

Nørre Havnegade 28
6400 Sønderborg,
Danmark

May News in May



Explore high-quality ingredients and delicious specialties.

News in May



Pizza Half Moon

½ Calzone and ½ vegetale with potatoes

kr. 125 / 145

Pizza Rustico

Tomato sauce, olive tapenade, mushrooms, artichokes, prosciutto crudo, burrata, black truffle oil

kr. 130 / 150



Spaghetti Carbonnara Romano

Egg, guanciale, pecorino romano

kr. 175

Linguine di Verdura - plant-based pasta.

With sweet mini peppers, spinach, sun-dried tomatoes, garlic, pine nuts

kr. 150

The good drops

Paul's recommendations

Mirival Rose, Côtes de provence

kr. 95 / 420

2020 - Grenache, Cissault, Syrah, Rolle.

The castle is owned by Brad Pitt. The winemaker is the Perrin family from the Château Beaucastel.

Delicate salmon-coloured rosé, powerful and complex fragrance that opens up to notes of mango, peach and citrus fruits. It is an elegant wine characterized by notes of peach with nice freshness and a mouthwatering salty/lime aftertaste.

We have expanded our champagne card and offer now 3 selected champagnes from small family owned farmers who put quality before quantity.

All 3 can be bought by the glass!!

Crepeaux-Courtois, Blanc de Blancs

kr. 95 / 670

Grapes: Chardonnay Dosage: 9 g/l. First fermentation in: Steeltanks

Guy de Forez, Tradition

kr. 90 / 570

Grapes: Pinot Noir Dosage: 9 g/l. First fermentation in: Steeltanks

Claude Cazals, Millésime, 2012

kr. 95 / 950

Grapes: Pinot Noir Dosage: 9 g/l. First fermentation in: Steeltanks

The chef recommends

Poke bulgur bowl

Marinated bulgur, cabbage salad, seasonal vegetables, avocado, hummus

kr. 145

Add-ons for Poke bulgur bowl:

- Hot smoked salmo

kr. 40

- 2 large wild-caught Tiger Prawns

kr. 100

- Fried chicken tenderloin

kr. 40

Sardines a l'huile d'olive et au citron sardines with lemon, can 69 g.

kr. 98

Absolutely fantastic and tasty sardines of the highest quality in olive oil and lemon. Served with home-baked focaccia, lemon and biodynamic butter from Naturmælk

Côte De Boeuf - approx. 650 g.

kr. 550

North Jutland Natural Meat. Served with spiced butter and baked potato with creme fraiche dip with chives or French fries

Tagliatelle Stroganoff

kr. 189

Beef bavette in creamy sauce with mushrooms, cucumbers, onions, thyme, Grana Padano

Moules Frites

Per portion of

kr. 169

Brittany

Steamed mussels, cider, cream, carrots, shallots, chives, french fries and aioli

Save the date

♥ Mother's Day, Sunday 14/5

Invite your mother to a very special lunch or dinner three course menu

🍷 Do you have a future student in your family?

We create the framework for a cozy and tasty celebration of it newly hatched student

🍴 Culinary Hiking Day 24/9

Join us for a Culinary Hiking Day on September 24th



Lunch menu

Monday to Sunday from 11:30 - 14:30

Only for lunch

“Stjernes kud” (Shooting Star) kr. 185
With an oven-baked fish fillet and cold-water prawns

“Pariserbøf” (Fried Beef Tartare) kr. 169
Approx. 200 g. with bread, pickles and poached egg

Temptations

Tapas kr. 195
Min. 2 persons - price per person

Vitello Tonnato kr. 119
Thinly sliced veal, tuna cream, capers, lemon, egg

Carpaccio Cipriani kr. 135
Cipriani sauce, Grana Padano flakes, rucola

Giant Tiger Prawns 2 pieces (Wild Caught) kr. 145
On crisp salad with Dijon/mayo dressing, sun-dried tomatoes, dill, pine nuts

Tomato bruschetta with pesto  kr. 85

Portion of Pommes Frites kr. 49
Chef's chilly-mayo - 10 kr.

