 295  
Costers del Segre, Spain  
Classic and great Chardonnay. From the winery Raimat, which in 2015 celebrates it's 100 years anniversary.

"We work with Mother Nature – not against her", is the slogan of the winery. With Sustainable Wine Growing it is made possible to create great quality, without overloading the environmental balance of nature and landscape in the Northeast of Spain – 100 km. From Barcelona.

**446** 445  
Monterey, USA - "Cellar Wine"  
The wine is partly stores in steel – and oak-barrels. The steel-barrels contributes to a delicate aroma and fruit acid. The oak-barrels brings more debt. Refrehsingly aromas of apples, apricots and pineapple. "Half-full" with a slightly creamy taste and nuances of peaches, coconut and vanilla. The name 446 refers to type 4 of the Chardonnay-clone and Block 46 for the location of the vineyard.

## 6 ON GLASS

**VERANZA** 60  
Chardonnay, Spain  
Youthful white wine with a slightly refreshing tropical taste of pineapple and apples; perfect fill and balance.

A chardonnay in Spanish disguise. The great French as well as International grape; Chardonnay, does a great job in Aragon in the north-eastern of Spain, where the weather is perfect for ensuring the Chardonnay style.

**3 WOOLY SHEEP** 65  
Sauvignon Blanc, New Zealand  
Delightfully fresh and crisp with a elegant bouquet of passion fruit, gooseberry and elderflower. The taste can be compared to a Sancerre, the dry and rich flavour added a longer taste of mature exotic fruits, combined with the freshness of the lime and grapefruit.

**BESTHEIM** 65  
Riesling, France  
Fresh and fruity wine with a classic well- structured dryness. A golden colour with an intense odor of delicate fruity notes, such as citrus and grape.

**SHERWOOD, STRATUM** 80  
Riesling, New Zealand  
Aromatic, full Riesling with an elegant fruit and intense sour odor of the lime and lemon.

The family owned Sherwood Estate was established in 1987 by Dayne and Jill Sherwood, and is thereby the oldest in the region. The spirit of the pioneers has yet not left the couple, who likes to say: "We do it all. All day, every day."

**SANTA CRISTINA – ZENATO** 80  
Veneto, Italy  
In both odor and taste you will find tropical fruits, nuts and butter-fat. However, the wine is kept to the delicate and mineral side, with a good portion of refreshing acid.

The area Veneto, represents with Toscana and Piemonte the most prestigious Italian wine regions, and is base for some of the worlds most famous wines – in Venetos' case mostly Amarone.

**ABBONA, LANGHE BIANCO** 95  
Viognier, Italy  
The grapes for this wine are lately harvested and brings thereby more power to the wine. It has a brilliant straw-yellow colour and a sincere odor of exotic shades of pineapple and mango. Following, it includes a long well-balanced creamy style, the consequence of a 7 month long stay on oak barrels. A wine for the person looking for something completely special!

# RED WINES

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## PINOT NOIR

### 3 WOOLY SHEEP 335

Marlborough, New Zealand

A typical light Pinot Noir- colour, with a bouquet dominated by dark cherries. The taste is elegant and with dark berries, carefully rounded by the barrel.

### LOUIS JADOT, COUVENT DES JACOBINS 395

Bourgogne, France

A very classical Pinot Noir wine. Lots of red fruit such as strawberries, raspberries and red-currant in the youth of the wine, which over time will develop into more complex and secondary aromas.

Louis Jadot is today one of the most reputable wineries in Bourgogne, thanks to the legendary and charismatic wine-maker Jacques Lardiere, who's been creating and profiling the distinguished and praised wines since 1970.

### 667 395

Californien, USA

Fruity and full wine with great acknowledgement by the wine-reviewer Robert Parker in the form of 93 out of a 100 point's scale.

667 is the number of an exact clone of Pinot Noir from Bourgogne. In California it is exposed to more sunlight, which gives it a great fill.

### ERATH, CHATEAU STE. MICHELLE 695

Oregon, USA – "Cellar Wine"

The wine has been stored for 13 months on French oak-barrels, giving the wine a great rounded taste with nuances of red plums and a bit of cinnamon.

Dick Erath is one of the wine pioneers of Oregon and has been working assiduously in breeding the best of the Pinot Noir grape since the 60's.

## MALBEC

### FINCA SOPHENIA 295

Tupungato, Argentina

Complex, elegant and full red wine with an intense red colour. The bouquet is filled with plums, violets and mature cherries – continuing in the taste and finishing with a hint of vanilla and spearmint.

### LOTE ESPICIAL, COLOME 595

Calchaqui Valley, Argentina – "Cellar Wine"

From the Worlds highest-located vineyards you get this unique and complex Malbec. Black fruits, spices and pebber dominates this concentrated soft-tannined wine.

