

WINE LIST

Champagne

2015 — <i>Champagne Palmer & Co.</i>	1.750 kr.
Rich and layered vintage Champagne with toasty complexity.	
NV — <i>Champagne Palmer & Co.</i>	1.595 kr.
Classic house style — creamy, fresh and balanced.	
NV — <i>Champagne Palmer & Co. Magnum</i>	7.500 kr.
Magnum bottle with luxurious depth and extended ageing.	
1987 — <i>Palmer Collection Vintage</i>	4.000 kr.
Aged to perfection — mature notes of almond, toast and elegance.	
1985 — <i>Palmer Collection Vintage</i>	10.000 kr.
A collector's gem — rich, oxidative layers and dried fruit.	
1979 — <i>Palmer Collection Vintage</i>	4.750 kr.
Vintage treasure with earthy complexity and subtle spice.	
2000 — <i>Palmer Collection Vintage</i>	2.500 kr.
Golden vintage Champagne with mature charm and finesse.	
NV — <i>Charles Dufour 'Bistrøtage' Extra Brut</i>	1.600 kr.
Bold, bone-dry Champagne with wild energy and no dosage.	
NV — <i>Charles Dufour 'Bistrøtage' Rosé Brut</i>	1.650 kr.
Fruity and dry rosé with a juicy, natural character.	
NV — <i>Daniel Moreau, Pièce Maîtresse</i>	985 kr.
Artisan Champagne with creamy mousse and subtle citrus.	
NV — <i>Stéphane Fevre, Éproue</i>	1.485 kr.
Structured, energetic Champagne with chalky grip.	
NV — <i>Stéphane Fevre, Val Barmont</i>	1.550 kr.
High-acid finesse with notes of white flowers and citrus oil.	
NV — <i>Charles Dufour 'Avalon' Blanc de Blancs</i>	1.995 kr.
Elegant and pure Chardonnay with a touch of salinity.	
ROSE CHAMPAGNE	
NV — <i>Moët & Chandon, Rosé</i>	1.495 kr.
Iconic and crowd-pleasing — strawberries, toast and style.	
NV — <i>Georges Fleury, Le Rosé de Crugny</i>	1.495 kr.
Delicate and floral rosé with red berries and soft bubbles.	

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Sparkling Rosé

- NV — Crémant d'Alsace Rosé, Becker – France** 695 kr.
Delicate pink bubbles with fine mousse and red berry freshness.
- NV — Raïmones, Engrescada Ancestrale Rosé – Spain** 700 kr.
Sparkling rosé with wild energy, minimal intervention style.

Pet Nat's

- NV — Pet Nat, Schödl – Austria** 625 kr.
Vibrant and lightly cloudy — fresh citrus and wildflowers.
- NV — Pet Nat Feteasca Regala, La Sapata – Romania** 545 kr.
Unfiltered charm from Romania — floral, zippy and dry.
- NV — Mathias Hager, Pet Nat – Austria** 595 kr.
Pure fun in a bottle — juicy stone fruit with a touch of funk.

Sparkling Fruit wines from Denmark

- NV — "Discover Æble" 2%** 495 kr.
Light, citrusy and bright — a true discovery.
- NV — "Nobel" Æblevin** 595 kr.
Premium Danish apple wine — smooth and elegant.
- 2018 — "Pommus", Cold Hand Winery** 495 kr.
Apple wine with structure — fresh and cider-like.
- NV — "Rheum" (Rhubarb), Cold Hand Winery** 495 kr.
Zingy and bright — pink and tart with a dry edge.