Salads


Served with homemade focaccia

Torve-Hallen salad  kr. 99
Salad, dressing of the house, pumpkin oil from Austria, artichokes, olives, pickled peppers, kernels and sprouts

Torve-Hallen “Caesar” kr. 149
Grilled chicken thighs, caesar dressing, croutons and Grana Padano

Nordic kr. 149
Warm smoked salmon, mango-chili vinaigrette, pickled red onions and sprouts

Crispy NO Chicken breaded  kr. 149
Salad, house mango-chili dressing, semi-dried tomatoes, sprouts

Torve-Hallen Feta  kr. 149
Salad, plant-based feta, house dressing, olives, pumpkin oil from Austria, kernels and sprouts

Little Torve-Hallen  kr. 55
Small side salad for your main dish

Specialities


Tranche of teriyaki marinated salmon kr. 225
Wok sautéed vegetables and roasted potatoes

Tuscan chicken kr. 185
Chicken Suprême with tomato sauce, sun-dried tomatoes, grilled peppers, spinach, garlic, roasted rosemary potatoes

Pasta & Risotto

Pasta Frutti di Mare kr. 175
Tiger prawns, vongole, mussels, calamari in white wine sauce with garlic, tomato, parsley


Spaghetti Chitarra kr. 155
In bolognese sauce, Grana Padano

Tortelloni  kr. 185
Filled with stone-mushrooms in a truffle sauce, fresh truffle and Grana Padano

Ravioli kr. 175
Filled with shellfish, fried tiger-prawns, lobster-sauce and Grana Padano

Spaghetti Genovese  kr. 175
With basil pesto, sun-dried tomato, capers, burrata (mozzarella) Grana Padano

Risotto rosa kr. 185
Warm smoked salmon, beetroot, lemon, Grana Padano

Risotto Tartufo  kr. 195
With truffle sauce, Grana Padano, fried beech mushrooms, and fresh truffle


Burgers

Can be ordered gluten-free (excluding the chicken burger)

Burger - approx. 200 g. kr. 176
Served with salad, cheese, bacon, home-pickled red onions and cucumbers, house dressing, sprouts, and French fries.

Double burger - approx. 400 g. kr. 195
Served with salad, cheese, bacon, home-pickled red onions and cucumbers, house dressing, sprouts, and French fries.

Burger with breaded chicken breast kr. 178
Approx. 250 g. Served with salad, cheese, bacon, pickled red onions, cucumbers, homemade dressing, sprouts and French fries

Vegetarian burger (Soya)  kr. 175
Approx. 190 g. Served with salad, cheese, home-pickled red onions and cucumbers, house dressing, sprouts, and French fries.

Crispy NoChicken, approx. 90 g.  kr. 155
Extra patty at 90 g. - 30 kr.

Raw NoBeef, ca. 113 g.  kr. 165
Extra patty at 113 g. - 36 kr.
Vegan spinach bun, salad, tomato, SHEDDA cheese, vegan coleslaw, pea sprouts, plant-based mayo, french fries.



Vegan



Vegetarian



Gluten free

! Information on the content of allergenic ingredients in our dishes can be obtained by contacting the restaurant

TORVE-HALLEN

Urban gastronomi, gode råvarer og eksklusive specialiteter.

Dinner menu

Monday to Saturday from 17:00 - 21:00 (Last order at 20.40)

Sunday from 17:00 - 20:00 (Last order at 19.40)

Starters

Tapas

Min. 2 persons - price per person

kr. 195

Vitello Tonnato

Thinly sliced veal, tuna cream, capers, lemon, egg

kr. 119

Carpaccio Cipriani

Cipriani sauce, Grana Padano flakes, rucolla

kr. 135

Giant Tiger Prawns 2 pieces (Wild Caught)

