

Nørre Havnegade 28
6400 Sønderborg,
Danmark

Menu of the Month

Explore high-quality ingredients and delicious specialties.

OPEN

Son-Thu 11-23 | Fri-Sat 11-24

EATEN IN JUNE



Pizza Mare e Monte

Mozzarella fior di latte, tiger prawns, white asparagus cream, garlic, parsley

kr. 160

Creamy asparagus soup

Asparagus, Meatballs

kr. 75

Moules Frites



Bretagne

Steaming mussels with cider, cream, carrots, onions, chives, French fries and aioli.

kr. 205

Cocktails of the month

Mohamed recommends

Campari Kiss

2cl Campari, 3cl Gin, lime juice, strawberry syrup, egg foam, strawberry, mint

kr. 95

Pinky Ginish

Ginsh (alcohol-free gin), lime juice, sugar syrup, grenadine, strawberry, mint

kr. 85

The chef recommends

See our seasonal menu with **White Asparagus**



Small Torve-Hallen Salad

Side salad for the main course

kr. 55

Gamberi alla Catalana

Large tiger prawns, vegetables, tomatoes, red onion, pineapple, fennel, honey, soy, lemon, sweet chilli

kr. 210

Tagliatelle Primavera

White asparagus, baby broccoli, garlic, bell pepper, yeast flakes, squash, olive oil, Grana Padano

kr. 180

Fish burger

2 breaded fish fillets, hand-peeled prawns approx. 30g, lettuce, tomato, house dressing and lemon caviar pearls Fries

kr. 199

Buffalo mozzarella D.O.P. ca. 200g

With a variety of tomatoes, Rosario Manzanilla olive oil, croutons

kr. 155

Poke Bowle

Cous cous, edamame, mango, sushi ginger, cauliflower, cucumber, peanuts, radishes, red pointed cabbage salad, avocado, hummus, carrots, pea and beetroot sprouts

kr. 160

Add-ons for Poke bulgur bowl:

- Breaded chicken thighs / ceasar salad kr. 45
- Warm smoked salmon / pickled red onions kr. 50

A small snack in advance

Large green Nocellara olives

kr. 45

Peanuts

kr. 35

Tortilla-Chips gratiniert with

Cheddar Chunky Tomato salsa

kr. 99



Vegan



Vegetarian



Gluten free

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The good drops

Paul's recommendations

Hvidvin

0,15 l / 0,75 l

2024 Chardonnay, Philipp Grassl

Göttelsbrunn, Austria

kr. 100 / kr. 420

Complex nose of ripe yellow fruits, nuts, slightly reductive, notes of orange blossom, with fine minerality. Strong starters with spicy sauces, Asian cuisine, pasta, white meat, fish and various types of hard cheese. Aged in stainless steel and large wood (30%) on the lees.

Rødvin

2022 Chianti Classico, Poggio al Sole

Tuskany, Italy

kr. 95 / kr. 420,-

Sangiovese

Juicy, delicate yet structured with firm, fine tannins and multiple layers of ripe dark fruit such as plums and dried cherries, with earthy and spicy notes.

Dishes that can be ordered every day from 15:30 to 17:00

- while the kitchen takes a break

Vitello Tonnato

kr.135

Tomat bruschetta with pesto

kr. 85

Buffalo Mozzarella D.O.P. ca. 200gr

kr. 155

Focaccia sandwich

kr. 85

Basil pesto, lettuce, tomato, buffalo mozzarella

Choose between:

Parma ham - Cotto (cooked ham) - Salami Ventricina

Lunch menu

Only for lunch

“Stjernesked” (Shooting Star) kr. 210
With two breaded and one steamed fish fillet. Served with cold water prawns and green asparagus.

“Pariserbøf” (Fried Beef Tartare) kr. 189
Approx. 200g. with bread, pickles and poached egg

Fritto Misto kr. 175
Crispy tiger prawns, calamari, french fries, lemon, homemade tartar sauce

Temptations

Tapas dish kr. 199
Min. 2 persons – price per person

Twist rejer kr. 110
Prawns in tempura batter, dill, sweet chili dressing, lemon

Vitello Tonnato kr. 135
Thinly sliced veal, tuna cream, capers, lemon, egg

Carpaccio di Manzo e Tartufo kr. 155
Beef, fresh truffle, rocket and Parmesan cheese

Portion of Pommes Frites kr. 56
Chef's chilly-mayo – 29 kr.