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ROSÈ

2018 – Martin & Anna Arndorfer "Rosa Marie"	710 kr.
Lively, herbal and natural with bright red berries and zesty acidity.	
2022 – Leitz Eins Zwei Dry Rosé	425 kr.
Crisp and dry with strawberry, grapefruit and a clean, fresh finish.	
2021 – Gilles Ballorin, Marsannay "Coeur de Rosé"	995 kr.
Elegant and mineral with delicate fruit and classic Burgundy finesse.	
2020 – Château Galoupet, Cru Classé de Provence	1425 kr.
Refined and pale with white peach, herbs and a dry, coastal touch.	
2021 – Rosé Fruité, Château Saint Jean	350 kr.
Sweet-fruited, round and easy-drinking with ripe berry charm.	
2022 – Nittnaus Rosé, "Zorra"	525 kr.
Expressive and spicy with wild berries and biodynamic energy.	
2022 – Patrick Kampf Rosé	575 kr.
Soft, balanced and fresh with redcurrant, florals and quiet elegance	

ORANGE/NATURE WINE

Orange Wines

2022 – "Safari", Schödl (Muscat, Riesling, Chardonnay, Grüner)	695 kr.
Aromatic, skin-contact white – lively and textural.	
2021 – "Farouche", Domaine Amélie & Charles Sparr	745 kr.
Dry and wild – notes of tea, citrus peel and spice.	
2021 – Orange Wine, Domaine du Bouchot	825 kr.
Natural Loire wine – tangy and herbal	
2020 – Pinot Gris Vin Nature Orange, Becker	795 kr.
Salmon-hued and funky – structured and fun.	
2021 – "Terra", Tardana Orange	595 kr.
Spanish orange wine – floral, bitter and bright.	

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White Wine – Austria

2023 — <i>Grüner Veltliner "Nussberg", Weingut Wieninger</i>	625 kr.
Peppery and fresh — classic Grüner with orchard fruit and minerality.	
2022 — <i>Grüner Veltliner "Mollands", Matthias Hager</i>	550 kr.
Crisp and vibrant — green apple, lemon zest and a herbal finish.	
2021 — <i>Grüner Veltliner "Vielfalt", Matthias Hager</i>	715 kr.
Biodynamic and expressive — layered texture and earthy freshness.	
2014 — <i>Riesling "Steiner Hund", Nikolaihof</i>	1.195 kr.
One of Austria's great dry Rieslings — deep, age-worthy and mineral.	
2018 — <i>Grüner Veltliner Smaragd, Ried im Weingebirge, Nikolaihof</i>	1.095 kr.
Structured and powerful — ripe stone fruit with a long finish.	
2019 — <i>Chardonnay, Nikolaihof (Wachau)</i>	795 kr.
Rare Austrian Chardonnay — delicate, nutty and elegant.	

White Wine – Italy

2023 — <i>Pecorino IGP Terre di Chieti, Arivi</i>	370 kr.
Zesty and fresh with peach, citrus and vibrant acidity.	
2021 — <i>Roero Arneis, Grimaldi</i>	545 kr.
Northern Italian white with almond, white flowers and crispness.	
2023 — <i>"Bianco" Chardonnay & Trebbiano, Paolo e Lorenzo Marchionni</i>	995 kr.
Textural, complex and expressive — fine craftsmanship.	
2020/21 — <i>L'Erta, Trebbiano, Paolo e Lorenzo Marchionni</i>	950 kr.
Pure, mineral-driven Trebbiano — citrus and herbal layers.	

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White Wine – Other Countries

- 2023** — *Aligoté, La Sapata (Romania)* **450 kr.**
Lean, bright and lightly creamy — great value alternative.
- 2021** — *Petillant, Hjelm Vingård (Denmark)* **390 kr.**
Danish semi soft sparkling white with crunchy acidity and floral notes.

White Wine – Spain

- 2019** — *Finca La Serra del Vent, Chardonnay, Tomàs Cusiné* **795 kr.**
Elegant Spanish Chardonnay with oak spice and stone fruit.
- 2021** — *Auzells, Tomàs Cusiné* **545 kr.**
Lively Mediterranean blend — floral, zesty and dry.
- 2021** — *Barbadillo Patinegro, Palomino* **600 kr.**
Mineral and dry

