



CHAMPAGNE & BOBLER	<i>Glas</i>	<i>Flaske</i>
Crémant d'Alsace, Brut <i>Pinot Blanc, Pinot Gris & Riesling</i> Bestheim, Alsace	85,-	428,-
Villa Marcello, Brut <i>Glera & Pinot Bianco</i> Prosecco	85,-	448,-
Nicolas Feuillatte Reserve, Brut <i>Chardonnay, Pinot Noir, Pinot Meunier</i> Chouilly, Champagne	135,-	798,-
Code Noir, Henri Giraud <i>Pinot Noir</i> Aÿ, Champagne		1.948,-
Ruinart, Blanc de Blancs, Brut <i>Chardonnay</i> Reims, Champagne		2.298,-
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HVIDVIN		
Pinot Blanc Classic <i>Pinot Blanc</i> Bestheim, Alsace 2018	65,-	318,-
Weingut, Nik Weis <i>Riesling</i> Mosel	85,-	368,-
Chateau des Jacques, Clos de Loyse <i>Chardonnay</i> Beaujolais	85,-	428,-
Chateau Ste. Michelle <i>Dry Riesling</i> Columbia Valley		448,-
Chablis 1. Cru - Fourchaume <i>Chardonnay</i> Maison Louis Jadot, Bourgogne		998,-
Henri Bourgeois, Sancerre Jadit <i>Sauvignon Blanc</i> Loire		1248,-

RESTAURANT GRAND



ROSÉVIN	Glas	Flaske
Weingut Altenkirch <i>Spätburgunder</i> <i>Rheingau</i>	85,-	348,-
Rosé de Marsannay <i>Pinot Noir</i> <i>Maison Louis Jadot, Domaine Clar-Daü, Bourgogne</i>		498,-
Whispering Angel <i>Chardonnay</i> <i>Château d'Esclans, Côtes de Provence</i>		598,-

RØDVIN

Terra Linda <i>Syrah</i> <i>Castilla – La Mancha</i>	75,-	318,-
Roversi <i>Barbera</i> <i>Piemonte</i>		328,-
Brazin <i>Zinfandel</i> <i>Lodi, Californien</i>	95,-	468,-
Tommasi, Ripasso Valpolicella <i>Corvina & Rondinella</i> <i>Veneto</i>		498,-
Pernand-Vergeleses 1. Cru <i>Pinot Noir</i> <i>Maison Louis Jadot, Côte de Beaune</i>		898,-
Fleur de Pedesclaux – 2. vin fra 5. Cru Classé <i>Cabernet Sauvignon, Merlot & Cabernet Franc</i> <i>Château Pedesclaux, Bordeaux Pauillac</i>		898,-
Brunello di Mantalcino <i>Sangiovese</i> <i>Verbena, Toscana</i>		928,-
Château la Nerthe, Châteauneuf-du-pape <i>Grenache, Syrah, Mourvèdre & Cinsault</i> <i>Rhône, Syd</i>		1268,-

PORTVIN

Otima 10 years Tawny - <i>Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz & Tinto Cão.</i> <i>Warre's, Douro</i>	95,-	498,-
Late Bottled Vintage - <i>Touriga Nacional, Touriga Franca, Tinta Barroca, Tinta Roriz & Tinto Cão.</i> <i>Warre's, Douro</i>	125,-	798,-

RESTAURANT GRAND



ØL

Pilsner 4,6%

Danmarks pilsner, serveret fra fad (40 cl.)

Carlsberg, Danmark

55,-

Classic 4,6%

Tuborgs klassiske pilsner, serveret fra fad (40 cl.)

Tuborg, Danmark

55,-

Double Ambrée 6,6%

Fyldig mørk ale med sødmefuld & maltet smag. (33 cl.)

Grimbergen, Danmark

55,-

Blonde 6,7%

Gyldenblond øl med rund og sødmefuld, smag. (33 cl.)

Grimbergen, Danmark

55,-

India Pale Ale 6,6%

Frisk & sprød maltsødme og blød efterbitterhed (40 cl.)

Jacobsen, Danmark

70,-

DRIKKEVARER

Coca Cola

32,-

Coca Cola Zero

32,-

Sprite

32,-

Fanta

32,-

Schweppes Lemon

32,-

Fever Tree Tonic Water

39,-

Fever Tree Mediterranean Tonic Water

39,-

Fentiman's Oriental Yuzu Tonic

42,-

Fentiman's Rose Lemonade

42,-

Fentiman's Victorian Lemonade

42,-

Franklin & Sons Sicilian Lemon Tonic

42,-

Gosling's Ginger Beer

42,-

Økologisk Most fra Bies Bryghus

45,-

RESTAURANT GRAND