Bruschetta with beetroot, pickled salmon kr. 110
Wasabi dressing.


Tomato bruschetta with pesto  kr. 85

Salads

Torve-Hallen “Crispy Caesar” kr. 166
Breaded chicken thighs, caesar dressing, croutons and Grana Padano

Nordic kr. 166
Warm smoked salmon, mango-chili vinaigrette, pickled red onions and sprouts

Crispy NO Chicken breaded  kr. 155
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

Specialità

Teriyaki marinated salmon fillet kr. 255
Wok sautéed vegetables and roasted potatoes


Pollo al Gorgonzola kr. 215
Juicy boneless chicken thighs in a creamy gorgonzola/asparagus sauce, served with rosemary potatoes – a delicious Italian-inspired dish with a rich flavour.

Pasta & Risotto

Pasta de la Casa – Oven baked Rigatoni kr. 205
Truffle sauce, French Ventrèche bacon, chicken fillet, mushrooms, gratinated with panko/parsley/parmesan, truffle oil.

Spaghetti Chitarra kr. 185
In bolognese sauce, Grana Padano

Rigatoni Salmone kr. 195
Fresh salmon in creamy tomato/cream sauce with zucchini, red onion, fresh dill

Tortelloni  kr. 205
Filled with stone-mushrooms in a truffle sauce, fresh truffle and Grana Padano

Ravioli filled with seafood – Bangkok style kr. 210
With fried tiger prawns in a sauce of coconut milk, Thai curry, onion, garlic, spring onion

Risotto di Asparagi, Calamari e Gamberi kr. 225
White asparagus / calamari / scampi / Grana Padano

Lasagne Bolognese kr. 185
With Grana Padano

Burgers

Burger * kr. 185
– ca. 200g.

Double burger * kr. 215
– ca. 400g.

Burger with breaded chicken breast * kr. 165
– ca 125g.

Extra chicken breast ca. 125g. – kr. 30
* Burgers above served with salad, cheese, bacon, home-pickled red onions and cucumbers, house dressing, sprouts, and French fries.

Vegetarian burger (Soya)  kr. 179
– ca. 190g.

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

Crispy NoChicken  kr. 165
– ca. 90g.

Ekstra patty at 90g. – kr. 30

Served with vegan bun, served with lettuce, tomato, SHEDDA cheese, vegan cole slow, pea sprouts, plant-based mayo, fries

For children, see Dinner Menu



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)



Le Pizze Tradizionali

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

- | | | | |
|---|---------|---|---------|
| 1 - Margherita | kr. 105 | 10 - Calzone | kr. 150 |
| Tomato sauce, mozzarella Fior di latte, oregano basil and olive oil | | Folded pizza with mozzarella Fior di latte, ham, stone mushroom | |
| 2 - Piccante | kr. 135 | On the side: tomatosauce, rucola, cherry tomatoes, Grana Padano and balsamic glaze | |
| Tomato sauce, mozzarella Fior di latte, spicy salami, scamorza and olives | | 11 - Marinara | kr. 95 |
| 3 - Patate e guanciale * | kr. 135 | Tomato sauce, garlic, oregano, basil, and olive oil | |
| Mozarella, Fior di latte potatoes, rosemary, scamorza, guanciale (air dried pork jaw) | | 12 - Calabrese | kr. 150 |
| 4 - La Vegetale | kr. 140 | Tomato sauce, smoked mozzarella, nduja (chilli salami sausage), Salsiccia, pickled red onions | |
| Tomato sauce, mozzarella Fior di latte, grilled eggplant, grilled courgetti, grilled bell peppers and pesto genovese | | 13 - Ceasar's | kr. 150 |
| 5 - La Vegana | kr. 120 | Mozzarella Fior di latte, potatoes with rosemary, mixed salad, breaded chicken, Ceasar's dressing | |
| Tomato sauce, grilled eggplants, bell peppers and courgetti, garlic oil | | 14 - Tagliata e Tartufo | kr. 160 |
| 6 - Cotto e funghi | kr. 135 | Tomato sauce, mozzarella Fior di latte, sliced beef, pickled red onions, fresh truffle and truffle oil | |
| Tomato sauce, mozzarella Fior di latte, cooked ham, mushrooms and parsley / garlic oil | | 15 - Torve-Hallen | kr. 160 |
| 7 - Pizza Quattro Formaggi | kr. 150 | Mozzarella Fior di latte, bazil pesto, rucola, Parma ham or bresaola, buffalo mozzarella D.O.P., cherry tomatoes | |
| Fior di latte mozzarella, grana padano, scamorza, gorgonzola | | 16 - Pizza Red Devil | kr. 150 |
| 8 - Maiala * | kr. 150 | Tomato sauce, nduja sausage, chili salsiccia, ventrecina salami, fresh chili, sirachia | |
| Tomato sauce, mozzarella Fior di latte, ham, pickled red onions, spicy salami, guanciale (air dried pork jaw*) and fresh chilli | | 18 - Don Pablo * | kr. 160 |
| 9 - Parma | kr. 160 | Mozzarella Fior di latte, blue cheese, guanciale (air dried pork jaw*), Salsiccia Toscana, garlic sprouts og balsamic glaze | |
| Tomato sauce, mozzarella Fior di latte, rucola, Parma ham, Grana Padano, fresh truffle and truffle oil | | | |