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White Wine – Germany

2021 – <i>Egon Müller, Wiltinger Braune Kupp Riesling Kabinett</i> Famous Saar estate – light, electric and bursting with citrus.	1.295 kr.
2022 – <i>Maibachfarm, Grauburgunder & Chardonnay</i> Lush, creamy texture meets German precision.	695 kr.
2020 – <i>Patrick Kampf, Silvaner</i> Clean, green and crisp – an underrated white with bite.	525 kr.
2020 – <i>Patrick Kampf, Riesling La Roche</i> Mineral-driven with lime zest, wet stone and tension.	845 kr.
2020 – <i>Patrick Kampf, Flonheim Riesling</i> Juicy and dry – white peach and yellow apple.	690 kr.
2012 – <i>Groebe "Kirchspiel" Grande Reserve</i> Riesling at its most majestic – deep and structured	2.350 kr.
2013 – <i>Groebe "Kirchspiel" Spätles</i> Slightly sweet expression with great depth and spice.	1.195 kr.
2018 – <i>Groebe "Kirchspiel" GG</i> Powerful and rich with ripe stone fruit, spice, and a creamy finish.	1.095 kr.
2020 – <i>Groebe "Kirchspiel" GG</i> Taut and mineral with citrus, herbs, and precise, cool-climate freshness.	1.200 kr.
2020 – <i>Groebe Gewürztraminer, Westhofener</i> Fragrant and exotic – rose, lychee and spice.	755 kr.
2011 – <i>Heyl Zu Herrnsheim, Riesling</i> Mature and elegant – honey, citrus and petrol notes.	795 kr.
2007 – <i>Heyl Zu Herrnsheim, Riesling</i> Bright and classic – a benchmark Rheinhessen Riesling.	815 kr.
2023 – <i>Forster, Weissburgunder Trocken</i> Crisp Pinot Blanc – refreshing and lightly creamy.	595 kr.
2022 – <i>Philipp Jaillet, Chardonnay Haardter</i> Burgundian style Chardonnay from Pfalz – round and elegant.	855 kr.

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White Wine – France

2022 — <i>Pinot Blanc “Pensée”, Amélie & Charles Sparr</i>	595 kr.
Alsatian elegance — floral, light-bodied and mineral-driven.	
2013 — <i>Domaine Clé de Sol, Riesling Muehlforst</i>	695 kr.
Structured and dry — lemon zest and herbal finish.	
2018 — <i>Becker Riesling “Mandelberg” Grand Cru</i>	775 kr.
Full-bodied Alsace Riesling with expressive fruit and depth.	
2021 — <i>Gewurztraminer “Réserve”, Hunawihr</i>	495 kr.
Classic spicy and off-dry Gewurz from Alsace.	
2016 — <i>Riesling “Bildstoeckle”, Laurent Bannwarth</i>	995 kr.
Biodynamic and textural — dry, rich and complex.	
2020 — <i>Gewürztraminer “Nature”, Laurent Bannwarth</i>	810 kr.
Wild ferment, no sulphur — a raw, spicy take on the classic.	
2022 — <i>Pouilly-Fumé “Caillottes”, Domaine du Bouchot</i>	895 kr.
Elegant and flinty Sauvignon Blanc with citrus and herbs.	
2022 — <i>Pouilly-Fumé “Terres Blanches”, Domaine du Bouchot</i>	795 kr.
Mineral and vibrant — green apple and gunflint.	
2019 — <i>Pouilly-Fumé, Clos du Château Paladi</i>	930 kr.
Structured and polished Loire white with tension and purity.	
2022 — <i>Sancerre “Grande”</i>	995 kr.
Classic Sancerre with chalky minerality and grapefruit zest.	
2024 — <i>Sancerre “Terres Blanches”, Vignoble Dauny</i>	845 kr.
Lively and floral with flinty backbone and crisp acidity.	
2023 — <i>Sancerre Blanc, Comte Lafond</i>	820 kr.
Textbook Loire — grassy, citrusy and elegant.	
NV — <i>Champ Divin, Chardonnay</i>	875 kr.
Jura Chardonnay — lean, nutty and full of character.	
2017 — <i>Château d'Yquem, Sauvignon Blanc</i>	4.700 kr.
Dry, vibrant and refined with citrus blossom, white peach, and a touch of salinity	
2022 — <i>Chablis 1er Cru “Fourchaume”, Domaine d'Henri</i>	1.275 kr.
Bright, salty and focused — a premier cru full of life.	

