

THE SOCIAL

BAR & BISTRO

BUBBLES

Cava, Naveran Brut, Penedes, Spain.....	95/420
Cremant d'Alsace, Calixté Brut, France.....	105/525
André Clouet, Brut, Champagne France.....	155/795
NV Pol Roger Reserve, Brut, France.....	995
Moët & Chandon, Brut Imperial, France.....	1195
2013 Dom Perignon, Champagne, France.....	3850

SNACKS

Something savory to start?

Three Small Snacks.....	135
Kartoffelchips med parmesandip, mandler & marinerede oliven	

APPETIZERS

Assorted Charcuterie & Cheese.....	155
Tyroleanskinke, Coppa, Fuet, oliven, cornichonner, Havgus ost & kirsebærkompot	
Mushroom Toast.....	145
Svampetoast med citron, parmesan, perleløg & karse	
Jerusalem Artichoke Soup.....	125
Jordkokkesuppe, sprød chorizo, ristede pinjekerner, karse & persilleolie	
Cold Smoked Salmon.....	145
Koldrøget laks, peberrodscreme, sennepsmarinerede kartofler, fennikel, granatæble & dild	

SWEETS

Crème Brûlée.....	95
Classic Brûlée, bourbon vanilje & rørsukker	
Chocolate Bavaois.....	110
Chokolade Bavaois, skovbærkompot & ristet hvid chokolade	
Vanilla Mousse.....	95
Vaniljemousse, æblekompot, kanel- & vaniljecrumble, stjerneanis & vaniljeis	
Cheese Selection.....	145
Brie, Manchego & Blå Kornblomst. Serveres med kiks & kompot	

MAINS

Mushroom Pizza.....	195
Tomatsauce, østershatte, revet parmesan, citronolie, shiitake svampe & rucola salat	
Caesar Salad 1/2 or 1/1.....	145/220
Grillet kyllingebryst med hvidløg, hjertesalat, klassisk Cæsardressing, parmesan & croutonner	
Fresh Rigatoni.....	225
Stærk tomatsauce, burrata, olivenolie, ristede solsikkekerner, pesto & basilikum	
The Autumn Cheeseburger By Burgerdudes.....	240
Okse- eller vegansk burger, sennepsmarinerede svampe, persillemayo, karamelliserede løgkompot, cheddar & pommes frites	
<i>Plantebaseret alternativ fra Havredal</i>	
Baked Pumpkin Salad.....	165
Græskarcreme, ristede mandler, honning vinaigrette, feta, granatæble, endivie & salat	
Catch of the Day.....	295
Dagens fisk, spørg venligst din tjener	
Veal Schnitzel.....	335
Kalveschnitzel med anjossesmør, citron, timian, grøn salat & pommes frites	
Steak Fries.....	385
Grillet ribeye med bagt spidskål, perleløg, bearnaisesauce & pommes frites	

Sharing Menu

Mushroom Toast
Cold Smoked Salmon

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Mixed Grill
Sæsonens grøntsager med hvidløg & pommes frites

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Crème Brûlée

495,- per person

Minimum 2 personer

WINE

White

Lagranja Blanco, Verdejo, Castilla y León, Spain.....	110/435
La Petite Perriere, Sauvignon Blanc, Guy Saget, Loire, France.....	135/525
Riesling Cave Vinicole de Hunawihhr, Riesling, Alsace, France.....	145/565
La Tunella, Pinot Grigio, Colli Orientali del Friuli, Italy.....	155/620
Mâcon-Villages Memoire du terroir, Chardonnay, Bourgogne, France.....	170/675
Sancerre Terres Blanche, Vignoble Dauny Sauvignon Blanc, Les Caillottes, France.....	185/725

Red

La Vieille Ferme, Grenache, Syrah, Vin de France, France.....	115/445
Beaumas, Pinot Noir, Languedoc, France.....	155/565
Ripasso Classico Superiore, Corvina, Valpolicella, Italy.....	165/625
Onyx Classic Tinto, Vinicola del Priorat Carignan, Grenache, Spain.....	170/690
Sebastiani, Cabernet Sauvignon, California, USA.....	200/795

BEER & CIDER

Draft Beer 25 CL / 50 CL

Carlsberg 4,6%.....	60/78
Tuborg Classic 4,6%.....	70/88
Kronenbourg 1664 Blanc 5%.....	74/92
Brooklyn Stonewall Inn IPA / Pilsner 4,6%.....	80/98
Brooklyn Pulp Art Hazy IPA 6,5%.....	80/98
Grimbergen Blonde 6,7%.....	74/92
Grimbergen Double Ambree 6,5%.....	74/92
Jacobsen Yakima IPA 6,5%.....	80/98
Jacobsen Juicy IPA.....	80/98
Jacobsen Brown Ale 6,0%.....	80/98
Somersby Apple Cider 4,5%.....	70/88

NON ALCOHOLIC

Coca Cola - Cola Zero - Fanta - Sprite.....	50
Schweppes Lemon - Ginger Ale.....	50
Fuze Ice Tea Lemon - Peach.....	55
Søbogaard Elderflower.....	45
San Pellegrino / Acqua Panna.....	56
Organic Craft Lemonade.....	65
Carlsberg Nordic 0,0%.....	55