DRINKS

WINE

		Glass	*Bottle*
SPARKLING			
2024	Bulles de Soif — Terra Vita Vinum *Chardonnay, cabernet franc,* Loire	110	550
NV	Ultradition — Laherte Frères *Pinot meunier, chardonnay, pinot noir,* Champagne	200	1000
WHITE			
2023	Fluss — Lesom *Riesling*, Mosel	130	650
2025	Petit Buisson — Clos du Tue-Boeuf *Sauvignon blanc*, Loire	130	650
2023	Burgogne Blanc — Maison En Belle Lies *Chardonnay,* Bourgogne	180	900
ORANGE			
NV	Zwei Zimmer, Küche No. 7 — Christopher Barth *Sauvignon blanc, müller-thurgau, weissburgunder*, Rheinhessen	90	450
ROSE			
2023	Rosafaden — Weingut Roterfaden *Lemberger,* Württemberg	90	450
RED			
2023	Spätburgunder — Niklas Rückrich *Spätburgunder,* Rheinhessen	160	800
2022	Saumur Champigny Voltige — Clos Maurice *Cabernet franc,* Loire	150	750

DRAUGHT BEER

	◗	●
Slowburn, Slowdown — Pilsner 4,8%	50	75
Ebeltoft Gårdbryggeri, My God I'm Thirsty — IPA 6%	50	75
Brasserie du Bocq, Corsendonk Bruin — Belgian Dubbel 6.3%	55	85
Observatoriet, Oskoreia — Wild Ale 7%	65	110
Cantillon, Kriek — Lambic with sour cherries 6,0%	95	-

CIDER

	Glass	*Bottle*
Æblefald Cider — Pretending You Are Still Afloat *Belle Boskoop*, Aarhus	85	420

COCKTAILS

Replanted Negroni *Vermouth, gin, bitter, akvavit*	130
Nordic Punch *Calvados, akavit, milk, berries*	140
North Sea Manhattan *Rye whiskey, vermouth, cognac*	150
Rose Martini *Vodka, vermouth, roses*	140
Brandbil *Bitter, raspberry soda*	100

ALCOHOL-FREE

Seasonal Barr Juice	65
Wild Rose Kombucha (33 cl) *Noma Projects*	65
Goodie Goodness, alcohol-free beer (<0.5%) *Ebeltoft Gårdbryggeri*	65
Apple Juice	45
Ebeltoft Cola	45
Ebeltoft Rhubarb Soda	45

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 *Cow or oat available*	60
Cold Brew	45
Black Tea	45
Herbal Blend	45

DRINKS