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White Wine – France

2023 — <i>Petit Chablis, Michel Larose</i>	780 kr.
Fresh and mineral — ideal with oysters or as apéritif.	
2019 — <i>Chablis 1er Cru, Pascal Bouchard</i>	965 kr.
Refined and flinty — classic Chablis with drive.	
2021 — <i>Gilles Ballorin, Bourgogne Blanc "Sans Peur"</i>	1.250 kr.
Natural Burgundy — textured, rich and daring.	
2020 — <i>Pernand-Vergelesses, Rossignol-Cornu & Fils</i>	810 kr.
Bright and lightly toasty — underrated village in Côte de Beaune.	
2020 — <i>Corton Blanc Grand Cru "Grandes Lolières", Pierre Naigeon</i>	1.900 kr.
Powerful and refined — rare white Grand Cru Burgundy.	
2022 — <i>Puligny-Montrachet 'Vieilles Vignes', Vincent Girardin</i>	1.900 kr.
Creamy, mineral and Chardonnay from old vines.	
2020 — <i>René Lequin-Colin, Santenay</i>	850 kr.
Round, balanced and charming white Burgundy.	
2018 — <i>Pouilly-Fuissé "Clos Reyssier", Pierre Naigeon</i>	995 kr.
Elegant Mâconnais wine — fresh stone fruit and a touch of spice.	
2022 — <i>Mâcon-Chardonnay, Domaine des Crêts</i>	810 kr.
Bright and juicy Chardonnay from southern Burgundy.	
2023 — <i>Mâcon-Villages "Clos Saint Pancras", Frantz Chagnoleau</i>	850 kr.
Organic, mineral, and vibrant — a rising star of the region.	
2023 — <i>Saint-Véran "Prélude", Frantz Chagnoleau</i>	835 kr.
Precision and charm — citrus, flowers and subtle creaminess.	
2008 — <i>Château-Grillet, Neyret-Gachet</i>	1.895 kr.
Rare Rhône white from Viognier — rich and exotic.	
2022 — <i>Clos de Château Meursault</i>	1.095 kr.
Deep, nutty and serious — one of Burgundy's best-kept secrets.	

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Red Wine – Austria

2021 — <i>Pinot Noir “Vom Schloss”, Graf Hardegg</i>	600 kr.
Delicate and savory — pure red fruit and herbal freshness.	
2022 — <i>Zweigelt, Johannes Zillinger</i>	545 kr.
Dark cherry, earth and spice.	
2021 — <i>“Sucette” Amphore, Weinhof Uibel</i>	795 kr.
Aged in clay — vibrant, grippy and wild.	
2017 — <i>Pinot Noir “G”, Weingut Georgium</i>	845 kr.
Light-bodied elegance — fine tannins and floral tones.	
2019 — <i>Blaufränkisch, Weingut Heinrich</i>	565 kr.
Dark and mineral — spicy with good tension.	
2017 — <i>Blaufränkisch “Leithaberg”, Weingut Heinrich</i>	745 kr.
Structured and elegant — fresh acidity and graphite notes.	
2016 — <i>Pannobile, Weingut Heinrich</i>	795 kr.
Prestige cuvée — depth, ripe berries and serious finesse.	
2018 — <i>Zweigelt, Weingut Heinrich</i>	595 kr.
Juicy and easy-drinking — soft plum and gentle spice.	

Red Wine – Germany

2017 — <i>Blaufränkisch “Dicker Franz”, Burg Ravensburg GL</i>	875 kr.
Deep and earthy — black cherry, spice and silky tannin.	
2018 — <i>Pinot Noir “Blaur”, Knipser</i>	650 kr.
Ripe and structured — elegant with a smoky touch.	
2022 — <i>Pinot Noir “Vater & Sohn”, Philipp Jaillet</i>	750 kr.
Classic Pfalz Pinot — red berries, soft tannin, good length.	
2020 — <i>Frühburgunder, Maibachfarm</i>	695 kr.
Rare grape, light body — forest floor and fine spice.	

