

## 7 COURSE MENU

A selection of 7 courses  
to be shared by the whole table - 350 kr.

### A LA CARTE

Water still or sparkling

- 10 kr. pr. person -

- Olives 50 kr. -

- Salted & roasted almonds 50 kr -

#### FLATBREAD & DIPS

- Flatbread 45 kr. -

- Herbed Labneh 55 kr. -

- Butter Bean Musabaha & Roasted Red Pepper 60 kr. -

- Whipped Taramasalata 65 kr. -

- Tahini & Spiced Honey 45 kr. -

- Baked Beetroot Salad with Leeks & Walnuts 85 kr.-

- Roasted Pumpkin, Tahini & Dukkah 95 kr.-

- Fried Potatoes, Feta cream,

Grapes & Peanuts 100 kr. -

- Crispy Chicken Hearts & Romesco 75 kr.-

#### MAIN DISHES

- Fried Cod, Grilled Turnips & Anchoide 195 kr. -

- Grilled Hanger Steak & Coffee Glaze 210 kr.-

#### DESERTS

- Blood Orange Curd,

Mascarpone & Pistachios 85kr.-

- Steamed Chocolate Cake with

Black Cardamom oil & Whipped cream 95 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

### APERITIF

Americano - 90 kr.

Campari, vermouth & club soda

Negroni - 100 kr.

Campari, vermouth & gin

Vermouth Tonic - 90 kr.

Vermouth & tonic

## 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

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 varietals, Denmark, 75cl

### 33CL Bottles

Rothaus - 45 kr.

German pilsner

Rothaus Alkoholfrei - 45 kr.

0,5% German pilsner

## JUICE

Antons apple juice - 35kr.

Antons blackcurrant juice - 35 kr.

Søbogaard rhubarb juice- 35 kr.

## SODA

Fritz cola - 40kr.

Fritz cola zero - 40 kr.

Hindbærbrus - 30 kr.

Mate Mate - 40 kr.

Ginger beer - 40 kr.

Pink grape fruit - 40 kr.

Danskvand - 28kr.

## HOMEMADE DRINKS

Elderflower lemonade - 35kr.

Lime lemonade - 35 kr.

Hibiscus ice tea - 40 kr.

Rooibos ice tea - 40 kr.

## COFFEE AND TEA