

# DRINKS

# WINE

*Glass*      *Bottle*

## SPARKLING

NV	Le Temps Est Bon — Summertime <i>Chenin blanc, grolleau gris, Loire</i>	110	550
NV	Ultradition — Laherte Frères <i>Pinot meunier, chardonnay, pinot noir, Champagne</i>	195	1000

## WHITE

2025	La Première Feuille — Complément'erre <i>Melon de bourgogne, Loire</i>	90	450
2023	Niveau — Lesom <i>Riesling, Mosel</i>	130	650
2023	Jarret de Montchenin — Château de Passavant <i>Chenin blanc, Loire</i>	150	750

## ORANGE

NV	Zwei Zimmer, Küche No. 7 — Christopher Barth <i>Sauvignon blanc, müller-thurgau, weissburgunder, Rheinessen</i>	90	450
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## ROSE

2025	Le Tel Quel — Pierre-Olivier Bonhomme <i>Gamay, Loire</i>	90	450
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## RED

2024	Spätburgunder — Glow Glow <i>Spätburgunder, Nahe</i>	130	650
2023	Saumur-Champigny — Château de Villeneuve <i>Cabernet franc, Loire</i>	110	550

## DRAUGHT BEER

Bad Seed, Neu Pils — German-Style Pilsner 5,0%	40	65
O/O, Narangi — IPA 6,8%	45	70
Ebeltoft Gårdbryggeri, Weissbier — Wheat Beer 5,3%	40	65
Westmalle, Dubbel — Strong Belgian Ale 7,0%	45	70
Levain, La Boucle — Wild Ale 5,5%	55	80
Girardin, Kriekenlambiek — Cherry Lambic 5,0%	55	80

## CIDER

	<i>Glass</i>	<i>Bottle</i>
Æblefald Cider — Pretending You Are Still Afloat <i>Belle Boskoop, Aarhus</i>	80	400

## COCKTAILS

Replanted Negroni <i>Pine vermouth, gin, bitter, akvavit</i>	140
Rabarber Sour <i>Gin, rhubarb, lemon</i>	150
Manhattan-Jerez <i>Quince, rye whiskey, vermouth, sherry</i>	130
Rose Martini <i>Vodka, vermouth, rose</i>	140
Brandbil <i>Bitter, raspberry soda</i>	120

## ALCOHOL-FREE

Table Ferments <i>Seasonal kombucha</i>	80
Apple Juice	40
Ebeltoft Cola	40
Ebeltoft Rhubarb Soda	40

## COFFEE & TEA

*Serving Noma Kaffe coffee, roasted in Copenhagen. Our selection comes from Luis Alberto Jojoa in Huila, Colombia — a coffee chosen for its remarkable clarity, sweetness, and sense of place.*

Espresso	45
Americano	45
Coffee with Milk <i>Cow or oat available</i>	60
Black Tea	45
Herbal Blend	45