



| CHAMPAGNE & BOBLER | <i>Glas</i> | <i>Flaske</i> |
|---|-------------|---------------|
| Modi' Prosecco, Brut <i>Glera</i> <i>Sorelle Bronca, Treviso</i> | 85,- | 448,- |
| Crémant d'Alsace, Brut <i>Pinot Blanc, Pinot Gris & Riesling</i> <i>Bestheim, Alsace</i> | | 428,- |
| Philippe Prié, Brut Tradition <i>Pinot Noir, Chardonnay</i> <i>Côte des Bar, Champagne</i> | | 848,- |
| Code Noir, Henri Giraud <i>Pinot Noir</i> <i>Aÿ, Champagne</i> | | 1.948,- |
| Ruinart, Blanc de Blancs, Brut <i>Chardonnay</i> <i>Reims, Champagne</i> | | 2.298,- |
| Krug, Grande Cuvée, 167rd Edition <i>Pinot Noir, Chardonnay, Pinot Meunier</i> <i>Reims, Champagne</i> | | 3.998,- |
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| HVIDVIN | | |
| Granfort <i>Colombard</i> <i>Gascogne</i> | 75,- | 348,- |
| Chateau des Jacques, Clos de Loyse <i>Chardonnay</i> <i>Beaujolais</i> | 85,- | 428,- |
| Chateau Ste. Michelle <i>Dry Riesling</i> <i>Columbia Valley</i> | | 448,- |
| Maison Albert Sounit <i>Bourgogne Aligoté - Vieilles Vignes</i> <i>Bourgogne 2019</i> | | 468,- |
| Pouilly-Fumé - Fines Caillottes <i>Sauvignon Blanc</i> <i>Jean Pabiot, Loire</i> | | 498,- |
| Domäne Wachau - Smaragd <i>Grüner Veltliner</i> <i>Wachau</i> | | 548,- |
| Chablis 1. Cru - Fourchaume <i>Chardonnay</i> <i>Maison Louis Jadot, Bourgogne</i> | | 998,- |

RESTAURANT GRAND



ROSÉVIN

| | <i>Glas</i> | <i>Flaske</i> |
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|--|------|-------|
| Maison Louis Jadot, Rosé de Marsannay <i>Pinot Noir</i> <i>Domaine Clar-Daü, Côte de Nuits, Bourgogne</i> | 95,- | 448,- |
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|---|--|-------|
| Château Sainte Marguerite <i>Cinsault et Grenache</i> <i>Côtes de Provence</i> | | 598,- |
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RØDVIN

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|---|------|-------|
| Roversi <i>Barbera</i> <i>Piemonte</i> | 85,- | 328,- |
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| Château des Jacques, Morgon <i>Gamay</i> <i>Beaujolais</i> | | 488,- |
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| Ripasso Valpolicella Classico Superiore <i>Corvina & Rondinella</i> <i>Tommasi, Veneto</i> | | 498,- |
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| Fleur de Pedesclaux – 2. vin fra 5. Cru Classé <i>Cabernet Sauvignon, Merlot & Cabernet Franc</i> <i>Château Pedesclaux, Bordeaux Pauillac</i> | | 898,- |
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| Brunello di Mantalcino <i>Sangiovese</i> <i>Verbena, Toscana</i> | | 928,- |
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| Domaine Henri Magnien, Gevrey-Chambertin 2017 <i>Pinot noir</i> <i>Bourgogne, Côte de Nuits</i> | | 1.058,- |
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| Château la Nerthe, Châteauneuf-du-pape <i>Grenache, Syrah, Mourvèdre & Cinsault</i> <i>Rhône, Syd</i> | | 1.268,- |
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PORTVIN

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

55,-

Blonde 6,7%

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

Grimbergen, Belgien

55,-

Brown Ale 6,0%

Fyldig øl med noter af karamel, kaffe og chokolade. (40 cl.)

Jacobsen, Danmark

70,-

A Ship Full of IPA 5,8%

En amerikansk IPA lige efter bogen. (40 cl.)

Brutal Brewing, Sverige

70,-

Tail of a Whale 4,8%

Hvedeøl i tysk stil med en let og frisk smag. (40 cl.)