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Red Wine – Spain

2021 – <i>“Garnatxa de Cerveles”, Tomàs Cusiné</i>	595 kr.
Silky and bold – ripe Grenache with Mediterranean warmth.	
2018 – <i>“Geol”, Costers del Segre, Tomàs Cusiné</i>	700 kr.
Lush blend of Cabernet and Merlot – deep and velvety.	
2021 – <i>Psi, Ribera del Duero</i>	1.095 kr.
Dense and rich – dark fruit, spice and polished tannins.	
2020 – <i>“Finca Valdelroble”, Bodegas Callejo</i>	835 kr.
Modern Ribera – structured, powerful and fruit-forward.	
2016 – Pingus Ribera del Duero	10.000 kr
Majestic and rare; velvet-textured with black fruit, violets, and mineral depth	

Red Wine – Other Countries

2022 – <i>Neagră, La Sapata (Romania)</i>	485 kr.
Rustic and spicy – earthy dark fruit and grip.	
2012 – <i>Twomey - California</i>	1.600 kr.
Sleek Pinot Noir from Napa family estate – floral and smooth.	
2012 – Diamond Creek – Napa Valley, California – Cabernet Sauvignon	6000 kr.
Iconic single-vineyard expression with lush blackcurrant, earthy depth and long-lived	
2012 – CC Pachyderm – California, USA – Pinot Noir	1.500 kr.
Silky, complex and beautifully aged	
2012 – <i>Hyde de Villaine “Belle Cousine” (Merlot/Cabernet)</i>	1.700 kr.
Polished and plush – Bordeaux-style Napa blend.	

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Red Wine – Italy

2022 — <i>Barbera del Monferrato “Giuanin”, La Casaccia</i> Bright acidity and dark cherry — perfect for rich food.	580 kr.
2021 — <i>Barbaresco “Serraboella”, Paitin</i> Spiced — rose, cherry and grippy tannins.	1.095 kr.
2019 — <i>Barbaresco, Giacosa Fratelli</i> Classic Nebbiolo — elegant and ready to drink.	575 kr.
2014 — <i>Barolo, Aurelio Settimo</i> Structured and powerful — rose, tar and aged finesse.	945 kr.
2022 — <i>Dolcetto di Dogliani, Nicholas Altare</i> Fun and fruity — rustic charm and bitter almond.	725 kr.
2017 — Masseto – Tuscany – Merlot Opulent and warm, showing ripe cherry, cocoa and a sensuous, textured depth.	10.000 kr.
2018 — Masseto– Tuscany – Merlot Structured and intense with dark berries, graphite and a long, powerful finish.	11.000 kr.
2019 — Masseto – toscany – Merlot Youthful and majestic with velvety tannins, deep plum fruit and superb precision.	11.000 kr.
2013 — <i>MGN – L’Erta “Poggio della Bruna”</i> Tuscan depth — Sangiovese with body and spice.	2.000 kr.
2019 — <i>L’Erta “Poggio della Bruna”</i> Cherry, herbs and soft grip.	900 kr.
2018 — <i>Casasilia, Chianti Classico Gran Selezione, Poggio al Sole</i> Serious Chianti — balanced, elegant and age-worthy.	1.025 kr.
2021 — <i>Chianti Classico, Tenuta di Lilliano</i> Classic style — Sangiovese purity with bright acidity.	595 kr.
2018 — <i>Gran Selezione, Tenuta di Lilliano</i> Deeper and darker — wild herbs and savoury spice.	800 kr.
2018 — <i>“Anagallis”, Tenuta di Lilliano (Super Tuscan)</i> A polished Super Tuscan with ripe black fruit, silky tannins and a bold, modern elegance.	800 kr.
2021 — <i>Valpolicella Ripasso, La Casa di Roberta</i> Fresh and lightly raisined — cherry, plum and spice.	550 kr.
2016 — <i>Amarone, La Casa di Roberta</i> Big, bold and sweet-edged — dried fruits and dark chocolate.	825 kr.
2021 — <i>Montepulciano d’Abruzzo, Arivi</i> Easy and full-flavored — soft tannin and black fruit.	450 kr.

