





PANINO

SANDWICH

TIL 17:00 / UNTIL 5PM

PARMA 165

- FOCCACIA - PARMASKINKE - MOZZARELLA - GRILLET ARTISKOK -
- RUCOLA - BASILIKUMSPESTO -
Parma ham - mozzarella - grilled artichoke - rucola - basil pesto

SALAMI PICCANTE 165

- FOCCACIA - SPICY SALAMI - BURRATA - RUCOLA -
- GRILLET PEBERFRUGT - RØD PESTO PÅ SEMI DRIED TOMATER -
Foccacia - spicy salami - burrata - rucola - grilled pepper - red pesto on semi dried tomatoes

INSALATA

SALATER - SALADS

CAPRESE 170

- VARIATION AF TOMATER - MOZZARELLA - FRISK BASILIKUM - OLIVENOLIE - BALSAMICO -
Variety of tomatoes - mozzarella - fresh basil - olive oil - balsamic

BURRATA 170

- SPRØDE ITALIENSKE SALATER - MELON - SALTEDE AGURKER - RØDLØG - MYNTE - BASILIKUM - OLIVENOLIE - BALSAMICO -
Crisp Italian salads - melon - salted cucumbers - red onion - mint - basil - olive oil - balsamic vinegar

TONNO GRIGLIATO 185

- GRILLET TUN - CRUDITÉ AF FENNIKEL OG ZUCCHINI - OLIVEN - GRAPEFRUGT - BASILIKUM - CITRON DRESSING -
Grilled tuna - crudité of fennel and zucchini - olives - grapefruit - basil - lemon dressing

ANTIPASTI

SHARING IS CARING

ANTIPASTI MISTO 115

- UDVALG AF ITALIENSKE SPECIALITETER -
Selection of Italian specialties

ARANCINI 110

- PANEREDE OG FRITEREDE RISOTTOKUGLER
M. TRØFFELCREME OG PARMESAN -
Breaded and deep-fried risotto croquettes w. truffle cream and parmesan

CALVOLFIGIORE 110

- BAGT BLOMKÅL - BRUNET SMØR - TRØFFEL - MANDEL -
Baked cauliflower - browned butter - truffle - almond -

CARPACCIO DI MANZO 120

- OKSEMØRBRAD - PARMESAN - SALAT - OLIVEN -
- CITRON OLIVENOLIE - PEBERMAYO -
Beef tenderloin - parmesan - salad - olives - lemon olive oil - pepper mayo

BURRATA 95

- ÅRSTIDENS GRØNT - MARINEREDE TOMATER - BALSAMICO - OLIVENOLIE -
Seasonal vegetables - marinated tomatoes - balsamic vinegar - olive oil

TARTARE AL TARTUFO 125

- TATAR AF OKSEMØRBRAD - KRYDDERURTER - SKALOTTELØG -
- TABASCO - FRISKREVET TRØFFEL -
*Tartare of beef tenderloin - herbs - shallots - tabasco
fresh grated truffle*

CALAMARI 110

- FRITEREDE BLÆKSPRUTTE - PERSILLE - AIOLI -
Deep fried squid rings - parsley - aioli

CICCHETTI

SIDES

POMMES MED TRØFFEL & PARMESAN 85

Fries with truffle & parmesan

POLENTA FRITTER 75

Polenta fries

 = VEGETARISK - Vegetarian

Information om indhold af allergene ingredienser i vores retter kan fås ved henvendelse til restaurantens personale



PRIMI

PASTA & RISOTTO

PAPPARDELLE DI CINGHIALE 225

- VILDSVINERAGOUT - TOMAT - GULEROD - SELLERI - PARMESAN -
Wild boar ragu - tomato - carrot - celery - parmesan

SPAGHETTI CARBONARA 225

- CREMET FLØDESAUCE - PANCETTA - TIMIAN - PARMESAN - SORT PEBER -
Cream sauce - pancetta - thyme - parmesan - black pepper

SPAGHETTI ALL'ASTICE 285

- HUMMER - TOMAT - BISQUE - BASILIKUM -
Lobster - tomato - bisque - basil

RISOTTO DEL GIORNO 195 (V)

