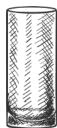


"Everybody's got to believe in something.
I believe I'll have another cocktail!"

COCKTAILS CRÉATIFS



COCO VERDE 140

Beefeater Gin, hjemmelavet mynte- og basilikumsirup, vanilje, citronsaft, toppet med kokosskum

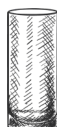
Beefeater Gin, homemade mint & basil syrup, vanilla, lemon juice, topped with coconut foam



RASPBERRY LICORICE..... 140

Absolut Vodka, hjemmelavet lakridssirup, hindbærsirup, grenadine, citronsaft

Absolut Vodka, homemade licorice syrup, raspberry syrup, grenadine, lemon juice



SUMMER WINE 125

Lillet Blanc, orgeat (mandelsirup), økologisk æblecider & kardemommebitter

Lillet Blanc, orgeat (almond syrup), organic apple cider & cardamom bitters

SNACKS

OLIVEN 48

MANDLER 29

TORRES CHIPS 39

Salt / Truffle / Iberico ham

DETTE ER BLOT VORES UDVALGTE COCKTAILS - SPØRG GERNE EFTER DEM DU IKKE SER
THESE ARE JUST OUR SELECTED COCKTAILS - FEEL FREE TO ASK FOR THE ONES YOU DON'T SEE

COCKTAILS CRÉATIFS



LAVENDER SOUR 130

Beefeater gin, lavendelsirup, citron, sukkersirup & vegansk æggehvide

Beefeater gin, lavender syrup, lemon, sugar syrup & vegan egg white



VANIL'LET PASSION 140

Lillet Blanc, passion pure, vanilje, citronsaft, appelsinbitter

Lillet Blanc, passionpure, vanilla, lemon juice, orange bitters



TARTE TARTIN, Clarified Calvados Cocktail . . 145

Calvados, Havana 7 år, sød pære, varme krydderier (karamel, vanilje, kanel), kardemommebitter

Calvados, Havana 7 year, sweet pear, warm spices (caramel, vanilla, cinnamon), cardamom bitters

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LES CLASSIQUES



ESPRESSO MARTINI 135

Absolut vodka, Kahlua, Espresso

Absolut vodka, Kahlua, Espresso

Recommended twists to add: Vanilla, hazelnut or Cointreau.



GOLDEN CADILLAC 135

Galliano, hvid crème de cacao, mælk og fløde. Toppet med revet chokolade

Galliano, white crème de cacao, milk & cream. Topped with shredded chocolate



NEGRONI 140

Beefeater gin, Campari, Antica Formula Vermouth

Beefeater gin, Campari, Antica Formula Vermouth

Twists & alternative suggestions

Beer Americano

Campari, Antica Formula Vermouth, beer foam

Boulevardier

Jim beam whiskey, Campari, Antica Formula Vermouth

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UNE TOUCHE D'ORIGINALITÉ



GODFATHER SOUR..... 140

Disaronno, Jim Beam whisky, citronsaft, sukkersirup,
veganske æggeghvider, angostura bitter & appelsinbitter

*Disaronno, Jim Beam whiskey, lemon juice, sugar syrup,
vegan egg whites, angostura bitters & orange bitters*



TOMMY'S MARGARITA 135

Olmecca Tequila, friskpresset limejuice, agave &
hjemmelavet jalapeño salt kant

*Olmecca Tequila, fresh lime juice, agave &
homemade jalapeño salt rim*



NORDIC MULE..... 120

Absolut Vodka, lime, hyldeblomst & ginger beer

Absolut Vodka, lime, elderflower, ginger beer

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MOCKTAIL



VIRGIN AMARETTO SOUR. 95

Amarettosirup, citron/sukkerlage,
vegansk æggehvide, lemon juice

*Amaretto syrup, lemon/sucker liqueur,
vegan egg white, lemon juice*



MANGO MULE. 95

Mangosirup, lime, gingerbeer

Mango syrup, lime, ginger beer



VIRGIN GT. 95

Alkoholfri gin, tonic, lime

Non-alcoholic gin, tonic, lime



ELDERFLOWER LEMONADE. 65

Citronsaft, sukkerlage, hyldeblomstsaff, danskvand

Lemon juice, sugar syrup, elderflower juice, sparkling water

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FADØL / DRAFT

Carlsberg, DK	69 / 91
Tuborg Classic, DK	69 / 91
Grimbergen Double Ambreé, BE	69 / 91
Grimbergen Blond, BE	69 / 91
Kronenburg Blanc 1664, FR	69 / 91
IPA, DK	69 / 91