On crisp salad with Dijon/mayo dressing, sun-dried tomatoes, dill, pine nuts

kr. 145

Tomato bruschetta with pesto

kr. 85



Salads

Served with homemade focaccia

Torve-Hallen salad

Salad, dressing of the house, pumpkinoil from Austria, artichokes, olives, pickled pepers, kernels and sprouts

kr. 99

Torve-Hallen "Caesar"

Grilled chicken thighs, caesar dressing, croutons and Grana Padano

kr. 149

Nordic

Warm smoked salmon, mango-chili vinaigrette, pickled red onions and sprouts

kr. 149

Crispy NO Chicken breaded

Salad, house mango-chili dressing, semi-dried tomatoes, sprouts

kr. 149

Torve-Hallen Feta

Salad, plant-based feta, house dressing, olives, pumpkin oil from Austria, kernels and sprouts

kr. 149

Little Torve-Hallen

Small side salad for your main dish

kr. 55



Pasta & Risotto

Pasta Frutti di Mare

Tiger prawns, vongole, mussels, calamari in white wine sauce with garlic, tomato, parsley

kr. 185

Spaghetti Chitarra

In bolognese sauce, Grana Padano

kr. 165

Tortelloni

Filled with stone-mushrooms in a truffle sauce, fresh truffle and Grana Padano

kr. 185

Ravioli

Filled with shellfish, fried tiger-prawns, lobster-sauce and Grana Padano

kr. 185

Spaghetti Genovese

With basil pesto, sun-dried tomato, capers, burrata (mozzarella) Grana Padano

kr. 175

Risotto rosa

Warm smoked salmon, beetroot, lemon, Grana Padano

kr. 185

Risotto Tartufo

With truffle sauce, Grana Padano, fried beech mushrooms, and fresh truffle

kr. 195

Specialities

Tranche of teriyaki marinated salmon

Wok sautéed vegetables and roasted potatoes

kr. 225

Tuscany chicken

Chicken Suprême with tomato sauce, sun-dried tomatoes, grilled peppers, spinach, garlic, roasted rosemary potatoes

kr. 185

Dinner menu

Monday to Saturday from 17:00 - 21:00 (Last order at 20.40)

Sunday from 17:00 - 20:00 (Last order at 19.40)



From the barbeque

Dishes with meat always include seasoned butter fries or baked potato with sourcream and chives

Pork chop with handle kr. 245

Ca. 300g. Served with roasted peppers, squash, small potatoes

Lamb crown kr. 295

Approx. 300 g. (New Zealand)

Beef tenderloin kr. 330

Approx. 225 g. (Uruguay)

Rib Eye Steak kr. 335

Approx. 300 g. (Uruguay)

Side orders

Bearnaise - or peber sauce kr. 35
(pr. sauce)

Truffle sauce and fresh truffle kr. 69

Little Torve-Hallen ✓ kr. 55

Small vegetarian salad for your main dish

Portion of Pommes Frites kr. 49

Always served with ketchup & mayonnaise

Chef's chilly-mayo kr. 10

Allergy?

Information on the content of allergenic ingredients in our dishes can be obtained by contacting the restaurant staff.

Kids Menu (0-14 years)

Pasta Bolognese kr. 75

Chicken nuggets with French fries kr. 69

Burger - approx. 100 g. kr. 99

Served with salad, cheese, dressing of the house, sprouts, French fries

Burger with breaded chicken breast kr. 99

Approx. 100 g. Served with salad, cheese, dressing of the house, sprouts, French fries

Torve-Hallen Burgere

Can be ordered gluten-free (excluding the chicken burger)

Burger - approx. 200 gram kr. 176

Served with salad, cheese, bacon, home-pickled red onions and pickles, house dressing, sprouts, and French fries.

Double burger - approx. 400 gram kr. 195

Served with salad, cheese, bacon, home-pickled red onions and pickles, house dressing, sprouts, and French fries.

Burger with breaded chicken breast kr. 178

Approx. 200 g. Served with salad, cheese, bacon, pickled red onions, pickled, homemade dressing, sprouts and French fries

Vegetarian burger (Soya) ✓ kr. 175

Approximately 190 grams. Served with salad, cheese, home-pickled red onions and cucumbers, house dressing, sprouts, and French fries.