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Red Wine – France

2018 — (<i>Magnum</i>), <i>Pinot Noir, Nature Laurent Bannwarth</i> Unfiltered — rustic charm and red berries.	895 kr.
2023 — “ <i>La Mine</i> ”, <i>Amirault Saint Nicolas de Bourgueil</i> Lively, mineral red — violets, earth and blackcurrant.	650 kr.
2021 — <i>Clau de Nell, Grolleau</i> Rare Loire varietal — soft tannins, spicy finish.	959 kr.
2021 — <i>Clau de Nell, “Cuvée Violette” Anjou</i> Elegant and floral — raspberry, plum and rose.	895 kr.
2022 — <i>Pinot Noir, Gilles Ballorin</i> Juicy and pure — red fruit and gentle tannin.	995 kr.
2022 — <i>Pinot Noir, Bourgogne du Château</i> Classic Bourgogne Rouge — cherry, spice and silk.	825 kr.
2022 — “ <i>Grand Champs</i> ”, <i>Bourgogne Rouge, Les Astrelles</i> Lively and modern Pinot — juicy and fragrant.	895 kr.
NV — <i>Syrah, Gilles Ballorin</i> Cool-climate Syrah — pepper, herbs and structure.	995 kr.
2021 — <i>Chambolle-Musigny 1er Cru “Les Gruenchers”, Bernard Rion</i> Silky and refined — strawberry, undergrowth and spice.	2.600 kr.
2019 — <i>Corton Grand Cru, Gilles Ballorin</i> Grand Burgundy — depth and powerful.	4.700 kr.
2019/20 — <i>Gevrey-Chambertin “Les Tuileries”, Henri Richard</i> Focused and mineral — earthy red fruit and freshness.	1.600 kr.
2019 — <i>Mazoyères-Chambertin Grand Cru, Henri Richard</i> Classic Grand Cru — richness, complexity and finesse.	3.500 kr.
2018/20 — “ <i>Creux Brouillard</i> ”, <i>Gevrey-Chambertin, Pierre Naigeo</i> Precise and wild — pure Pinot with terroir expression.	1.500 kr.

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2014 – <i>“Les Corvées”, Gevrey-Chambertin, Pierre Naigeon</i> Spicy and structured – limestone and silky red fruit.	1.300 kr.
2015 – <i>MGN “Lavaux Saint-Jacques”, Gevrey-Chambertin, Pierre Naigeon</i> Prestige cuvée – full-bodied, dark and majestic.	5.500 kr.
2019 – <i>MGN “Les Cherbaudes”, Gevrey-Chambertin 1er Cru</i> Powerfull and structured – deep cherry and fine oak.	3.500 kr.
2019 – <i>Gevrey-Chambertin VV, Domaine Marc Roy</i> A benchmark – layered, firm and beautifully aromatic.	1.800 kr.
2018 – <i>“Clos des Godelles”, Morey-Saint-Denis, Camille Giroud</i> Elegant and smoky – redcurrant, forest and finesse.	1.900 kr.
2018 – <i>Beaune 1er Cru “Clos du Roi”, Domaine Decelle</i> Generous and floral – silky tannins and red cherry.	1.300 kr.
2021 – <i>Vosne-Romanée 1er Cru “Les Chaumes”, Rion</i> Perfumed and powerful – spice, rose petal and ripe berries.	2.600 kr.
2013 – <i>“Les Suchots” Vosne-Romanée 1er Cru, Marchand-Tawse</i> Dark fruit and incense and rich.	2.800 kr.
2021 – <i>Clos de Vougeot Grand Cru, Domaine Rion</i> Iconic vineyard – concentration, elegance and depth.	3.795 kr.
2022 – <i>Morgon “Grand Cras”, Joseph Burrie</i> Structured Beaujolais – mineral, dark cherry and spice.	695 kr.
2021 – <i>Morgon Vieilles Vignes, Georges Descombes</i> Natural and juicy – plush fruit and crunchy finish.	795 kr.
2023 – <i>Saint-Amour “Grain de Folie”, Pierre Vessigaud</i> Romantic and soft – silky Gamay with fresh herbs.	550 kr.
2015 – <i>Moulin-à-Vent “Champ de Cour”, Thibault Liger-Belair</i> Concentrated and powerful Gamay.	995 kr.
2018 – <i>Château Canon Chaigneau, Lalande de Pomerol</i> Elegant Merlot-driven Bordeaux with dark fruit, cedar, and a silky finish	745 kr.
2018 – <i>Chateau Croque Michotte</i> Ripe and juicy with plum, blackcurrant, and soft spice.	825 kr.