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

Extra's for your pizza

- | | |
|--|--------|
| Parma ham / Bresaola / Stone mushrooms / Buffalo Mozzarella | kr. 25 |
| Fresh truffles / Beef meat | kr. 50 |
| All other products | kr. 15 |
| Choose your dip to the pizza:
Aioli, Chefs Chili Mayo, Truffle Mayo | kr. 29 |

Pizza for kids

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



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

Dinner menu

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

Starters

Tapas dish kr. 199

Min. 2 persons - price per person

Twist rejer kr. 110

Prawns in tempura batter, dill, sweet chili dressing, lemon

Vitello Tonnato kr. 135

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

Carpaccio di Manzo e Tartufo kr. 155

Beef, fresh truffle, rocket and Parmesan cheese

Portion of Pommes Frites kr. 56

Chef's chilly-mayo - 29 kr.

Bruschetta with beetroot, pickled salmon kr. 110

Wasabi dressing.

Tomato bruschetta with pesto  kr. 85

Tuna Tartare kr. 185

Raw diced tuna, arugula, grapefruit, edame beans, red onion, avocado, gooma dressing, red beets, fennel, sesame, micro sprouts



Salads

Torve-Hallen salad  kr. 99

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

Torve-Hallen "Crispy Caesar" kr. 166

Breaded chicken thighs, caesar dressing, croutons and Grana Padano

Nordic kr. 166

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

Crispy NO Chicken breaded  kr. 155

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



Pasta & Risotto

Pasta de la Casa - Oven baked Rigatoni kr. 205

Truffle sauce, French Ventrèche bacon, chicken fillet, mushrooms, gratinated with panko/parsley/parmesan, truffle oil.

Spaghetti Chitarra kr. 185

In bolognese sauce, Grana Padano

Rigatoni Salmone kr. 195

Fresh salmon in creamy tomato/cream sauce with zucchini, red onion, fresh dill

Tortelloni kr. 205

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

Ravioli filled with seafood kr. 210

- Bangkok style

With fried tiger prawns in a sauce of coconut milk, Thai curry, onion, garlic, spring onion

Risotto di Asparagi, Calamari e kr. 225

Gamberi

White asparagus, calamari, scampi, Grana Padano

Lasagne Bolognese kr. 185

With Grana Padano

Specialità

Teriyaki marinated salmon fillet kr. 255

Wok sautéed vegetables and roasted potatoes

Pollo al Gorgonzola kr. 215

Juicy boneless chicken thighs in a creamy gorgonzola/asparagus sauce, served with rosemary potatoes - a delicious Italian-inspired dish with a rich flavour.



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TORVE-HALLEN
Urban gastronomi, gode råvarer og selskabspecialiteter.