Crispy NoChicken, approx. 90 g. ✓ kr. 155

Extra patty at 90 g. - 30 kr.

Raw NoBeef, ca. 113 g. ✓ kr. 165

Extra patty at 113 g. - 36 kr.

Vegan spinach bun, salad, tomato, SHEDDA cheese, vegan coleslaw, pea sprouts, plant-based mayo, french fries.

TORVE-HALLEN
Urban gastronomi, gode råvarer og velsmagende specialiteter.



Vegan



Vegetarian



Gluten free

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Pizza

Monday to Saturday from 11:30 - 14:30 / 17:00 - 21:00 (Last order at 14.15 / 20.45)

Sunday from 11:30 - 14:30 / 17:00 - 20:00 (Last order at 19.40)



Le Pizze Tradizionali

Choose dough: classic - whole grain
- (gluten-free +28kr)

	Price lunch / dinner
01 - Marinara	kr. 85 / 95
Tomato sauce, garlic, oregano, basil, and olive oil	
02 - La Vegana	kr. 105 / 120
Tomato sauce, grilled eggplants, bell peppers and courgetti, garlic oil	
1 - Margherita	kr. 85 / 95
Tomato sauce, mozzarella, oregano basil and olive oil	
2 - Piccante	kr. 110 / 125
Tomato sauce, mozzarella, spicy salami, scamorza and olives	
3 - Patate, e guanciale *	kr. 110 / 125
Mozarella, potatoes, rosemary, scamorza, guanciale (air dried pork jaw)	
4 - La Vegetale	kr. 110 / 130
Tomato sauce, mozzarella, grilled eggplant, grilled courgetti, grilled bell peppers and pesto genovese	
5 - Turkey with Buratta	kr. 115 / 140
Tomato sauce, mozzarella, turkey ham or Bresaola, semi-dried tomatoes, burrata ca. 100g., Fresh basil	
6 - Cotto e funghi	kr. 110 / 125
Tomato sauce, mozzarella, cooked ham, mushrooms and parsley / garlic oil	
8 - Maiala *	kr. 120 / 145
Tomato sauce, mozzarella, ham, pickled red onions, spicy salami, guanciale (air dried pork jaw*) and fresh chilli	

* NOTICE: Pork jaw has a lot of fat, which gives liquid to your pixxa

Extra's for your pizza

Prosciutto Crudo Nazionale / Bresaola / Stone mushrooms / buffalo mozzarella	kr. 25
Burrata / Fresh truffles / Beef meat	kr. 40
All other products	kr. 15

Price lunch / dinner

9 - Parma	kr. 125 / 150
Tomato sauce, mozzarella, rucola, Prosciutto Crudo Nazionale, Grana Padano, fresh truffle and truffle oil	
10 - Calzone	kr. 120 / 145
Folded pizza with mozzarella, ham, stone mushroom On the side: tomatosauce, rucola, cherry tomatoes, Grana Padano and balsamic glaze	
12 - Calabrese	kr. 120 / 145
Tomato sauce, smoked mozzarella, nduja (chilli salami sausage), Salsiccia, pickled red onions	
13 - Ceasar's	kr. 120 / 140
Mozzarella, potatoes with rosemary, mixed salad, breaded chicken, Ceasar's dressing	
14 - Tagliata e Tartufo	kr. 125 / 150
Tomato sauce, mozzarella, sliced beef, pickled red onions, fresh truffle and truffle oil	
15 - Torve-Hallen	kr. 125 / 150
Mozzarella, basil pesto, rucola, Prosciutto Crudo Nazionale or bresaola, buffalo mozzarella D.O.P., cherry tomatoes	
16 - Mare e Monte	kr. 120 / 145
Tomato sauce, mozzarella, tiger prawns, stone mushrooms	
18 - Don Pablo *	kr. 125 / 150
Mozzarella, blue cheese, guanciale (air dried pork jaw*), Salsiccia Toscana, garlic sprouts og balsamic glaze	

