

A LA CARTE

Water still or sparkling

- 10 kr. pr. person -

- Olives 50 kr. -

- Saltet & roasted almonds 50 kr. -

- Sourdough bread 50 kr. -

- Raw Mackerel, Tomato dressing, Shiso 130 kr. -

- Battered fish with tartar sauce 125 kr. -

- Figs, ricotta, walnut toast 115 kr. -

- Pig head terrine, kohlrabi remoulade 110 kr. -

- Beetroot with raspberry & kale 105 kr. -

- Monkfish with corn & peppers 215 kr. -

- Chicken thigh with chanterelles & coco beans 210 kr. -

- Cauliflower, butter beans & chili 195 kr. -

- Pie with Chicken & smoked eel (sharing) 385 kr. -

- Comte, la tur, chutney 100 kr. -

- Set baileys cream with macerated strawberries 85 kr.-

- Chocolate ganache & cherry 85 kr. -

ASK STAFF FOR ALLERGIES

COCKTAILS

- We can make most cocktails, just ask our staff -

Classic & fresh

Paloma - 95 kr.

Tequila, lime & Grapefruit

Cosmopolitan - 100 kr.

Vodka, triple sec, lime & cranberry

Bramble - 100 kr.

Gin, blackcurrant & lemon

Spritz - 90 kr.

Rondo, Campari or Limoncello with cava & soda

Classic & Boozy

Negroni - 100 kr.

Campari, vermouth & gin

Old Fashioned - 110 kr.

Made with FEW bourbon

Boulevardier - 115 kr.

FEW bourbon, Campari & vermouth

Espresso Martini - 110 kr.

Coffee & vodka

Manhattan - 115 kr.

FEW bourbon, vermouth & bitters

Whiskey Sour - 120 kr.

Choose a spirit & we'll turn it into a sour

Non-alcoholic

Shirley Temple - 70 kr.

Grenadine, lime & Fingers Crossed ginger beer

**F R I
H E D
E N**

**F R I
H E D
E N**

WINES BY THE GLASS

Glass / Bottle

SPARKLING

NV, 'Bebito' Castelo de Pedregosa
Xarel-lo, Parellada, Macabeu - Penedes, Spain

65 kr. / 300 kr.

2023, 'Bulles de Vie', Domaine Rohrer
Riesling, Sylvaner, Muscat - Alsace, France

75 kr. / 350 kr.

WHITE

2023, 'Puglia Bianco', Morasinsi
Moscato blend - Puglia, Italy

65 kr. / 300 kr.

2023, 'Handcrafted', Arndorfer
Grüner Veltliner - Kamptal, Austria

75 kr. / 325 kr.

2023, 'Louis', Domaine Les Hautes Terres
Chardonnay, Chenin Blanc - Limoux, France

90 kr. / 400 kr.

ORANGE

2023, 'Orange', Agricola Cirelli
Trebiano - Abruzzo, Italy

85 kr. / 375 kr.

RED

2021, 'Y tú de quién eres?', Bodega Gratias
Local blend - Valencia, Spain

65 kr. / 300 kr.

2020, 'A mes Papas', Marc Delienne
Gamay - Beaujolais, France

90 kr. / 400 kr.

APERITIF & AVEC

APERITIF

Americano - 90 kr.

Campari, vermouth & club soda

Negroni - 100 kr.

Campari, vermouth & gin

Vermouth Tonic - 90 kr.

Vermouth & tonic

AVEC - 50 kr.

Pastis

La Galouise

Few Bourbon

Four Roses Bourbon

Pallini Limoncello

Ocho Tequila

A vida Mezcal

Den Klosede Bjørn Vodka

BEER

Draft

Angelo Poretta - 55 kr.

Italian pilsner

Helles Lager - 60 kr.

German lager from Ebeltoft Gårdbryggeri

Wildflower IPA - 65 kr.

Floral IPA from Ebeltoft Gårdbryggeri

Weiss - 60 kr.

Weissbier from Ebeltoft Gårdbryggeri

Alkoholfri - 50 kr.

0,5% IPA from Ebeltoft Gårdbryggeri

44CL Cans

ÅBENHEDEN - 80 kr.

Friheden x ÅBEN collab sour

Stolen Stone Fruits - 65 kr.

Berliner Weisse from ÅBEN Bryghus

Gluten Free Feeling - 60 kr.

Gluten free Pilsner from ÅBEN

Ciders

La Révolution du Cidre - 60kr

Dry natural cider, made in Bretagne, France, 33cl

Gemmest - 275kr

Natural cider cuvéé from old Danish varieties, Denmark, 75cl

33CL Bottles

Rothaus - 45 kr.

German pilsner

Rothaus Alkoholfrei - 45 kr.

0,5% German pilsner

MENU

The whole table needs to choose the menu

3 courses for 325 kr

-Choice of extra dessert 390 kr.

Choose between:

Starter

- Beetroot with raspberry & kale -
- Pig head terrine, kohlrabi remoulade -

Main

- Cauliflower, butter beans & chili -
- Chicken thigh with chanterelles & coco beans -

Dessert

- Comte with chutney -
- Chocolate ganache & cherry -

Add sides to your mains:

- Sourdough bread 50 kr. -
- Buttered potatoes 40 kr. -
- Fried potatoes 40 kr. -
- Side salad 40 kr. -