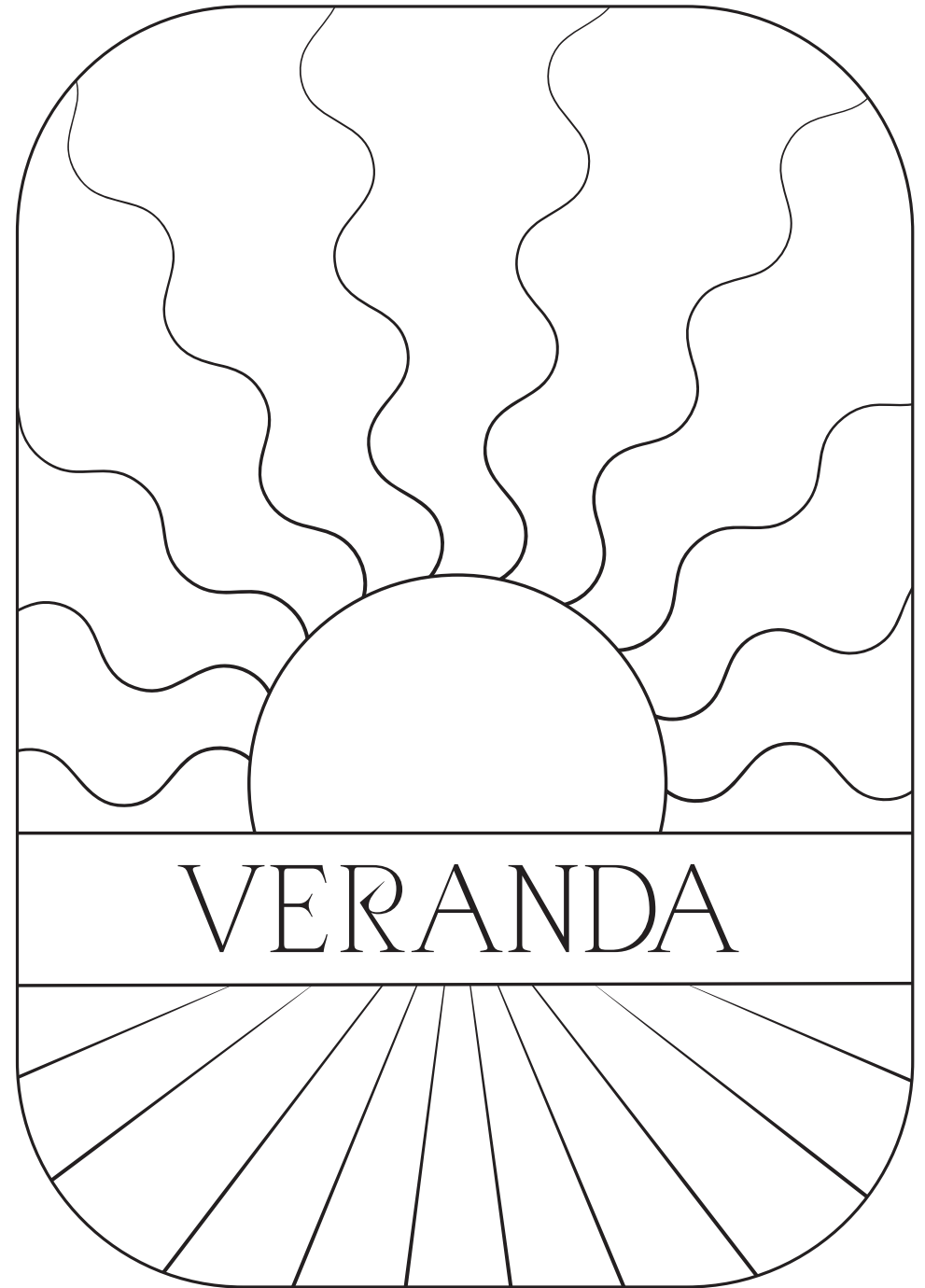
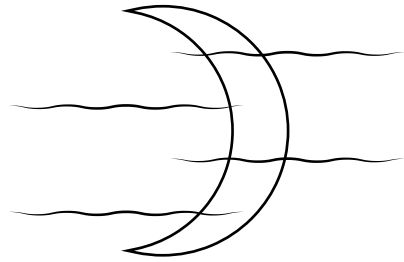




MENU

Order at the bar

BAR SNACKS

14:00 - 22:00 Mon - Sat

Olives 45,-

Nuts 45,-

Pickled Vegetables 45,-

Bread with olive oil 45,-

Danish matured cheese w. Preserves & crackers 80,-

Coppa w. Mustard & Pickles 80,-

Tinned Sardines in Spiced Oil w. Lemon & Chili Mayo 80,-

WARM SNACK

Vegetable Stew with Olives, Capers & Pine Nuts 125,-

Salsiccia & Lentil Ragù with Seasonal Vegetables 150,-

OYSTER SATURDAYS

1 Oyster: 35,- / 6 Oysters: 150,-

Ask for information
on allergies

WINE BY THE GLASS

SPARKLING

'23, Can Suriol - Macabeu, Xarel-lo & Parellada, Penedes, ES 85,-

WHITE

'24, Vincent Caille - Melon de Bourgogne, Loire, FR 80,-

"23, Pierre Gilles - Chenin & Cab. Franc, Loire, FR 100,-

ORANGE

'24 Cal Xurriu - Xarel-lo & Muscat de Frontignan, Penedes, ES 85,-

'24 Falco Peregrino - Cataretto, Sicily, IT 110,-

RED

'22 Lukas Krauss - Dornfelder, Portugieser & Schwarzriesling, Pfalz, DE 85,-

'22 Caparsa - Sangiovese, Toscana, IT 100,-

Ask for extended winelist.

DRAUGHT

Pils - 45 days 30/55,-

IPA - Snublejuice session 45/65,-

Stout - Guinness 75,-

Cider - Over Hegnet 65,-

To Øl

DRINKS

Negroni 90,-
Americano 80,-
Bloody Mary 90,-
Paloma 90,-
Gin Tonic 80,-

NON-ALCOHOLIC

Implosion Lager / Pale Ale 45,-
Kombucha 65,-
Sportcola 35,-
Rhubarb Juice 45,-
Pink Grape Soda 35,-

Coffee 30/40,-
Iced Coffee 45,-

SPIRITS

Fernet Branca 30,-
Tequila Calle 23 45,-
Mezcal Koch Espadin 55,-
Rum Plantation Org. Dark 50,-
Michters Rye 80,-
Grappa di Moscato 90,-
Pastis 70,-