

## **WINE MENU**

### **REDS**

#### **Bakersfield Lodi Premium Zinfandel**

(Glass: 39kr - Bottle: 169kr)

*California, hints of plums, ripe fruits and almonds, rich aftertaste.*

*Grapes: Zinfandel*

#### **Cøsmøs Monastrell (Økologisk)**

(glass: 39kr – Bottle: 169kr)

*Spain, from the well-known cellars of David Tofterup, this wine presents aromas of cocoa nibs, pomme granade and hints of unripe plums.*

#### **Cardonet Merlot Pays d'Oc Organic (Økologisk) 2016**

(Glass: 49kr – Bottle: 179kr)

*France, unripe plums, citrus and tobacco, hints of spice and soft tannins. Organic. Grapes: 100% Merlot*

#### **Rødvin Castillo de Jumilla Monastrell, Spanien**

(Glass: 59kr – Bottle: 199kr)

*Intense, full bodied and aromatic, soft tannins, dry red fruits and vanilla*

#### **Valpolicella Ripasso DOC (Zironda) 2015**

(Glass: 59kr - Bottle: 269kr)

*Italy, round taste, hints of sundried plums, blackberries and tobacco. Grapes: Corvina veronese, Rondinella*

#### **Côtes du Rhône "le Caillou"**

(Bottle: 299kr)

*France, red fruits, strawberry and wild raspberry, nice ruby color and ripe cherries after taste  
Grapes: 90% Grenache 10% Syrah, Mourvèdre and Counoise*

#### **Foxglove Cabernet Sauvignon**

(Bottle: 299kr)

*USA, Full bodied, ripe red fruits and cherries, great wine from Paso Robles, CA, notes of mint and licorice.*

*Grapes: 100% Cabernet Sauvignon*

#### **Amarone della Valpolicella (Zironda) 2013**

(Glass: 69kr - Bottle: 399kr)

*Italy, complex and rich taste, strong hints of tannins, tobacco and ripe plums, wide aroma, scent of dried flowers and vanilla*

*Grapes: 85% Corvina 15% mix of Rondinella, Corvinone, Molinara*

**Brunello di Montalcino DOCG 2013 (Tenuta di Sesta)**

(Bottle: 429kr)

*Italy, aka "supertuscan" ruby color, smooth mouth and intense flavours of plums, ripe cherries, vanilla and red fruits  
Grapes: 100% Sangiovese*

**SPARKLING WHITES**

**Prosecco Terra, DOC (Økologisk)**

(Glass: 59kr – Bottle: 199kr)

*Italy, sparkling and dry white wine, floral aftertaste and scents of unripe fruits. Grapes:  
100%Glera*

**Prosecco ERA, DOC (Økologisk)**

(Bottle: 259kr)

*Italy, bubbly light pale yellow color, citrus aroma, not very tangy nor too sweet refreshing and well balanced. Grapes: 100% Glera*

**Moscato d'Asti Zagara (Marchesi di Barolo) DOCG**

(Glass: 49kr – Bottle: 179kr)

*Italy, sparkling all-around white. Scents of orange blossom, peaches and apricots. Great in all occasions! Grapes: 100% Moscato*

**WHITES**

**Scotto Chardonnay**

(Glass: 45kr - Bottle: 179kr)

*California, very aromatic, hints of fresh fruit and tropical fruits. Grapes: Sauvignon Blanc, Chardonnay, Chenin Blanc, Marsanne*

**Riesling AOC (Cave du Roi Dagobert) 2016**

(Glass: 49kr – Bottle: 189kr)

*France, dry white, aromatic, with hints of hay, fresh flowers, citrus fruit and green apple.  
Grapes: Riesling*

**Sauvignon Blanc Reserve Speciale Organic (Økologisk)**

(Glass:59kr – Bottle: 199kr)

*France, Pays d'Oc, hints of hay and minerals, fresh aftertaste of dry fruits, green apple and citrus. Grapes: Sauvignon Blanc 100%*

**Terre Siciliane Inzolia (Økologisk)**

(Glass: 59kr – Bottle: 199kr)