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

Our grilled dishes are served with herb butter, along with roasted San Marzano tomatoes and Piemento de Padron. You can choose between baked potatoes with sour cream and chives dip or French fries.

Pork chop with handle kr. 235
Approx. 300g. (Danish Country Pig)

Lamb crown kr. 350
Approx. 275g. (New Zealand)

Beef tenderloin kr. 355
Approx. 200g. (Uruguay)

Rib Eye Steak kr. 365
Approx. 275g. (Uruguay)

Side orders

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

Surf & Turf - add to your steak: kr. 125
½ grilled lobster tail

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

Aioli, chef's chilli or truffle mayo kr. 29

Kids Menu (0-14 years)

Pasta Bolognese kr. 90

Chicken nuggets with French fries kr. 85

Burger - approx. 100g. kr. 110
Served with salad, cheese, dressing of the house, sprouts, French fries

Burger with breaded chicken breast kr. 110
Approx. 125g. Served with salad, cheese, dressing of the house, sprouts, French fries

Torve-Hallen Burgers

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

Burger * kr. 185
- ca. 200g.

Double burger * kr. 215
- ca. 400g.

Burger with breaded chicken breast * kr. 165
- ca 125g.

Extra chicken breast ca. 125g. - kr. 30

* Burgers above served with salad, cheese, bacon, home-pickled red onions and cucumbers, house dressing, sprouts, and French fries.

Vegetarian burger (Soya)  kr. 179
- ca. 190g.

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

Crispy NoChicken  kr. 165
- ca. 90g.

Ekstra patty at 90g. - kr. 30

Burgers with vegan bun, served with lettuce, tomato, SHEDDA cheese, vegan cole slow, pea sprouts, plant-based mayo, fries

For children, see Dinner Menu

Allergy?

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Vegan



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Desserts & hot drinks

Desserts

Crème brûlée	kr. 78
Chocolate mousse	kr. 72
Dessert of the day With a scoop of ice cream – ask your waiter for options	kr. 75
Tiramisu	kr. 75
Affogato Double espresso with 1 scoop of vanilla ice cream	kr. 72
Belgian waffle With rhubarb compote and rhubarb sorbet	kr. 95
Profiterol Kastberg's Gourmet Pistachio ice cream, chopped pistachios, chocolate sauce	kr. 99
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

Strawberry Dream 2 scoops of strawberry ice cream and 1 scoop of vanilla ice cream, strawberry purée, fresh strawberries, whipped cream	kr. 89
COUP Denmark 3 scoops of vanilla ice-cream with chocolate sauce and whipped cream	kr. 89
Bananasplit 1 scoop of vanilla ice-cream, 2 scoops of banana split, banana, whipped cream, chocolate sauce and waffle	kr. 89
Lemon sorbet med Cava 1 scoop with Cava	kr. 65

Ice-cream (served in a glas)

1 scoop	kr. 35
2 scoops	kr. 55
3 scoops	kr. 72
4 scoops	kr. 80

Ice-cream variations

Vanilla, Peanut-caramel, Chocolate, Strawberry, Pistachio, Banana Split, Lemon Sorbet, Rhubarb Sorbet.

Coffee

	Lille/Stor
Espresso	kr. 33 / 38
Espresso Macchiato	kr. 35 / 42
Cortado	kr. 44
Flat White	kr. 40 / 48
Cappuccino	kr. 40 / 48
Café Latte	kr. 42 / 49
Latte Macchiato	kr. 42 / 49
Americano	kr. 38 / 44
Filterkaffe Refill 18 kr.	kr. 35 / 42

SIRUP TIL DIN KAFFE

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

Get your coffee served to another level...