## ZINFANDEL

### STONE BARN 265

California, USA

This wine has a great bouquet of blackberries, plums and a bit of spice in great balance with good tannins.

### BRAZIN 395

California, USA

"The rebellious" powerful and spicy, yet well-balanced wine, that in 2014 was named best red wine in the USA. Dark of colour and a intense bouquet of spices and coffee. In the taste you have plums, chocolate and vanilla.

### THE ONE BLACK 495

California, USA

Fat, fruity aromas of blueberry-compote and chocolate-coated cherries, softly completing the taste experience.

Parts of the wine are stored on French- and American oak-barrells to achieve the right texture and complexity, and the pressing of the grapes passes very slowly to avoid too much tannin.

## BRUNELLO / AMARONE

### BRUNELLO DI MONTALCINO 595

Sangiovese, Italy

One of the great experiences of Tuscany, being intense and markedly with nuances of marmelade and licorice.

Modern, accommodating and wellcoming Brunello. Intense and persistent taste due to 30 months on barrels. The vines are between 15-25 years of age, which contributes to the conspicuously intensity.

### RIPASSO. TOMMASI 475

Corvina Veronese & others, Italy

The "baby-brother" of the Amerone. Full, robust and sweet wine.

The Tommasi family was among the first to manufacture "Ripasso", and is additionally defenders of the rule; saying you can only produce 2 bottles of "Ripasso" for every bottle of "Amarone".

### AMARONE. TOMMASI 895

Corvina Veronese & others, Italy – "Cellar Wine"

A dry and bold Amerone made of the classic grapes. The wine has a great brick-red colour, with a bouquet of light oxidation and cask. The taste is dry, powerful and soft.

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## SYRAH

**SENSAS** 275  
Pays d'Oc, France

A Southern French elegant wine with a soft, kind taste of vanilla, chocolate and barrel. The wine made on Syrah, is stored with oak for 3 months before the wine is blended with Cabernet Sauvignon.

**MATHILDA – M. CHAPOUTIER, TOURNON** 375  
Victoria, Australia

Elegant and feminine red wine named after the wine-makers' daughter. The fruit is deep and dark with a classic pepper taste to it, as characterizes the Shiraz-grape.

**COTES DE RHONE, MICHEL CHAPOUTIER** 345  
Rhône, France

Bold bouquet with red fruit and Provence spices. The taste is aromatic, powerful and the tannin leaves an almost explosive finish.

**CHATEAU STE. MICHELLE** 395  
Washington State, USA

Gentle, soft and rounded with a great fill of sun-ripened fruit. Forget about a severe, tough and masculine Syrah – here it comes in its gentle, yet so intense version. Chateau Ste. Michelle is one of the most prominent wineries, established in 1934 and the oldest in the state.

## TEMPRANILLO

**PSI, PETER SISSECK** 875  
Ribera del Duero, Spain - "cellar wine"

The man behind this World-famous wine is the Dane Peter Sisseck. The wine has a great bouquet of red fruits and violets. It has a very intense fruit, but with a minimal sweetness to it, adding extremely well-balanced tannins, that provides a long and round taste.

Pingus, the winery has had an overwhelming success since the wine was released in 1995. The wine-icon Robert Parker giving the wine 96-100 points, being the primary reason for this.

**BAIGORRI, DE GARAGE** 995  
Rioja, Spain - "cellar wine"

Instantly noticing the freshly-macerated fruit with the aromatic herbs and sweet figs in the bouquet, the taste gets much more complex. Here you have fresh red fruit, but also dried sweet fruit; such as raisins, tobacco and licorice.

## 6 ON GLASS

**3 WOOLY SHEEP** 70  
Pinot Noir, New Zealand

A typical light Pinot Noir- colour, with a bouquet dominated by dark cherries. The taste is elegant and with dark berries, carefully rounded by the barrel.

**STONE BARN** 60  
California, USA

This wine has a great bouquet of blackberries, plums and a bit of spice in great balance with good tannins.

**SENSAS** 65  
Cabernet Sauvignon og Syrah, France

A Southern French elegant wine with a soft, kind taste of vanilla, chocolate and barrel. The wine made on Syrah, is stored with oak for 3 months before the wine is blended with Cabernet Sauvignon.

**BRAZIN** 85  
Zinfandel, California

"The rebellious" powerful and spicy, yet well-balanced wine, that in 2014 was named best red wine in the USA.

Dark of colour and a intense bouquet of spices and coffee. In the taste you have plums, chocolate and vanilla.

