

## 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 & 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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# WINES BY THE GLASS

Glass / Bottle

## SPARKLING

2020, 'Adernats', Vinicola Nulles  
Xarel-lo, Penedes, Spain 65 kr. / 300 kr.

2021, 'Vulcanica', Picnic Cajkov  
Pinot Grigio, Cajkov, Slovakia 75 kr. / 350 kr.

## WHITE

2023, 'Puglia Bianco', Morasinsi  
Moscato blend, Puglia, Italy 65 kr. / 300 kr.

2023, 'Junge Hunde', Der GlücksJäger  
Riesling, Pflaz, Germany 75 kr. / 350 kr.

2022, 'Coume De Malies, La Balansa  
Grenache Blanc, Grenache Gris, Corbières, Frankrig 85 kr. / 375 kr.

2022, 'Panorama', Domaine Les Hautes Terres  
Chardonnay, Sauvignon Blanc, Limoux, France 85 kr. / 375 kr.

## ORANGE

2023, 'Orange', Agricola Cirelli  
Trebiano, Abruzzo, Italy 85 kr. / 375 kr.

## ROSÉ

2021, 'Rosato', Lamoresca  
Frappato, Moscato, Nero d'Avola, Sicily, Italy 60 kr. / 275 kr.

## RED

2021, 'Y tú de quién eres?', Bodega Gratias  
Bobal blend, Valencia, Spain 65 kr. / 300 kr.

2022, 'Bombadilom', Thomas Rouanet  
Carignan, Cinsault, Grenache, Languedoc-Roussillon, France 85 kr. / 375 kr.

2022, '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

Dråben G&T - 100 kr.

Vermouth & tonic

## AVEC - 50 kr.

La Gauloise

Pastis

Amaro

Few Bourbon

Four Roses Bourbon

Great Dane Rom

Bad Company Limoncello

Ocho Tequila

A vida Mezcal

Den Klosede Bjørn Vodka

# 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

ALOKOHOLFRI - 50 kr.

0% IPA from Ebeltoft Gårdbryggeri

## 44CL Cans

ÅBENHEDEN - 80 kr.

Friheden x ÅBEN collab sour

Candy Cane - 50 kr.

Vienna Lager from ÅBEN Bryghus

Sundial - 50 kr.

Fluffy & round IPA from ÅBEN

Bryg 61 - 50 kr.

New England IPA from ÅBEN

Sugar Plum Fairy - 70 kr.

Dark & salty brown ale from ÅBEN

Tuume Lager - 50 kr.

Dark lager from Pohjala in Estland

Guinness - 50 kr.

## 33CL Bottles

Rothaus - 45 kr.

German pilsner

Rothaus Alkoholfrei - 45 kr.

0,5% German pilsner

# MENU

The whole table needs to buy 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. -