Pizza for kids

30 - Sausage and Pommes	kr. 70
Tomatoes, mozzarella, sausages and pommes	
31 - Margherita	kr. 69
Tomatoes, mozzarella	
32 - Cotto	kr. 75
Tomatoes, mozzarella and ham	
33 - Salame	kr. 75
Tomatoes, mozzarella and mild salami	
34 - Ananas	kr. 75
Tomatoes, mozzarella cooked ham with ananas	

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Desserts & varme drikke

Desserts

Tiramisu	kr. 75
Creme brûlée	kr. 78
Panna Cotta , caramel, rhum babá	kr. 75
Panna Cotta with fresh fruit And raspberry coulis	kr. 79
Italian Profiterole 2 pieces with whipped cream and 1 scoop of ice cream	kr. 79
Chocolate mousse	kr. 68
Dessert of the day with a scoop of ice cream - ask your waiter for options	kr. 75
Torve-Hallens variation of Cheese	kr. 89
Pizza La Stella With Nutella and fresh fruits	kr. 130
Recommended accessory 1 scoop of vanilla ice-cream	kr. 35

Ice desserts

With Kastbergs Gourmet ice-cream

COUP Denmark 3 scoops of vanilla ice-cream with chocolate sauce and wipped crem	kr. 85
Bananasplit 1 scoop of vanilla ice-cream, 2 scoops of banana split, banana, whipped cream, chocolate sauce and waffle	kr. 85
Lemon sorbet med Cava 1 scoop with Cava	kr. 65
Strawberry dream 1 scoop of vanilla ice cream, 2 scoops of strawberry ice cream, fresh strawberries, strawberry coulis and whipped cream	kr. 85
Ice-cream (served in a glas)	
1 scoop	kr. 35
2 scoops	kr. 49
3 scoops	kr. 65
4 scoops	kr. 79

Ice-cream variations

Vanilla, peanut-caramel, chocolate, strawberry bananasplit, lemonsorbet, cherrysorbet

Coffee

	Lille/Stor
Espresso	kr. 25 / 35
Espresso Macchiato	kr. 29 / 38
Cortado	kr. 39
Flat White	kr. 36 / 42
Cappuccino	kr. 40 / 45
Café Latte	kr. 40 / 49
Latte Macchiato	kr. 38 / 46
Americano	kr. 35 / 38
Filterkaffe Refill 12 kr.	kr. 26 / 32

SIRUP TIL DIN KAFFE

Vanilla, walnut, salted caramel, caramel (+6 kr.)

Get your coffee served to another level...

Ekstra shot espresso kr. +10

Get your coffee made on oatmilk or peas kr. +6
(We also serve lactose-free milk)

Specials

	Small / Large
Affogato Double espresso with 1 scoop of vanilla ice cream	kr. 50
Ice coffee With optional syrup	kr. 50
Hot cacao Served with whipped cream and mini froths - Choose between: classic/ coconut/ orange and cinnamon/ hazelnut/ extra dark chocolate/ white chocolate	kr. 55
Chai Latte	kr. 45 / 55
Fonte Grøn Te Chai Latte Vegan	kr. 45 / 55
Carstensens te	kr. 36
Irish Coffee - 3 cl. whisky	kr. 85

Wine, Champagne & Apéritif



House recommendation Cava & Champagne

NV, Cava Brut Bellisco, Penedes kr. 65 / 320
Parellada, Macabeo
The cava has fine persistent bubbles. It is crisp with an elegant fragrance and taste of green apples and citrus fruit.