FLASKE/DÅSE BOTTLE/CAN

Erdinger Dunkel Weissbier, GER 50 cl	79
Erdinger Hefe Weissbier, GER 50 cl	79

ALKOHOLFRI / NO ALCOHOL

Erdinger Alkoholfri, GER 50 cl	79
Doing Zero, IPA, Hazy Lazy, DK 33 cl	55
Doing Zero, Pale Ale, Zen Citrus, DK 33 cl	55
Carlsberg Nordic, DK 33 cl	45

SODA

Coca Cola, Coca Cola Zero, Fanta, Sprite, Lemon	41
Red Bull reg/sucer free	49
Thoreau, filtered water, pr. person	30

MOUSSERENDE & CHAMPAGNE SPARKLING & CHAMPAGNE

NV Cremant de Limoux/Alsace, FR	105/535
NV Carte Blanche, Bernard Remy, Champagne, FR	140/795
Lacroix Dunesse, Champagne, FR	1015
André Clouet Brut, Bouzy, Champagne, FR	1050

HVIDVINE / WHITE WINE

Claude Val, FR	95/365
Riesling, Hunawihr, Alsace, FR	115/535
Riesling, S.A. Prüm, Mosel, GER	120/570
Chablis, Pascal Bouchard, Bourgogne, FR	160/750
Sancerre, Caillottes, Vignoble Dauny, FR	160/750

RØDVINE / RED WINE

Tacco Primitivo, Puglia, IT	95/365
Cotes du Rhone, Laurent B. Domaine Brusset, FR	130/620
Valpolicella Superiore, Ripasso, IT	135/635
Cocoon Zinfandel, Lodi, US	135/635

ROSÉ

Nessa Organic Rosé IPG Méditerranée, Provence, FR	125/595
Miraval, Côtes de Provence, FR	780

LUNCH MENU

Served from 12:00 - 17:30

SNACKS

Lune edamame 65

Med hvid soya emulsion

With white soy emulsion

Crudit  85

Agurk, radise, bimi, k l, gulerod - br et med spread p  hvide b nner og mandel

Cucumber, radish, broccolini, cabbage, carrot & a white bean and almond spread

Bikinis 110

Cotto, Gruyere, Dijon & mornay. Serveret med pickles & tr ffelchips

Cotto, Gruy re, Dijon mustard & Mornay sauce. Served with pickles & truffle chips

Wonton spiced "Nachos" 80

Avokado- og edamamedip samt mango-, tomat- og gochujangchutney

Avocado and edamame dip, with mango, tomato & gochujang chutney

POK BOWL

Tun – Shoyu Ahi 155

Sushi su marinerede ris, avocado, gulerod, wakame, edamame, koreansk agurkesalat, spirer, spidsk l, aromatiske skud & sesam

Sushi on marinated sushi rice with avocado, carrot, wakame, edamame, Korean cucumber salad, sprouts, pointed cabbage, aromatic shoots & sesame

MID-SIZED

Beef tataki & asparges broccoli salat 155

Med syltede r dl g, for rsl g, Tatsoi k l, mynte, koriander, ristet ris & ponzu dressing

With pickled red onions, spring onions, tatsoi, mint, coriander, toasted rice & ponzu dressing

Dansk hamachi crudo 145

Med tomat, daikon, purl g, citrongr s & sesam

With tomato, daikon, chives, lemongrass & sesame

Peninsula "shrimp cocktail" Asian inspo seafood salat 145

Med endive, papaya, mango, avocado, springl g,  ble, agurk & tomat. Serveret med h ly basil & schezwan dressing

With endive, papaya, mango, avocado, spring onions, apple, cucumber & tomato. Served with holy basil & Szechuan dressing

LUNCH MENU

Served from 12:00 - 17:30

STEAMED DUMPLINGS

Pork & Prawn 140

Sød-syrlig tatarsauce

Sweet-and-sour tartar sauce

Shiitake & Pak Choi 140

Ristede cashewnødder & emulsion af sort hvidløg

Roasted cashews & black garlic emulsion

Braised Beef 155

Sorte bønner & chili

Black beans & chili

Drunken Wonton 145

Cremet rejer og kylling, misobouillon, cho jang, koriander,
risperler & purløg

*Creamy shrimp and chicken, miso broth, cho jang, coriander,
rice pearls & chives*

