

Menu

Vinos Tasting Menu

3 courses with the sommeliers wine pairing*

499,-

SALADE CHEVRE CHAUD ▼

Frissé, grilled goat cheese, pear ketchup, pecan
Kr. 119,-

GULLASH

Creamy potato- and celery mash, cornichons
Kr. 139,-

or

RATATOUILLE ▼

Creamy potato- and celery mash, chives
Kr. 119,-

WHITE CHOCLATEMOUSSE ▼

Passion fruit coulis, caramelized white chocolate, mint
Kr. 79,-

*Note - No member discount on the menu
Can also be purchased without a wine menu!

Small dishes

SALADE CHEVRE CHAUD

Frissé, grilled goat cheese,
pear ketchup, pecan
Kr. 119,-

ANCHOVIES

Toasted sourdough, butter,
fennel pickled onions
Kr. 89,-

MERGUEZ HOTDOG

Spicy sausage, brioche,
harissa mayo, 3 onions
Kr. 79,-

TRUFFLE TOAST

Brioche, smoked ham,
comté cheese, truffle mayo
Kr. 89,-

**TRUFFLE TOAST
VEGETARIAN**

Brioche, comté,
'gammelknas', truffle mayo
Kr. 89,-

GARLIC SHRIMP

Aioli and sourdough
with olive oil
Kr. 79,-

Tartes Vinos

TRADITIONEL

Bacon, red onions and parsley
Kr. 85,-

VEGETARIAN

Leeks, red onion, fresh goat cheese, tomatoes
Kr. 85,-

Snacks

NOCELLARA

OLIVES

Kr. 40,-

SMOKED & SALTED

ALMONDS

Kr. 40,-

CHIPS

Olive oil, Pimenton,

Truffle or Salt

Kr. 40,- / 75,-

MIXED PLATE

Chips, almonds, olives

Kr. 95,-

SOURDOUGH WITH

OLIVE OIL

Kr. 35,-

SNACK SAUSAGES

Mini salami with

Parmesan

Kr. 65,-

Sweet

WHITE CHOCOLATE MOUSSE

Passion fruit coulis, caramelized white chocolate, mint
Kr. 79,-

TIMS ORIGINAL DANISH RHUMBALL

Kr. 35,-

Charcuterie & Cheeses

Served with sourdough bread and olive oil

THREE KINDS OF CHARCUTERIE

Chef's choice

Kr. 129,-

THREE KINDS OF CHEESE

Chef's choice

Kr. 129,-

PLATTER

You order, we mix!

Cheese and/or meat

Enough for 1 - or a good snack for two

Kr. 185,-

Jamon Iberico on the plate

Kr. 70,-

JAMON IBERICO PLATES

100 gr. Kr. 125,- / 200 gr. Kr. 199,-