Crepeaux-Courtois, Blanc de Blancs kr. 95 / 670
50% 2014 + 50% 2015, which has been on the yeast remains for a whole 7 years (!) a deliciously balanced champagne, with brioche and bread notes.
Grapes Chardonnay **Dosage:** 9 g/l. **First fermentation in:** Steeltanks

Guy de Forez, Tradition kr. 90 / 570
Fine red fruits, and the terroir makes it all a little more subtle than powerful, as Pinot Noir can otherwise be. Nice fresh apple cide
Grapes: Pinot Noir **Dosage:** 9 g/l. **First fermentation in:** Steeltanks

Claude Cazals, Millésime, 2012 kr. 135 / 950
From the two Grand Cru towns of Oger and Le Mesnil-sur-Oger. The champagne has left on the yeast residue for 9 years. The champagne has a delicious round body, but at the same time has retained its freshness thanks to the 2012 vintage
Grapes Chardonnay **Dosage:** 4 g/l. **First fermentation in:** Steeltanks



White wine

Luma Bianco, Cantine Cellaro kr. 65 / 290
2022 - Sicily, Italy, 60% Catarratto, 40% Viognier
Full-bodied, fresh and minerally with lovely fruitiness of peaches, citrus and light flora

Cuvee V1, Weingut Münzenrieder kr. 65 / 290
2021 - Neusiedlersee - Austria - Grüner Veltliner - Chardonnay - Sauvignon Blanc.
Spicy aroma with citrus fruits and green apples. Juicy, lively taste with a touch of exotic notes in the creamy aftertaste.



Apéritif

Aperol Spritz kr. 75

Hugo kr. 68
Cava with elderflower syrup, mint, lime, sparkling water

Limoncello Spritz DICAPRI kr. 75
Limoncello, cava, sparkling water, lemon

Rabarber Spritz kr. 75
Rhubarb puré, cava, sparkling water



Red wine

Protocolo Red Organic kr. 65 / 290
2020 - Tierra Castilla - Tempranillo, Spain
The bouquet is finely concentrated with crushed red berries and vanilla.
The taste is fruity, moderately full-bodied with soft tannins and a good finish

Lifili Primitivo Salento, a6mani kr. 65 / 290
2020 - Primitivo - Apulia, Italy
Full-bodied, soft and rich with round tannins and notes of prunes, plum, rosemary and vanilla



Rosé

Horgelus, Domaine Horgelus kr. 65 / 290
2021 - Côtes de Gascogne - Merlot, Tannat, Cabernet Sauvignon, France
Charming rosé with a nice pleasant scent of red berries, aromatic and full-bodied taste with a suitable harmony between acidity and fruity sweetness

Zweigelt, Weingut Lustig kr. 65 / 290
2021 - Niederösterreich - Blauer Zweigelt, Austria
Fresh and rounded with flavors of strawberries and other summer berries. Dry and fruity with a slight touch of sweetness

PASSION FOR WINE

At Torve-Hallen, we are very passionate about our wines. Our house wines are intended to reflect the quality of the rest of our wine list and to be a tantalizing preview of what you can expect to taste from us.

Cold drinks



Soft drinks

250 ml.

Coca Cola	kr. 35
Coca Cola Zero	kr. 35
Sprite	kr. 35
Fanta	kr. 35
Orangina	kr. 35

Ebeltoft Gårdbruggeri

Soft drinks without concentrate and additives
250 ml.

Ginger and lemon	kr. 45
Lime and mint	kr. 45
Rhubarb	kr. 45
Raspberry	kr. 45

Snapple

Popular brand from the U.S.A.
473 ml.

Mango	kr. 48
Kiwi / Strawberry	kr. 48

Monin

Lemonade
350 ml.

Lemonade	kr. 40
Iced Tea Peach	kr. 40
Lemonade / Pink Grape Fruit	kr. 40

Tap water


In connection with other beverages,
water is free

Vibegaard

juice drinks without concentrate and additives
250 ml.

Elderflower drink	kr. 42
Blackcurrant	kr. 42
Gooseberry	kr. 42


Matcha Energy

Organic 
250 ml.

Ecologic Energy Drink	kr. 38
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Delicious and natural taste of mango, citrus,
and of course, matcha.

The GUTsy Captain

Vegan 
400 ml.

Kombucha raspberry	kr. 59
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Stevninggård Frugt & Bær

350 ml.

Applejuice	kr. 42
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PURE WATER

Welcome to a greener world.

