

BAR MENU

10:00-22:00

HOT DRINKS

Frellsen tea.....	40,-
See selection at the bar	
Black coffee.....	40,-
Lavazza Decaf.....	40,-
Americano.....	40,-
Espresso.....	35,-
Double Espresso.....	45,-
Cappuccino.....	50,-
Café Latte.....	50,-
Cortado.....	40,-
Hot chocolate with whipped cream ECO	50,-
Ice latte.....	55,-
Espresso & fullmilk on ice	

CAKE

Cake of the day.....	60,-
Coffee & cake of the day.....	85,-
Upgrade to cappuccino or Café Latte +10,-	
Truffle with Stauning Whisky.....	49,-

DRINKS

Soft drinks

Sodas.....	35,- / 55,-
Pepsi, Pepsi Max, Faxe Kondi, Faxe Kondi Free, Mirinda Orange, Mirinda Lemon or sparkling water. 25cl / 45cl	
Anton's Organic Juice.....	40,-
Elderflower or rhubarb. 25cl	
Ice water.....	30,-
Val de France Cider.....	145,-
Pomegranate or Elderflower, 0,7l, Eco	
Null Prmlle Prickelnder Traubensaft.....	295,-
Weingut Salwey, Baden, DE, 0,7l, (ECO)	
Sparkling Tea Blue or Green.....	395,-
Copenhagen Sparkling Tea Company, DK, 0,7l, ECO	

Hvide Sande Brewery Draft Beer 0,4l

Hvide Sande Pilsner.....	69,-
Mild and hoppy pilsner, 4,8%	
Sømand Classic.....	69,-
Hopped with Hersbrucker and Northern Brewer, caramel. 4,8%	
Seasonal tab.....	69,-
See variant at the bar	

BEER FLIGHT BOARD

With 3 draft beer tastings
from Hvide Sande Brewery
& 2 snack sausages with Stauning Whisky
89,-

Bottles

Hvide Sande Bryghus.....	69,-
See selection at the bar. 0,5L	
Hancock Høkerbajer.....	45,-
Traditional pilsner, 0,33l, 5,0%	
Hvide Sande Bryghus Tyskerhavn Pale Ale 0,5%.....	69,-
Rich with malt and hops, 0,5%	

COCKTAILS

House G&T.....	85,-
Gin Hass.....	85,-
Knaplund Sweet Mango Gin, tonic	
Knaplund Spritz.....	95,-
Spritz & Gin Blood Orange, sparkling vin, soda & orange	
Limoncello Spritz.....	95,-
Spritz & Gin limoncello, sparkling vine, soda & citrus	
Hugo.....	95,-
Sparkling wine, elderflower and lime	
Knaplund Coffee.....	60,-
Bourbon Atlantic Aged Straight, coffee, rock candy & cream	
Stauning Old Fashioned.....	110,-
Rye whisky, Angustura bitter and soda	
Virgin G&T.....	60,-

DANISH AVEC^{2d}

Fanø Skibsrøm Havfruen.....	45,-
Fanø Skibsrøm Havmanden.....	45,-
Fanø Skibsrøm Kaptajnen.....	60,-
Fanø Skibsrøm Gunpowder 57.....	70,-
Knaplund Bourbon Atlantic Aged Straight 45%.....	45,-
Stauning Whisky Høst.....	50,-
Stauning Whisky Rye.....	55,-
Stauning Whisky KAOS.....	60,-
Stauning Whisky Smoke.....	70,-
Stauning Whisky Bastard.....	60,-
Stauning Whisky El Clasico.....	60,-
Abstinens X Stauning Whisky, The Wrathful Duck.....	60,-
Nyborg Lost Pilgrim Single Cask Whisky Øko.....	75,-
Hvide Sande Bryghus Sidevogn.....	40,-
Copenhagen MC Mexican Coffee Liqueur.....	40,-

WINE BY THE GLASS

Bubbles

Cava Brut Nature Reserva.....	85,-
NV, VallDolina, Penedes, ES, ECO	

Rosé

Werkstoff Pinot Noir Rosé.....	75,-
2021, Pfannebecker, Rheinhessen, DE, ECO	
Rosé Vom Spätburgunder.....	80,-
2021, Weingut Salway, Baden, DE, (ECO)	