*Dry fruits, elegant and scents of fresh herbs, almonds and citrus, with a fine acidity*

**Joseph Drouhin – Vaudon Chablis 2016**

(Glass: 89kr – Bottle: 399kr)

*Very fine white from central-east France, dry and well balanced with a very fine aroma of dry flowers. Rich in mineral flavours due to the vintage's fossil-based soil. Grapes: 100% Chardonnay*

**ROSÉ**

**Rosato IGT (Villa di mare) 2017**

(Glass: 49kr – Bottle: 169kr)

*Italy, dry and fruity, hints of orange blossoms, berries and hay.  
Grapes: Negroamaro*

**Gerard Bertrand Reserve Speciale Syrah Rosé,**

(Glass: 59kr – Bottle: 199kr)

*Fine acidity, floral notes of rose, fresh grapefruit, mineral and red berry aftertaste*

**DESSERT**

**Port wine, Graham's Natura Reserve Organic**

(Glass: 49kr)

*Portugal, elegant dessert wine, hints of oak  
(matured in 60000 lt oak casks) red fruit jam, chocolate and tobacco*

## **BEERS (90-100% ØKO)**

**Tuborg Rå, pilsner 4,5%** (33cl bottle: 35kr – Tap 25cl: 35kr – Tap 40cl: 45kr)

**Tuborg Classic 4,6%** (Tap 25cl: 35kr – Tap 40cl: 45kr)

**Brooklyn East IPA 6,9%** (Tap 25cl: 45kr – Tap 40cl: 65kr)

**Thy Classic 4,6%** (33cl bottle, 45kr)

**Nørrebro Bryghus, Bombay IPA 6,5%** (33cl bottle: 45kr)

**Nørrebro Bryghus, Union IPA 3,5%** (33cl bottle, 45kr)

**Nørrebro Bryghus, Nordvest Porter 7%** (33cl bottle, 55kr)

**Ørbæk "Bækker" Pilsner 4,6%** (33cl bottle, 35kr)

**Ørbæk Classic 4,8%** (33cl bottle, 45kr)

**Ørbæk IPA 4,5%** (33cl bottle, 45kr)

**Bryghuset Møn IPA 5,5%** (33cl bottle, 55kr)

## **SODAS (100% ØKO)**

(30KR)

**HYLDEBRUS - DANSKVAND M/CITRUS - APOLLINARIS DANSKVAND – COLA  
APPELSIN - INDIAN TONIC WATER – SPORTSVAND - GINGER ALE - LEMON**

## **COCKTAILS**

(65KR)

### **NEGRONI**

(ØKO GIN, BITTER CAMPARI, MARTINI ROSSO, ØKO ORANGE)

### **NEGRONI "SBAGLIATO"**

(ØKO PROSECCO, MARTINI ROSSO, BITTER CAMPARI)

### **AMERICANO**

(ØKO DANSKVAND, MARTINI ROSSO, BITTER CAMPARI)

### **GIN TONIC**

(ØKO GIN, ØKO INDIAN TONIC)

### **APEROL SPRITZ**

(APEROL, ØKO PROSECCO, DANSKVAND, ØKO ORANGE)

*...something to snack along with your drink:*

*Green Organic Amfissa Olives – 35kr*

*Bag of Organic Salted Potato Chips – 35kr*

*Bag of Organic Apple Chips – 35kr*

## **NOTES:**

Order can be placed at the bar, where you will be served drinks, cutlery and napkins. We'll bring over your food at the table 😊

Please keep in mind, that for reasons of security, we do not keep cash for change, therefore you are kindly asked to bring the exact amount if you wish to pay that way. You are more than welcome to pay by MobilePay or any credit/debit card.

**Bastard café gamers: 25kr per person**

**Bastard café gamers with Bastard membership card: free**

Even though we support each other in Huset, this restaurant is not a bastard café branch! Therefore you will be charged with a small fee (25kr) if you wish to play games in the restaurant area, with the obligation to purchase either drinks, snacks or food from the bar. Guests with a valid Bastard café membership card can play for free (but still with an obligation to purchase drinks, snacks or food from the bar)