We have made a conscious decision and invested in PURE WATER. Fresh, purified, and bottled from the nearest source. We reduce CO₂ emissions and environmental impact from plastic. In return, it gives us the highest quality of filtered water.

70cl Pure Water	kr. 35
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Choose between still or sparkling

Free Pure Water (pice per person)	kr. 25
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Choose between still or sparkling

Beer & cider




Cider

Bulmers Original 4,5% kr. 75
500 ml. refreshing cider with a taste of apples

La Chouette Rosé 4,5% kr. 62
330 ml. french cider with a taste of apples and pears

La Chouette 4,5% kr. 62
330 ml. french cider with a taste of apples

Crabbie's 4%  kr. 65
330 ml. Choose between:
Original Ginger Beer or Raspberry

Alcohol-free beer

San Miguel 0% pilsner 250 ml. kr. 40

Svaneke Don't Worry 0,5% kr. 65
500 ml. golden and unfiltered pale ale

Nøgne Ø Stripped Craft 0% kr. 65
330 ml. fine balanced taste of lime, light, fresh and fruity thirst quencher

Weihenstephaner Hefe Weissbier 0% kr. 65
500 ml. round and soft taste, has a fine sweetness

Beavertown Lazer Crush 0,3% kr. 60
330 ml. bitterness known by IPA's, hints of lemon and grape

Draught Beer

San Miguel 250 / 400 ml. kr. 45-62

Founders ALL DAY IPA 400 ml. kr. 68

Weihenstephaner Weissbier 500 ml. kr. 66

Svaneke Classic Organic 500 ml. kr. 58



Specialøl på flaske

Weihenstephaner Dunkel 5,3% kr. 65
500 ml. Weissbier from the world's oldest brewery

Nøgne Ø Brown Ale 4,5% kr. 68
330 ml. Ale with a hint of spicy hops and notes of chocolate

Nøgne Ø IPA 7,5% kr. 68
330 ml. Rich in malt and bitterness, with a long aftertaste of fruit.

ØKO Svaneke Brown Ale, 5% kr. 69
500 ml. Taste of passion fruit, chocolate and a hint of hops

ØKO Svaneke IPA, 5,5% kr. 69
500 ml. Nice, refreshing and fruity IPA

ØKO Svaneke Dark Gold, 5,7% kr. 69
500 ml. A decent bitterness of walnut, balanced with caramel nuances

Red Stripe, 4,7% kr. 55
330 ml. Pilsner from Jamaica, made from sugarcane

Lagunitas IPA, 6,2% kr. 65
355 ml. Fruity IPA with a bitter aftertaste

Lagunitas Little Sumpin' 7,5% kr. 65
355 ml. Ale and wheat give a pleasant and creamy texture

Trappist Rochefore, 9,2% kr. 66
330 ml. Ale with notes of coffee, chocolate, nuts, and stone fruit

Ebeltoft Gaardbrygeri, 4,7% kr. 65
330 ml. Helles Lager

Ebeltoft Gaardbrygeri, 5,9% kr. 65
330 ml. Wildflower IPA, noter of elderflower

MMM.... Pilsner, 4,2% kr. 68
330 ml. IBU20 - Brewed with Finnish organic malt

Suur Viik - IPA 5,9% kr. 68
330 ml. IBU 59 - Hops and tropical fruit

Drinks

Liqueur

3 cl.

Limoncello Di Capri <small>Limoncello</small> DICAPRI	kr. 45
Cointreau	kr. 55
Baileys	kr. 45
Southern Comfort	kr. 55
Galliano	kr. 55
Organic Spirits Rabarber	kr. 42
Organic Spirits Lakrids	kr. 42
Creme de Sureau (Elderflower)	kr. 45

Grappa

3 cl.

Grappa di Amarone, Marzardo	kr. 75
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Alcohol-free drinks with Gin/Rum

All Gin/Rum drinks can be served with GinISH (0.5%) and RumISH (0.5%), a delicious non-alcoholic alternative to gin and rum.