Brutal Brewing, Sverige

70,-

DRIKKEVARER

Coca Cola

32,-

Coca Cola Zero

32,-

Sprite

32,-

Fanta

32,-

Schweppes Lemon

32,-

Fentiman's Rose Lemonade

42,-

The London Essence Co.: Pink Grapefruit Soda

42,-

The London Essence Co.: Original Indian Tonic Water

42,-

The London Essence Co.: Bitter Orange & Elderflower

42,-

The London Essence Co.: Pomelo & Pink Pepper Tonic Water

42,-

The London Essence Co.: Ginger Beer

42,-

Gosling's Ginger Beer

42,-

Økologisk æblemost fra Bies Bryghus

45,-

Økologisk hyldeblomstdrik fra Søbogaard

45,-

Økologisk rabarberdrik fra Søbogaard

45,-

RESTAURANT GRAND



| CHAMPAGNE & SPARKLING | Glass | Bottle |
|---|-------|---------|
| Modi' Prosecco, Brut <i>Glera</i> <i>Sorelle Bronca, Treviso</i> | 85,- | 448,- |
| Crémant d'Alsace, Brut <i>Pinot Blanc, Pinot Gris & Riesling</i> <i>Bestheim, Alsace</i> | | 428,- |
| Philippe Prié, Brut Tradition <i>Pinot Noir, Chardonnay</i> <i>Côte des Bar, Champagne</i> | | 848,- |
| Code Noir, Henri Giraud <i>Pinot Noir</i> <i>Aÿ, Champagne</i> | | 1.948,- |
| Ruinart, Blanc de Blancs, Brut <i>Chardonnay</i> <i>Reims, Champagne</i> | | 2.298,- |
| Krug, Grande Cuvée, 167rd Edition <i>Pinot Noir, Chardonnay, Pinot Meunier</i> <i>Reims, Champagne</i> | | 3.998,- |
| WHITE | | |
| Granfort <i>Colombard</i> <i>Gascogne</i> | 75,- | 348,- |
| Chateau des Jacques, Clos de Loyse <i>Chardonnay</i> <i>Beaujolais</i> | 85,- | 428,- |
| Chateau Ste. Michelle <i>Dry Riesling</i> <i>Columbia Valley</i> | | 448,- |
| Maison Albert Sounit <i>Bourgogne Aligoté - Vieilles Vignes</i> <i>Bourgogne 2019</i> | | 468,- |
| Pouilly-Fumé - Fines Caillottes <i>Sauvignon Blanc</i> <i>Jean Pabiot, Loire</i> | | 498,- |
| Domäne Wachau - Smaragd <i>Grüner Veltliner</i> <i>Wachau</i> | | 548,- |
| Chablis 1. Cru - Fourchaume <i>Chardonnay</i> <i>Maison Louis Jadot, Bourgogne</i> | | 998,- |

RESTAURANT GRAND



ROSÉ

| | <i>Glass</i> | <i>Bottle</i> |
|--|--------------|---------------|
|--|--------------|---------------|

Rosé de Marsannay*Pinot Noir**Maison Louis Jadot, Domaine Clar-Daü, Bourgogne* 95,- 498,-**Château Sainte Marguerite***Cinsault et Grenache**Côtes de Provence* 598,-

RED

Roversi*Barbera**Piemonte* 85,- 328,-**Château des Jacques, Morgon***Gamay**Beaujolais* 488,-**Ripasso Valpolicella Classico Superiore***Corvina & Rondinella**Tommasi, Veneto* 498,-**Fleur de Pedesclaux – 2. wine, 5. Cru Classé***Cabernet Sauvignon, Merlot & Cabernet Franc**Château Pedesclaux, Bordeaux Pauillac* 898,-**Brunello di Mantalcino***Sangiovese**Verbena, Toscana* 928,-**Domaine Henri Magnien, Gevrey-Chambertin 2017***Pinot noir**Bourgogne, Côte de Nuits* 1.058,-**Château la Nerthe, Châteauneuf-du-pape***Grenache, Syrah, Mourvèdre & Cinsault**Rhône, Syd* 1.268,-

PORT

Otima 10 years Tawny - Touriga Nacional, Touriga*Franca, Tinta Barroca, Tinta Roriz & Tinto Cão.**Warre's, Douro* 95,- 498,-**Late Bottled Vintage - Touriga Nacional, Touriga***Franca, Tinta Barroca, Tinta Roriz & Tinto Cão.**Warre's, Douro* 125,- 798,-**RESTAURANT GRAND**



BEER

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| Carlsberg Pilsner 4,6% <i>European Pale Lager - Draft (40 cl)</i> <i>Carlsberg, Denmark</i> | 55,- |
| Tuborg Classic 4,6% <i>Vienna style pilsner - Draft (40 cl)</i> <i>Tuborg, Denmark</i> | 55,- |
| Double Ambrée 6,6% <i>Roasted malts and subtle caramelization (33 cl)</i> <i>Grimbergen, Belgium</i> | 55,- |
| Blonde 6,7% <i>High fermentation with a slightly fruity taste (33 cl)</i> <i>Grimbergen, Belgium</i> | 55,- |
| Brown Ale 6,0% <i>English style ale with notes of caramel & coffee. (40 cl.)</i> <i>Jacobsen, Denmark</i> | 70,- |
| A Ship Full of IPA 5,8% <i>American style IPA, (40 cl.)</i> <i>Brutal Brewing, Sverige</i> | |
| Tail of a Whale 4,8% <i>German style wheat beer, light an refreshing. (40 cl.)</i> <i>Brutal Brewing, Sverige</i> | |

SOFT DRINKS

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| Coca Cola | 32,- |
| Coca Cola Zero | 32,- |
| Sprite | 32,- |
| Fanta | 32,- |
| Schweppes Lemon | 32,- |
| Fentiman's Rose Lemonade | 42,- |
| The London Essence Co.: Pink Grapefruit Soda | 42,- |
| The London Essence Co.: Original Indian Tonic Water | 42,- |
| The London Essence Co.: Bitter Orange & Elderflower | 42,- |
| The London Essence Co.: Pomelo & Pink Pepper Tonic Water | 42,- |
| The London Essence Co.: Ginger Beer | 42,- |
| Gosling's Ginger Beer | 42,- |
| Organic apple juice by Bies Bryghus | 45,- |
| Organic elderflower lemonade by Søbogaard | 45,- |
| Organic rhubarb lemonade by Søbogaard | 45,- |

RESTAURANT GRAND