When Gasparé Indelicato emigrated to California in 1912 from the little town Campobello, Cicily, it was a natural choice becoming a wine-maker, since it has been a part of the family as far back in time wine-making has existed.

**CHATEAU STE. MICHELLE** 85  
Syrah, Washington State

Gentle, soft and rounded with a great fill of sun-ripened fruit. Forget about a severe, tough and masculine Syrah – here it comes in its gentle, yet so intense version. Chateau Ste. Michelle is one of the most prominent wineries, established in 1934 and the oldest in the state.

**RIPASSO. TOMMASI** 95  
Corvina Veronese & others, Italy

The "baby-brother" of the Amerone. Full, robust and sweet wine.

The Tommasi family was among the first to manufacture "Ripasso", and is additionally defenders of the rule; saying you can only produce 2 bottles of "Ripasso" for every bottle of "Amarone".

# DESSERT WINE

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**LA PLAYA, LATE HARVEST, 375 ML 49/219**  
Sauvignon Blanc Colchagua Valley, Chile  
The grapes for this white dessert wine, has been harvested late, making the sugar content very high. The wine is exotic and golden with taste nuances of pineapple, papaya, peach and ginger.

**WARRE'S FINE WHITE PORT 750 ML 39/318**  
Touriga Nacional - Douro, Portugal  
Light, fresh, aromatic wine, but also with a great balance of sweetness and freshness. Made exclusively on green grapes from the Duoro-valley.

**WARRE'S, OTIMA 10 YEAR TAWNY 500 ML 59/449**  
Otima is innovating the port-scene. The clear bottle makes the content look like fluid amber. Serve cold and get a fresh taste of mandarins, sugar, abricot and nuts.

# COCKTAIL

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With port

**ELDERFLOWER & PORT - WHITE WINE GLASS 49**  
EP WITH Warres's Fine White Port, Antons organic elderflower and fresh lime.

**GINGER BEER & PORT - WHITE WINE GLASS 49**  
GP with Warres's Fine White Port, Goldberg ginger beer and fresh orange.

# AVEC

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The pure thing

**RON ZACAPA 23 YEARS 4 CL. 100**  
The complex rum from Guatemala with great fill. Named the best rum in the World 5 times.

**RON MILLONARIO 15 YEARS 4 CL. 90**  
The milder rum from Peru with great sweetness and fill. Named the World's best in 2008 and 2009.

**JOHNNIE WALKER DOUBLE BLACK 4 CL. 90**  
Scottish whisky blended from around 40 different whiskies, all been stocked at least for 12 years.

**TALISKER SINGLE MALT 18 YEARS 4 CL. 135**  
Lightly smoked Scottish whisky with a powerful taste. Named the World's best single malt whisky in 2007.

# GIN & TONIC

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**BEEFEATER & INDIAN TONIC 75**  
Gin & Tonic with the well known English Beefeater gin - enjoyed back in the days by the English Guards, guarding Tower of London.

**BEEFEATER & AROMATIC TONIC 75**  
The Aromatic tonic compliments the juniper - rich gin of ginger taste and color.

**BEEFEATER 24 & INDIAN TONIC 85**  
Beefeaters high end gin, with japanese Sencha tea and chinese green tea, that give a fruity taste, served with a bloodorange slice.

**BEEFEATER 24 & MEDITERRANEAN TONIC 85**  
The fruity gin mixed with the mediterranean herbs compliment eachother and twists the classic GT. Served with bloodorange slice.

**HENDRIKS & INDIAN TONIC 100**  
Gin & Tonic with the young Scottish Hendriks gin from 1999. A well-balanced gin with flower notes, brewed on cucumber and therefore decked with cucumber.

**HENDRIKS & ELDERFLOWER TONIC 100**  
The Elderflower tonic compliments the green and flourished notes in this popular gin. Let yourself seduce by this exiting GT.

**MONKEY 47 & INDIAN TONIC 110**  
Gin & Tonic with the complex gin of 47 different ingredients - thereby the name. Indian tonic is chosen to make room for this exciting gin.

**MONKEY 47 & MEDITERRANEAN TONIC 110**  
Mediterranean tonic and it's variable herbs goes perfect with the different herbs in the monkey gin and deserves our highest recommendation. A extremely complex, yet well-balanced GT.

**Our Tonic from Fever Tree is all about taste. Try our four different tonics.**

**INDIAN TONIC**  
Classic tonic, perfectly balanced with natural quinine.

**AROMATIC TONIC**  
Pink tonic with angostura rind, ginger and cardamom.

**MEDITERRANEAN TONIC**  
Complex tonic with several herbs and lemon thyme. Especially the rosemary is prominent.

**ELDERFLOWER TONIC**  
Exiting tonic with handpicked English elderflower.