- ÅRSTIDENS RISOTTO - SPØRG TJENEREN -
Risotto of the season - Ask the waiter

ADD

Parmesan Parmigiano Riserva 60 måneder +35

SECONDI

KØD & FISK - MEAT & FISH

FILETTO DI MANZO 335

- STEGT OKSEMØRBRAD - GULERODSPURÉ - TIMIAN - GULERØDDER - SVAMPE - TRØFFELSAUCE -
Fried beef tenderloin - carrot puree - thyme - carrots - mushrooms - truffle sauce
Friskrevet trøffel - Fresh grated truffle +65

TAGLIATA 315

- GRILLET RIBEYE - RUCOLA - BAGT TOMAT - PARMESAN - TRØFFELOLIE -
Grilled ribeye - arugula - baked tomato - parmesan - truffle oil
Friskrevet trøffel - Fresh grated truffle +65

PESCARE 245

- BAGT RØDFISK - SALVIE - KAPERS - TOMAT - GRILLET CITRON - SALAT -
Baked red fish - sage - capers - tomato - grilled lemon - salad

FORMAGGI 125

- 3 SLAGS OSTE -
3 kinds of cheese

DOLCE

DESSERT

GELATO 75 (V)

- BLANDET IS -
Mixed ice cream

TIRAMISU 85 (V)

- LADYFINGERS BUND M. KARAMEL OG APPELSIN -
- LIMONCELLO KAVIAR - AMARETTO -
Ladyfinger's base with caramel and orange
limoncello caviar - amaretto

PRUGNE 95 (V)

- LET SYLTEDE BLOMMER M. SIRUP AF AMARETTO OG ESPRESSO -
- VANILJEIS -
Lightly pickled plums w. amaretto and espresso syrup
vanilla ice cream

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4-RETTERS & VINMENU

4-COURSES & WINE MENU

ANTIPASTI MISTO

- UDVALG AF ITALIENSKE SPECIALITETER -
Selection of Italian specialties

ARANCINI

- PANEREDE OG FRITEREDE RISOTTOKUGLER M. TRØFFELCREME OG PARMESAN -
Breaded and deep-fried risotto croquettes w. truffle cream and parmesan

SPØRG GERNE TJENEREN FOR ALTERNATIV RET
Please ask the waiter for alternative course

FILETTO DE MANZO

- STEGT OKSEMØRBRAD - GULERODSPURÉ - TIMIAN - GULERØDDER -
- SVAMPE - TRØFFELSAUCE -
Fried beef tenderloin - carrot puree - thyme - carrots - mushrooms - truffle sauce

SPØRG GERNE TJENEREN FOR ALTERNATIV RET
Please ask the waiter for alternative course

TIRAMISU

- LADYFINGERS BUND M. KARAMEL OG APPELSIN -
- LIMONCELLO KAVIAR - AMARETTO -
Ladyfingers base with caramel and orange - limoncello caviar - amaretto
Kaffe/the - Coffee/tea +35

PR. PERSON 449

VINMENU | WINE MENU

FABIANO SESTIERE CASTELLO PROSECCO BRUT
Italien / Italian

CASTELLANI VILLA LUCIA PINOT GRIGIO
Italien / Italian

ROCCA DELLE MACIE, MANDUS PRIMITIVO
Italien / Italian

CASTELLANI SOMMAVITE SANTOVINO
Italien / Italian

PR. PERSON 295

GOURMET VINMENU | GOURMET WINE MENU

FABIANO SESTIERE CASTELLO PROSECCO BRUT
Italien / Italian

BENI BATASIOLO LANGHE CHARDONNAY
Italien / Italian

MARTIN BERDUGO RESERVA TEMPRANILLO
Spanien / Spain

CASTELLANI SOMMAVITE SANTOVINO
Italien / Italian

PR. PERSON 375

Kan ikke kombineres med andre tilbud & rabatter / Cannot be combined with other offers and discounts



