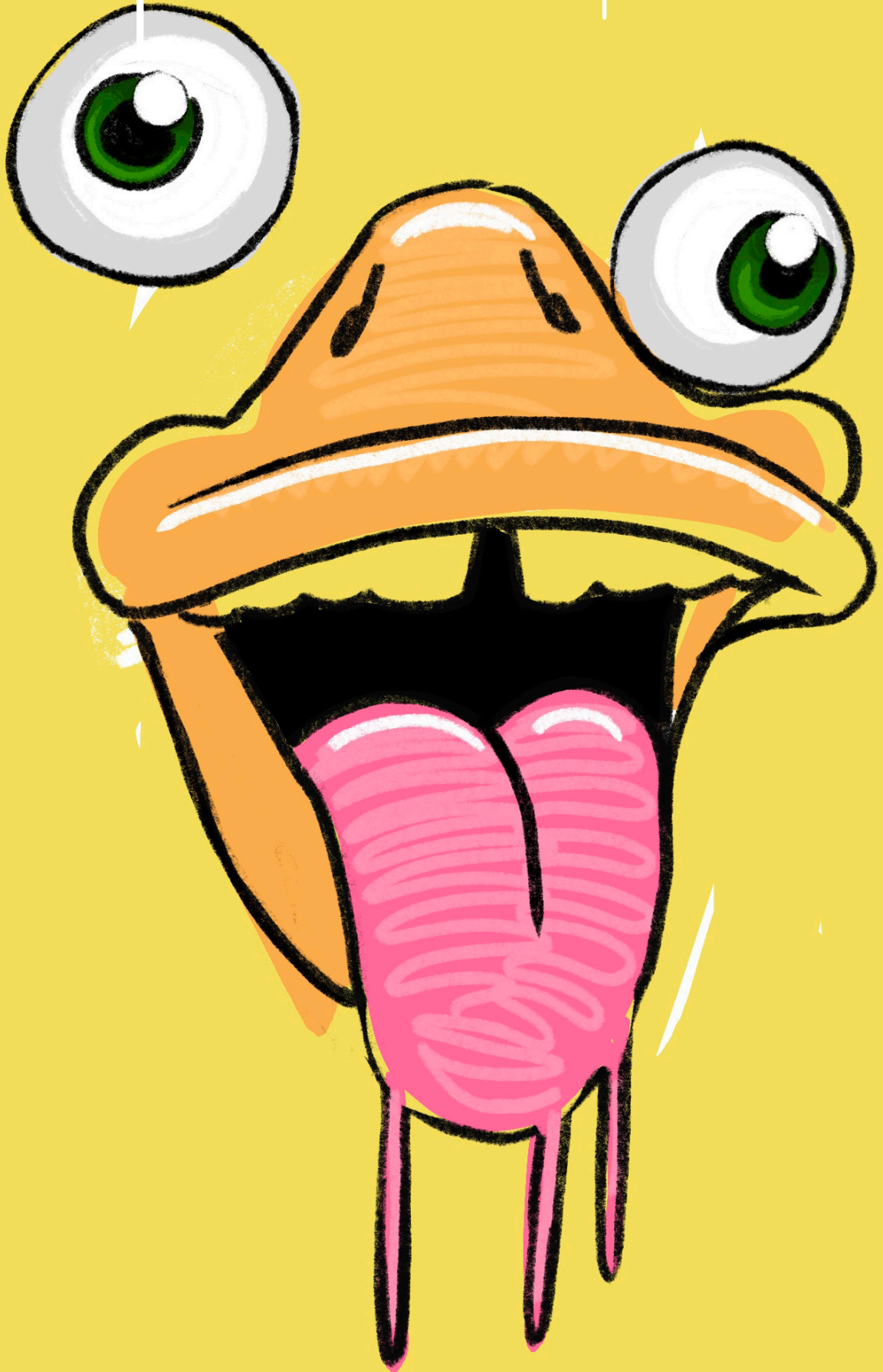


# MENU



# SOCIAL DINING

Must be chosen by the entire table

## SOCIAL MENU

545,-

### Party Hardy

1.HEAT

Crispy chicken  
Döner Bao  
Edible margarita

### World bread

USA / Hungary  
Korea / Italy  
India / UK

2.HEAT

### Field and sea

3.HEAT

Taste of the sea  
Taste of the field

### Danish spring

Hopballemlø chicken  
Spring potato  
Luscious asparagus

4.HEAT

### Girly color and other nonsense

5.HEAT

Texture of the color pink

### Take me to the candy shop

Fudge  
"All sorts"  
Fruit roll-up

6.HEAT

## DRINK MENU

"4 kinds" 375,-  
With alcohol

"4 kinds" 245,-  
Without alcohol

## ROYAL SNACKS

400,-  
(2-person heat)

**Caviar from Prunier Paris**  
10 g caviar - blinis - crème fraîche

**4 pcs. Golden cheese puffs**  
Golgappa - Comté - Champagne

**Served with a glass of**  
Caprice - Blanc de Blancs

## SOCIALS FAVORITES

200 DKK (Wednesday-Thursday)  
250 DKK (Friday-Saturday)

### 1 HEAT

#### Steak béarnaise burger

Cuvette - béarnaise mayo -  
pickled onions - pommes paille

#### Grilled Caesar salad

Romaine lettuce - Caesar dressing -  
parmesan - croutons

#### Baja fish taco

Cod - coleslaw  
Chipotle mayo - coriander

#### Loaded kimchi fries

Fries - kimchi -  
"Cammel knas"