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2019 – Chateau Pedesclaux	995 kr.
Structured and balanced with black cherry, cedar, and fine tannins.	
NV – Baron d'Arignon, Rouge	400 kr.
Smooth and approachable red with ripe red berries, soft tannins, and subtle spice	
2022 – Font du Vent Côtes du Rhône	525 kr.
Vibrant and juicy with cherry, pepper, and bright acidity.	
2021 – De Boisseyt, Saint Joseph	895 kr.
Smooth and smoky with dark fruit, herbs, and elegant tannins.	
2020 – Lirac Rouge "Charles 1er Cru" Raymond Usseglio & Fils	795 kr.
Rich and spicy with blackberry, leather, and a bold finish.	
2020 – Chateauneuf du Pape "Tradition" Raymond Usseglio & Fils	1095 kr.
Full-bodied and complex with dark fruits, garrigue, and pepper.	
2022 – Raymond Usseglio & Fils, Chateauneuf du Pape, Imperiale	1800 kr.
Concentrated and fresh with plum, herbs, and refined structure	

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Dessert Wines

2013 — <i>Sauvignon "Kranachberg" TBA, Sattlerhof (Austria)</i> Lusciously sweet and intense — exotic fruit and vibrant acidity.	795 kr.
2018 — <i>Vouvray Moelleux, Domaine Vincent Carême (France)</i> Chenin Blanc magic — honey, quince and floral charm.	495 kr.
NV — <i>Macvin, Champ Divin (France)</i> Oxidative Jura dessert wine — nutty and smooth.	525 kr.
2018 — <i>Arzimo, Recioto di Soave, La Cappuccina (Italy)</i> Golden and sweet — dried apricots, vanilla and spice.	695 kr.
NV — <i>Brachetto d'Acqui, Sanmaurizio (Italy)</i> Lightly sparkling red dessert wine — roses and raspberries.	495 kr.
2018 — <i>Riesling Auslese, Erdener Treppchen, Meulenhof (Germany)</i> Golden sweet Riesling — honey, peach and citrus.	625 kr.
<i>Riesling Spätlese Meulenhof, Erdener Treppchen</i> Delicately sweet with ripe peach, honey and slate.	550 kr.
2006 — <i>Heyl zu Herrnsheim, Pettental Auslese Goldkapsel</i> Half-bottle of luxury — rich and bright with a long finish.	495 kr.
2020 — <i>Petit Guiraud, Sauternes (France)</i> Noble rot sweetness — botrytis complexity and elegance.	495 kr.
NV — <i>Pedro Ximénez, El Maestro Sierra (Spain)</i> Sticky and dark — molasses, raisin and indulgence.	545 kr.
NV — <i>Cream Sherry, El Maestro Sierra (Spain)</i> Balanced and rich — toffee, nuts and velvety finish.	495 kr.
NV — <i>Fonseca Terra Prima, Ruby Port (Portugal)</i> Vibrant fruit and spice — organic ruby Port with depth.	475 kr.
NV — <i>Amaval Costa, Tawny Port (Portugal)</i> Nutty and caramel-driven — smooth and mellow.	545 kr.
NV — <i>Vin Doux Naturel, (France)</i> Fortified Grenache — jammy berries and sweet spice.	495 kr.

Please note that some of the wines on our wine list are in very limited supply. We may not be able to replace or serve wines that are sold out – thank you for your understanding