White

Lobeita Chardonnay.....	70,-
2020, Dominio de Punctum, La Mancha, ES, BIO	
Werkstoff Riesling/Sauvignon Blanc.....	75,-
2022, Pfannebecker, Rheinhessen, DE, ECO	
Grauburgunder.....	85,-
2022, Weingut Salway, Baden, DE, (ECO)	
Riesling VV. Schoffit.....	90,-
2020, Domaine Schoffit, Alsace, FR	

Red

Pablo Claro Cabernet Sauvignon.....	75,-
2020, Dominio de Punctum, La Mancha ES, BIO	
Baci Sangiovese.....	85,-
2020, Podere San Cristoforo, Toscana, IT, BIO	
SOTO Tempranillo.....	95,-
2019, Dominio del Soto, Ribera del Duero, ES, ECO	

Sweet

Venganza, Dulce late harvest.....	70,-
Dominio de Punctum, La Mancha ES, BIO	
Ruby Port.....	70,-
Dalva, Porto, PT	

SUPREIOR GLASS

Open top wines by the glass 85,-

THE REGULAR WINES

Bubbles

Cava Brut Nature Reserva.....	85,- / 375,-
NV, VallDolina, Penedes, ES, ECO	
Cremant d'Alsace Brut Nature	445,-
2019, Domaine Hurst, Alsace, FR, BIO	

Rosé

Werkstoff Pinot Noir Rosé	75,- / 335,-
2021, Pfannebecker, Rheinhessen, DE, ECO	
Rosé Vom Spätburgunder	80,- / 365,-
2021, Weingut Salway, Baden, DE, (ECO)	
Pink Sangiovese	425,-
2021, Podere San Cristoforo, Toscana, IT, BIO	

White

Werkstoff Riesling/ Sauvignon Blanc	75,- / 335,-
2022, Pfannebecker, Rheinhessen, DE, ECO	
Grauburgunder	85,- / 385,-
2022, Weingut Salway, Baden, DE, (ECO)	
C.A.I Riesling Trocken	495,-
2022, Immich-Batterieberg, Mosel, DE, (ECO)	
Croix Belle Chardonnay	345,-
2021, Croix Belle, Cotes du Thongue, Languedoc, FR	
Riesling V.V. Schoffit	90,- / 425,-
2020, Domaine Schoffit, Alsace, FR	
Sancerre "La Tournebride"	545,-
2019, Domaine Vincent Gaudry, Loire, FR	
Chablis	525,-
2021, Domaine Clotilde Davenne, Bourgogne FR	
Lobeita Chardonnay	70,- / 315,-
2020, Dominio de Punctum, La Mancha, ES, BIO	

Red

Kaiserstuhl Spätburgunder	475,-
2022, Weingut Salway, Baden, DE, (ECO)	
Cahors Malbec	375,-
2022, Clos de Gamot, Cahors, FR, (ECO)	
l'Effet Papillon Rouge Syrah	375,-
2022, Le Roc des Anges, Roussillon, FR, (ECO)	
Cairanne Côtes Du Rhône	445,-
2022, Domaine André Berthet-Rayne, Rhône, FR, ECO	
Santenay	545,-
2018, Nicolas Perrault, Bourgogne, FR, (ECO)	
Chateauneuf-du-Pape	795,-
2017, Charvin, FR, ØKO	
Baci Sangiovese	85,- / 395,-
2020, Podere San Cristoforo, Toscana, IT, BIO	
Barbera d'Asti "Gradale"	495,-
2019, Villa Terlina, Piemonte, IT, BIO	
Barolo Classico	645,-
2016, Azienda Agricola Brezza, Piemonte, IT, ECO	
Pablo Claro Cabernet Sauvignon	70,- / 325,-
2020, Dominio de Punctum, La Mancha ES, BIO	
SOTO Tempranillio	95,- / 425,-
2019, Dominio del Soto, Ribera del Duero, ES, ECO	

Sweet

Auslese Von Löss	395,-
2019, Pfannebecker, Rheinhessen, DE, ECO	
Passerilée	495,-
Philippe Delesvaux, Côteaux du Layon, FR	
Venganza, Dulce	70,- / 315,-
Dominio de Punctum, La Mancha ES, 0,375L, BIO	
Ruby Port	70,- / 395
Dalva, Porto, PT	

All our regular wines are from the European mainland with focus on ecology and biodynamics. Vintages may change.

ECO: Organic
(ECO): Organic without certification
BIO: Biodynamic