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Beer

FADØL - Draft beer

ROYAL CLASSIC 64

BIRRA MORETTI 68

ROYAL BLANCHE 68

FLASKEØL - Bottled beer

EDELWEISS WHEAT BEER 65

SOL 58

ROYAL CLASSIC 0,0% ALKOHOLFRI / Alcohol free 55

KOLDE DRIKKE

Cold beverage

52 PEPSI, PEPSI MAX, FAXE KONDI O KCAL,
FAXE KONDI APPELSIN O KCAL, DANSKVAND

52 LIMONADE

52 GINGER BEER

52 SAN PELLEGRINO

52 ACQUA PANNA

52 ICED TEA

56 JUICE

COCKTAILS

APEROL SPRITZ 105

APEROL & PROSECCO

LIMONCELLO SPRITZ 105

LIMONCELLO & PROSECCO

BELLINI 105

WHITE PEACH PUREE, LEMON JUICE, SUGAR & PROSECCO

GOLDEN CADILLAC 115

GALLIANO VANILLA, WHITE COCOA & MILK/CREAM

ESPRESSO MARTINI 115

VODKA, GALLIANO RISTRETTO & ESPRESSO COFFEE

AMARETTO SOUR 125

AMARETTO, FRESH ORANGE JUICE, LEMON JUICE, SUGAR &
EGG WHITE

NEGRONI 125

GIN, SWEET VERMOUTH & CAMPARI

ØKO KAFFE & THE

Organic coffee & tea

40/47 ESPRESSO

49 AMERICANO

54 CAFE LATTE

42 MACCHIATO

48 CAPPUCINO

45 CORTADO

62 ISKAFFE/ Iced Coffee

48 THE - ØSTERLANDSK

(SWEET LEMON, GINGER & LEMON (ØKO), COOL MINT,
LAKRIDS, EARL GREY (ØKO), STRAWBERRY CREAM)

COCKTAIL KANDER

Cocktail pitchers

APEROL SPRITZ 375

APEROL & PROSECCO

BELLINI 375

WHITE PEACH PUREE, LEMON JUICE, SUGAR & PROSECCO

LIMONCELLO SPRITZ 375

LIMONCELLO & PROSECCO

DIGESTIVO

55 LIMONCELLO

45 SAMBUCA

45 FERNET BRANCA

45 TEQUILA

55 GRAPPA; MOSCATO, CHARDONNAY, BAROLO

85 GRAPPA AMARONE

105 COGNAC

105 COGNAC SPECIAL

DOUBLE (+3CL) +30 TRIPLE (+6CL) +60



PROSECCO & CHAMPAGNE

FABIANO SESTIERE CASTELLO 4357, PROSECCO BRUT, ITALIEN, ITALY – VALPOLICELLA	89 / 375
CHARLES MIGNON 1. CRU BRUT, FRANKRIG, FRANCE – CHAMPAGNE	535

HVIDVIN

White wine

CASTELLANI VILLA LUCIA, PINOT GRIGIO, ITALIEN, ITALY – SICILIEN	85 / 325
BABICH SAUVIGNON BLANC, NEW ZEALAND – MARLBOROUGH	95 / 375
CASA BALAGUER TRAGOLARGO, ØKOLOGISK NATURVIN/ORGANIC NATURAL WINE, SPANIEN, SPAIN	110 / 435
BENI DI BATASIOLO LANGHE SERBATO, CHARDONNAY, ITALIEN, ITALY – PIEMONTE	115 / 495
DYREHØJ VINGAARD RÖS, SOLARIS, DANMARK, DENMARK	575
CHATEAU DE MALIGNY CHABLIS 1. CRU FOURCHAUME, FRANKRIG, FRANCE – BOURGOGNE	675

ROSÉ

LAVENDETTE ALPES DE HAUTE, FRANKRIG, FRANCE – PROVENCE	89 / 345
FABIANO BARDOLINO CHIARETTO CLASSICO DOC, ITALIEN, ITALY – VENETO	99 / 425

RØDVIN

Red wine

MAGGIOLINI, MERLOT SYRAH/SHIRAZ ITALIEN, ITALY – SICILIEN	85 / 325
ROCCA DELLE MACIE, MANDUS PRIMITIVO DI MANDURA, ITALIEN, ITALY – PUGLIA	95 / 375
MARTÍN BERDUGO RESERVA, TEMPRANILLO, SPANIEN, SPAIN – RIBERA DEL DUERO	115 / 455
MOILLARD-GRIVOT BOURGOGNE HAUTES-CÔTES-DE-NUITS, FRANKRIG, FRANCE – BOURGOGNE	125 / 575
VILLA VETTI AMARONE DELLA VALPOLICELLA DOCG, ITALIEN, ITALY – PIEMONTE	675
GIRIBALDI BAROLI DOCG RAVERA, ØKOLOGISK/ORGANIC, ITALIEN, ITALY – PIEMONTE	875

DESSERTVIN

Dessert wine

CASTELLANI SOMMAVITE SANTOVINO (50CL.), ITALIEN, ITALY – TOSCANA	85 / 325
FABIANO RECIOTO DELLA VALPOLICELLA CLASSICO DOCG (50CL.), ITALIEN, ITALY – VENETO	119 / 565