DESSERT

Frisk frugt & bær 95

Med mynte & passion consommé

With mint & passion fruit consommé

Crème Brûlée 115

Med yuso sorbet & frisk mango

With yuzu sorbet & fresh mango

EVENING MENU

Served from 17:30 - 22:00

Marienlyst burgeren 185

Saftig burgerbøf af Wagyu-oksekød i en luftig briochebolle med sprødstegt bacon, smeltet Monterey Jack-ost, friske løg, tomat, salat, syltede agurker, relish & mayonnaise. Serveres med sprøde pommes frites & Dijonnaise

Juicy Wagyu beef burger served in a soft brioche bun with crispy bacon, melted Monterey Jack cheese, fresh onions, tomato, lettuce, pickles, relish and mayonnaise. Served with crispy French fries & Dijonnaise

Oksetatar 235

Letrørt oksetatar smagt til med ramløgskapers og XO-mayonnaise, serveret med syltede tomatillos, dijonnaise & sprøde pommes frites

Beef tartare flavoured with wild garlic capers and XO mayonnaise, served with pickled pickled tomatillos, Dijonnaise & crispy French fries

Steak au Poivre 395

200 g saftig oksemørbrad stegt med 5-peber og serveret med cremet cognac-pebersauce & sprøde pommes frites

Juicy 200 g beef tenderloin coated With five-pepper seasoning, served with a creamy Cognac pepper sauce & crispy French fries

Østers Naturel 3 stk.110 // 6 stk.195

Serveret naturel med XO-sauce, finthakkede skalotteløg & citron

Served au naturel with XO sauce, finely chopped shallots & lemon

Kaviar 495

30 g Golden Rossini-kaviar serveret med finthakkede skalotteløg, fed crème fraîche, sprøde kartoffelchips & boghvedeblinis

30 g Golden Rossini caviar served with finely chopped shallots, rich crème fraîche, crispy potato chips & buckwheat blinis

Udvalg af oste - 5 stk..... 169

Et udvalg af modne franske AOC-oste og danske Unika-oste, serveret med kompot, oliven og bagerens sprøde knækbrød

A selection of mature French AOC cheeses and Danish Unika cheeses, served with seasonal compote, olives & artisan crispbread

Pot de Crème 145

Serveret med modne blommer og sprød crumble

Served with ripe plums & crispy crumble

Pommes frites med mayonnaise.....75

Served with mayonnaise

KAFFENS BEDSTE VENNER / COFFEE'S FAVORITE COMPANIONS

DAGENS KONDITORKAGE 52

Today's pastry

KONDITIONERENS BAGVÆRK 39

Today's bread

KAFFE / COFFEE

Americano 41

Café latte 61

Cappuccino 51

Cortado 49

Flat white 47

Espresso, single 31

Espresso, double 41

Iced coffee 61

Irish coffee 130

HOTTIES

Tea 41

Chai latte 61

Matcha islatte 61

Matcha latte 61

Hot chocolate 50

Hot lumumba 130

WHISKEY

Laphroaig Islay	115
Lagavulin Islay	145
Talisker 10 års Islay	135
Glenkinchie 12 års Lowland	145
Highland Park 12 års "Viking Honour"	155
Glenfiddich 15 års Solera, Speyside	145
Glenfiddich 18 års, Speyside.....	195
Macallan 12 års Double Cask Speyside.....	195
Macallan 15 års Double Cask Speyside.....	245

COGNAC

Martell VS	78
Martell VSOP	145
Martell XO	335
Martell Creation	495
Remy Martin XO	335
Hennesy XO	335
Deau XO	325

ROM

Zacapa 23	135
Zacapa XO	225
Diplomatico Reserva Exclusiva	95
Smith & Cross, Traditional Jamaica	110
Brugal 1888	135
Guatamala, Rum Nation XO	145
Santos Dumont XO	195
A.H.Rise Non Plus Ultra	205

AVEC 3 cl

BOURBON

Buffalo Trace	95
Elijah Craig Small Batch	145
Willett Pot Still Reserve	175
Blantons Original	250

TEQUILA/MEZCAL

Del Maguey Mezcal Vida	95
Koch El Mezcal Joven	135
Fortaleza Blanco	150
Clase Azul Reposado	350

DIVERSE

Baileys	75
Calvados Fine, Famille Dupont	75
Grappa Amarone, Giare	135




Marienlyst

STRANDHOTEL SIDEN 1861