Drink prices are the same.

Perhaps try a low-alcohol NEGRONI.

Enjoy!

Vodka

Vodka

Matcha Vodka, 4 cl.	kr. 90
Stumbras, Matcha-Energy, mango syrup	
Moscow Mule, 4 cl.	kr. 95
Stumbras, lime, mint leaves, Ginger Beer	
White Russian, 3/3 cl.	kr. 75
Stumbras, Kahlua, cream	
Espresso Martini, 4/2 cl.	kr. 95
Stumbras, Kahlua, espresso, vanilla syrup	

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TH SPECIAL

Queen Margrid kr. 85
4 cl. Campari, Chardonnay white wine, Fever Tree Mediterranean Tonic

TH Sunrise kr. 85
3 cl. Tequila, 2 cl. Cointreau, sugar syrup orange juice, Grenadine syrup

Gin

Gin

GT - Le Tribute, 5 cl. kr. 149
Lemon, lemongrass, Le Tribute Tonic

GT - Hendrick's Gin, 4 cl. kr. 99
Cucumber, pink peppercorn, Fever Tree Indian Tonic

GT - Monkey 47 Gin, 4 cl. kr. 115
Lemon, 1724 Tonic Water

GT - Gin Mare, 4 cl. kr. 99
Rosemary, Fever Tree Mediterranean Tonic

GT - MG Gin, 4 cl. kr. 75
Lemon, Fever Tree Indian Tonic Water

Gin Hass, 4 cl. kr. 95
GINMG, lime, lemon, mango syrup

Negroni, 3 - 3/3 cl. kr. 95
GINMG, Campari, Red Vermouth, orange peel

Tom Collins, 4 cl. kr. 95
GINMG, lemon juice, simple syrup, soda water, lemon slice

Rom

Rom

Dark & Stormy, 4 cl. kr. 95
Havana Rum, lime, Angostura, Ginger Beer

Mojito, 5 cl. kr. 99
Santissima Trinidad, simple syrup, lime, mint leaves, sparkling water.

Cuba Libre, 4 cl. kr. 85
Santissima Trinidad, lime juice, cola, lime slices

Whisky

Whisky

Old Fashioned, 6 cl. kr. 95
Ha'Penny Irish Whiskey, brown sugar, Angostura Bitters, water, orange peel

Whisky Sour, 6 cl. kr. 95
Ha'Penny Irish Whiskey, lime juice, simple syrup, Angostura bitters, lemon slices

Spiritus

Rom

3 cl.

Santisima - Trinidad, (3 year old)	kr. 45
Matusalem Grand Reserve, (15 year old)	kr. 65
Matusalem Grand Reserve, (23 year old)	kr. 85
Botran Gran Reserve, (18 year old)	kr. 75
El Dorado, (12 year old)	kr. 65
Mount Gay XO	kr. 85
Havana Especial	kr. 65

Diverse spiritus

3 cl.

Pernod	kr. 45
Campari	kr. 45

Whisky

3 cl.

Aberlour 10 year, Speyside Single Malt	kr. 65
Glenmorangie 18 year, Highland Single Malt	kr. 135
Laphroaig 10 year, Islay Single Malt	kr. 75
Alisa Bay Single Malt	kr. 105
Ha'Penny Irish Whisky	kr. 55
Canadian Club	kr. 55
Jack Daniels	kr. 45

Cognac / Calvados

3 cl.

Martell VS	kr. 45
Martell VSOP	kr. 55
Martell CORDON BLEU	kr. 165
Boulard - Grand Solage	kr. 65

Snaps / bitter

3 cl.

Rød Aalborg	kr. 38
Jubilæums Akvavit	kr. 50
Linie Akvavit	kr. 50
Nordguld	kr. 50
Gammel Dansk	kr. 38
1 enkelt	kr. 38
Sambuca Mollinari	kr. 45
Ramazotti	kr. 38
Averna	kr. 38

Vodka

3 cl.

Stumbras, Premium Organic	kr. 45
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