### Extra Heats

Mix & Match your next heat with  
selection on the next page

# MIX & MATCH

A LA CARTE

WE RECOMMEND  
4-5 SERVINGS

## SNACKS

**2 pieces Crispy chicken 45,-**  
Candyfloss - KFC spices

**2 pieces "DÖNER BAO" 45,-**  
Shawarma - yogurt - tahini

**2 pieces Edible margarita 45,-**  
Apple - lime - tequila

**4 Pieces golden cheese puffs 55,-**  
Colgappa - comté - champagne

**Caviar 150,- / 195,-**  
10g Caviar - creme fraiche - blinis

## STARTERS

**WORLD BREAD 59,-**  
Monkey bread - papadum with chutney - kimchi focaccia

**TASTE OF THE SEA 120,-**  
Scallop - sea foam - seaweed "remoulade"

**TASTE OF THE FIELD 85,-**  
Turnip - chives - walnut

## MAINCOURSES

**HOPBALLEMØLLE CHICKEN 155,-**  
Stuffed chicken - fresh peas - pickled gherkin

**STEAK BÉARNAISE BURGER 75,-**  
Rump steak - béarnaise mayo - pommes paille

**BAJA FISH TACO 60,-**  
Cod - coleslaw - chipotle mayo - coriander

**LUSCIOUS ASPARAGUS 75,-**  
Grilled asparagus - chicken skin - ramson béarnaise

**GRILLED CAESAR SALAD 65,-**  
Little gem lettuce - caesar dressing - parmesan - croutons

**SPRING POTATO 65,-**  
Warm potato salad - radish - parsley

**LOADED KIMCHI FRIES 65,-**  
Fries - kimchi - "Gammel knas"

## DESSERTS

**GIRLY COLOR AND OTHER NONSENSE 100,-**  
Red velvet - rhubarb - ruby chocolate

**PETIT FOURS 40,-**  
Tonka fudge - black currant "all sorts" - green appel fruit rollup

SIDES

**YELLOW PRICE = GOLDPRICE** - Ask your waiter for the goldcard

# COCKTAILS

## GIN HASS · 95

Beefeater Gin - mango - lemon soda

## TOM COLLINS · 120

Monkey 47 gin - lemon - sugar - sparkling water

## DARK 'N' STORMY · 95

Havana Club 7-year-old rum - lime - ginger beer - bitters

## LIGHT 'N' BREEZY · 95

Lillet Blanc - Grape soda - grape - mint

## MOJITO · 110

Havana Club 3-year-old rum - lime - sugar - mint - sparkling water

## ESPRESSO MARTINI · 110

Absolut Vodka - Kahlúa - Espresso

## WHISKEY SOUR · 120

Jameson Black Barrel Whiskey - lemon - sugar - egg whites - bitters

## WHITE RUSSIAN · 95

Absolut Vodka - Kahlúa - milk

## BRAMBLE · 110

Beefeater Gin - lemon - sugar - blackberry liqueur - egg white

## 3 METER VIPPEN · 95

Absolut Vodka - Southern Comfort - passion fruit - lemon/lime soda

## VANILLA SKY · 110

Absolut Vodka - lime - Licor 43 - elderflower - strawberry

## LONG ISLAND ICE TEA · 150

Absolut Vodka - Havana 3-year-old rum - Beefeater gin - Cointreau - tequila - lemon - Cola

## GOLDEN GINGER · 95

Whiskey - ginger - apple - lime - amaretto

## PASSIONADA · 95

Passion fruit - orange - vodka - vanilla

## MARQUIS · 95

Gin - raspberry - cranberry - lemon, - licorice

## CUCUDIL · 95

Gin - elderflower - cucumber - dill - apple - lemon

# VIRGIN COCKTAILS

## VIRGIN CUCUDIL · 95

Cucumber - elderflower - dill - apple - lemon - "gin"

## DESIGNATED TCHINER · 95

Carrot - pineapple - lemon - ginger

## VIRGIN GOLDEN GINGER · 95

"Whiskey" - ginger - apple - lime - "amaretto"

## BEE'TCHIN · 95

Beetroot - cherry - cranberry - lemon - rosemary

# GIN & TONIC

Ask the waiter for the gin of the month

## BEEFEATER LONDON DRY GIN · 85

Classic dry gin - rich in citrus fruit notes  
Served with Fever-Tree Indian tonic

## PLYMOUTH SLOE GIN · 95

Classic Plymouth Gin aged with sloeberries  
Served with Fever-Tree Lemon tonic

## GRANS GIN · 110

Organic gin with notes of sage, wild juniper, and elderflower  
Served with Fever-Tree Mediterranean tonic

## MONKEY 47 · 110

German Black Forest gin - higher alcohol content and 47 different botanicals  
Served with Fever-Tree Mediterranean tonic

## MALFY GIN ROSA · 110

Italian gin with hints of rhubarb and grapefruit  
Served with Fever-Tree Mediterranean tonic