

## *velkommen til et safer space*

*vi driver vores restaurant ud fra et safer space princip, og siger derfor aktivt fra, overfor respektløs opførsel.*

*ingen sexism.*

*ingen racism.*

*ingen diskrimination.*

*kun respekt og inklusion.*

## **frokost 12.00-15.00**

**4 serveringer 195**

*alle fire nedenstående retter*

*menuen skal vælges af hele bordet og deles family-style*

*eller*

**stracciatella, tomat & basilikum 110**

**muhammara, sivri chili & granatæble 95**

**svampe a la creme på toast, karamelliseret løgpuré 110**

**mandarinsorbet, kaffecurd & chokolade 85**

### snacking

ansjoser i olie 75

sardiner i krydret olie 75

tun i fennikel & olie 70

blæksprutte i krydret blæk 85

havtaskelever, olivenolie & flagesalt 80

*serveres med brød, citron & aioli*

## bobler

2021	1er brut natur	xarel-lo	9+	catalonien	85/400
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## hvidvin

NV	landwein	grüner veltliner	arndorfer	kamptal	65/325
2021	muros antigos	alvarinho	anselmo mendes	portugal	75/375
2021	bel	müller-thurgau/welschriesling etc.	milan nestarec	tjekkiet	85/485
2022	little bastard	riesling/sauvignon blanc	staffelter-hof	mosel	95/450
2020	chantemerle	chardonnay	jérôme arnoux	jura	110/500

## orangevin

2021	puesta en chus	puesta en cruz	bodega frontio	arribes	100/475
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## rødvin

2021	ribera del duero	tempranillo	monteabellón	ribera del duero	75/350
2021	la chaussée rouge	cabernet franc/grolleau	la grange aux belles	loire	85/400
2021	en roue libre	gamay	thibault ducroux	beaujolais	95/425
2021	langhe	nebbiolo	giuseppe nada	piemonte	100/450
2021	pinot noir	pinot noir	enderle & moll	baden	115/525

## dessert- & ostevin

2020	auslese	traminer/welschriesling etc.	hans tschida	burgenland	75/gl
-	10 års tawny	duoro blend	quinta do infantado	duoro	85/gl
-	macvin	chardonnay	domaine des marnes blanches	jura	85/gl

*(for mere vin, forhør dig med din tjener / for more wine, please ask your waiter)*

## drinks

<b>sazerac</b>	rye whisky, bourbon, cognac, absinth, bitters & appelsin	<b>85</b>
<b>negroni</b>	gin, vermouth, campari & appelsin	<b>85</b>
<b>old fashioned</b>	bourbon, angostura bitters, maraschino & appelsin	<b>85</b>
<b>french connection</b>	cognac, disaronno & citron	<b>85</b>
<b>dark n stormy</b>	mørk rom, ginger ale & lime	<b>85</b>
<b>peach fuzz</b>	bourbon, fersken, citron & danskvand	<b>85</b>
<b>gin/tonic</b>	half crown dry gin, erasmus tonic & lime	<b>85</b>
<b>paloma</b>	tequila, three cents pink grape & lime	<b>85</b>
<b>aperol spritz</b>	aperol, cremant, danskvand & appelsin	<b>85</b>

## øl/vand

høkerbajer, hancock, 33cl	<b>25</b>	sportcola	<b>25</b>
pilsner, hancock, 40cl	<b>40</b>	pink grape	<b>30</b>
pale ale, herslev bryghus 40cl	<b>50</b>	ginger ale	<b>30</b>
IPA, herslev bryghus, 40cl	<b>50</b>	appelsinvand	<b>25</b>
hvedeøl, herslev bryghus, 40cl	<b>50</b>	æblemost	<b>25</b>
under solen ipa 0,5%, herlsev bryghus	<b>55</b>		

## kaffe

dobbelt espresso	<b>25</b>	iskaffe	<b>45</b>
americano	<b>25</b>	espresso tonic	<b>40</b>
cortado	<b>30</b>	varm chokolade	<b>40</b>
cappuccino	<b>35</b>		
latte	<b>35</b>		
te - grøn eller sort	<b>20</b>		

*welcome to a safer space*

*our restaurant is a safer space, where we actively call out on behavior, which we deem disrespectful.*

*no sexism.*

*no racism.*

*no discrimination.*

*only respect and inclusion*

**lunch** 12.00-15.00

**4 servings 195**

*the following four dishes shared family style,  
to be chosen be the entire table*

*or*

stracciatella, tomatoes & basil **110**

muhammara, sivri chili & pomegranate **95**

mushrooms on toast, caramelized onion **110**

mandarin sorbet, coffee curd & chocolate **85**

snacking

anchovies in olive oil 75

sardins in spiced olive oil 75

tuna in fennel & olive oil 70

squid in spiced ink 85

monkfish liver, olive oil & sea salt 80

*served with bread, lemon & aioli*