Small dishes

CANNED FISH (P)
Toasted Sourdough, and Mayo
Kr. 95,-

SMOKED SALMON (P)
on sourdough with trout eggs and a dill cream
Kr. 120,-

STRACCIATELLA (V)
on sourdough with tomatoes, herbs and olive oil
Kr. 95,-

TRUFFLE TOAST
Sourdough, mushrooms, ham and cheese
Kr. 89,

ALBONDIGAS
Spicy Meatballs in a savoury tomatosause
Kr. 65,-

PIMIENTOS DE PADRON (V)
w/ Salt and Green Tabasco
Kr. 69,-

HUMMUS (VG)
With homemade Dukkah and ryebead chips
Kr. 65,-

SPICY PUMPKINSOUP
With pumpkin seeds, fresh pea sprouts and sourdough croutons
Kr. 120,-

RAVIOLI (V)
With Truffles, Mushrooms, and Walnuts in a creamy sauce
Kr. 145,-

PASTA WITH ALBONDIGAS
Spicy Meatballs in tomatosauce, with parmesan and herbs
Kr. 145,-

Snacks

NOCELLARA OLIVES
Kr. 45,-

SMOKED & SALTED ALMONDS
Kr. 45,-

CHIPS
A selection of different flavours
Kr. 45,- / 75,-

MIXED PLATE
Chips, Almonds, Olives
Kr. 95,-

SOURDOUGH WITH OLIVE OIL
Kr. 45,-

SNACK SAUSAGES
Mini Salami with Parmesan
Kr. 65,-

Kitchen is open 17.00-21.00

Ask the staff about allergenes etc. *Friday and Saturday only

Tartes Vinøs 98,-

TRADITIONEL
Bacon, Onions and Parsley

GOATCHEESE
Grapes and Coppa

PEAR (V)
Blue Cheese and Walnuts

TRUFFLE (V)
Mushrooms and Truffle Salt

Charcuterie & Cheeses

THREE KINDS OF CHARCUTERIE *
Chef's choice
Kr. 145,-

THREE KINDS OF CHEESE *
Chef's choice
Kr. 145,-

MANGALITZA HAM PLATE
100 gr. Kr. 125,-
200 gr. Kr. 225,-

All platters served with sourdough bread and olive oil

PLATTER
You order, we mix!
Cheese and /or meat
Enough for 1 -
or a good snack for 2
Kr. 225,-

DELUXE PLATTER
Extra delicious Cheeses and Meats with condiments - enough for 2!
Kr. 450,-

Mangalitza (blackfoot) on the plate
Kr. 75,-

Sweet

DRUNKEN PEAR (V)
With crumble and Vanilla icecream
Kr. 85,-

TIMS ORIGINAL DANISH RHUMBALL
Kr. 35,-

THREE CHEESES (V)
With crackers and chef's choice of Marmelade
Kr. 95,-

V = Vegetarian **VG** = Vegan **P** = Pescetarian

Vinøs Vinskole
"Vi deler viden om vin!"

Basic Wine School

At Vinøs Wineschool, you get a deeper insight into the grape, the soil, the process and the people behind it and uncover some of the myths and mysteries of wine.

Become familiar with what you have in the glass and why exactly you like that wine.

And yes, we drink wine at the wine school! 8 different ...
Become better at wine than your friends!

Date: See you on January 29 at 19:00
Price: Only kr. 395,-
Members price: Only kr. 350,-

Vinøs Vinbar

Wine suggestions

SMOKED SALMON	*Calavon Blanc - Provence* - Kr. 85,-
PUMPKINSOUP	*Unter den Baumen - Pfalz* - Kr. 100,-
RAVIOLI W/TRUFFLES	*Le Moulin - Beaujolais* - Kr. 90,-
PASTA ALBONDIGAS	*Calavon Rouge - Provence* - Kr. 85,-
3 CHEESES / DRUNKEN PEAR	*Muscat de Rivesaltes* - Kr. 65,-