

A LA CARTE

Water still or sparkling

- 10 kr. pr. person -

- Olives 50 kr. -

- Salted & roasted almonds 50 kr. -

- Sourdough bread 50 kr. -

- Zucchini bites with basil mayo 120 kr. -

- Figs, ricotta and walnut toast 115 kr. -

- Roasted bone marrow and beetroot relish 105kr.-

- Leeks vinaigrette, smoked cheese

and sunchoke crisps 115kr.-

- Zander with curried Mussels 195 kr. -

- Sausage, lentils and prune mustard 195 kr. -

- Aubergine with winter tomato and peppers 195 kr. -

- Brillat savarin & Cantal cheese with chutney 100 kr. -

-Poached pear & pistachio cream 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 & Fingers Crossed grape

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

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APERITIF & AVEC

APERITIF

Americano - 90 kr.

Campari, vermouth & club soda

Negroni - 100 kr.

Campari, vermouth & gin

Vermouth Tonic - 90 kr.

Vermouth & tonic

G&T - 100 kr.

gin & tonic

AVEC - 50 kr.

La Gauloise

Pastis

Amaro

Few Burbon

Four Roses Bourbon

Great Dane Rom

Pallini Limoncello

Ocho Tequila

A vida Mezcal

BEER

Draft

Angelo Poretti - 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

44CL Cans

ÅBENHEDEN - 80 kr.

Friheden x ÅBEN collab sour

Gluten free - 50 kr.

Gluten free German pils. from ÅBEN

ASK STAFF FOR NEW SELECION BEERS

33CL Bottles

Rothaus - 45 kr.

German pilsner

Rothaus Alkoholfrei - 45 kr.

0,5% German pilsner

Pommier cidre - 60 kr.

5% BRUT from cider revolution

JUICE

- Antons applejuice - 35kr.
- Antons blackcurrant juice - 35 kr.
- Søbogaard rubharb drink - 35 kr.

SODAVAND

- Fritz cola - 40kr.
- Fritz cola zero - 35 kr.
- Hindbærbrus - 30 kr.
- Mate Mate - 40 kr.
- Ginger beer - 40 kr.
- Pink grape fruit - 40 kr.
- Danskvand - 28kr.

HOMMADE DRINKS

- Elderflower lemonade - 35kr.
- Lime lemonade - 35 kr.
- Hibiscus ice tea - 40 kr.
- Rooibos ice tea - 40 kr.

COFFEE AND TEA

-ask the staff-

MENU

The whole table needs to buy the menu

3courses for 325 kr.

Choose between:

Starter

- Leeks vinaigrette, smoked cheese and crisps -
- Roasted bone marrow & beetroot relish -

Main

- Aubergine with winter tomato and peppers -
- Sausage, lentils and prune mustard -

Dessert

- Brillat savarin & 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. -