Ekstra shot espresso	kr. +18
Get your coffee made on oatmilk (We also serve lactose-free milk)	kr. +6

Specials

Affogato Double espresso with 1 scoop of vanilla ice cream	kr. 72
Ice coffee With optional syrup	kr. 58
Hot cacao Served with whipped cream and mini froths	kr. 55
Cointreau Hot – The Orange Chocolate Cointreau 3 cl + hot chocolate + whipped cream	kr. 85
Chai Latte	Small / Large kr. 45 / 55
Fonte Grøn Te Chai Latte Vegan	kr. 45 / 55
Carstensens te	kr. 36
Irish Coffee – 3 cl. whisky	kr. 85
Coffee “Lady GAGA” 2/2 cl. Quality coffee from Have A Coffee mixed with 2 cl cognac / 2 cl amaretto, topped with whipped cream and caramel	kr. 89

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Wine, Champagne & Apéritif



House recommendation

Cava & Champagne

NV, Cava Brut Bellisco, Penedes

Parellada, Macabeo

The cava has fine persistent bubbles. It is crisp with an elegant fragrance and taste of green apples and citrus fruit.

kr. 69 / 320

Crepaux-Courtois, Blanc de Blancs

Base 2018, 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

kr. 125 / 770

Guy de Forez, Tradition

Fine red fruits, and the terroir makes it all a little more subtle than powerful, as Pinot Noir can otherwise be. Lovely fresh apple acidity

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

kr. 115 / 680



White wine

Luma Bianco, Cantine Cellaro

2025 - Sicily, Italy, 60% Catarratto, 40% Viognier
Full-bodied, fresh and minerally with lovely fruitiness of peaches, citrus and light flora

kr. 69 / 320

Cuvee V1, Weingut Münzenrieder

2024 - 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.

kr. 69 / 320

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.



Apéritif

Aperol Spritz

Aperol, cava, sparkling water, orange

kr. 85

Hugo

Cava with elderflower syrup, mint, lime, sparkling water

kr. 75

Limoncello Spritz DICAPRI

Limoncello, cava, sparkling water, lemon

kr. 85

Rabarber Spritz

Rhubarb puré, cava, sparkling water

kr. 85

Campari Tonic

4 cl Campari, Indian Tonic, orange

kr. 85



Red wine

Protocolo Red Organic

2024 - 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

kr. 69 / 320

Lifili Primitivo Salento, a6mani

2023 - Primitivo - Apulia, Italy

Full-bodied, soft and rich with round tannins and notes of prunes, plum, rosemary and vanilla

kr. 69 / 320



Rosévin

Maison Marcelin

2024 - Côtes de Gascogne, France - Merlot
Light pink. Aroma of strawberries and roses.

The taste is fresh, piquant, slightly bitter with notes of raspberry and citrus, making the wine delicate.

kr. 69 / 320

Wildflower Pinot Noir

2024 - Cramele Recaş - Romania

A Pinot Noir that creates a light, elegant salmon-colored wine in the glass. The aroma is juicy and dominated by ripe peach and raspberry. The taste is refreshing and gentle, yet very flavorful. The perfect glass to accompany sunshine on the terrace, by the beach, or with lighter dishes.

kr. 69 / 320

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

Cold drinks



Soft drinks

250 ml.

Coca Cola kr. 35

Coca Cola Zero kr. 35

Sprite Zero kr. 35

Fanta kr. 35

Orangina kr. 35

500 ml.

Spezi (½ cola / ½fanta) kr. 70

Ebeltoft Gårdbruggeri

Soft drinks without concentrate and additives
250 ml.

Ginger and lemon kr. 48

Lime and mint kr. 48

Rhubarb kr. 48

Raspberry kr. 48

Snapple

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

Mango kr. 58

Kiwi / Strawberry kr. 58

Monin

Lemonade
350 ml.

Lemonade kr. 42

Iced Tea Lemon kr. 42

Lemonade / Pink Grape Fruit kr. 42

Stevninggård Frugt & Bær

350 ml.

Applejuice kr. 45

Apple Juice Spritz kr. 45

Tap water

In connection with other beverages,
water is free

Vibegaard

juice drinks without concentrate and additives
250 ml.

Elderflower drink kr. 45

Blackcurrant kr. 45

Rhubarb kr. 45

Raw Culture

Organic
330 ml.

Kombucha raspberry kr. 65

Kombucha elderflower kr. 65

ESPOIR WATER

Welcome to a greener world.

We have made a conscious decision and invested in ESPOIR 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 Esplor Water kr. 40

Choose between still or sparkling

Free Esplor Water (pice per person) kr. 25

Choose between still or sparkling



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Beer & cider




Cider

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

La Chouette Rosé 4,5% kr. 66
330 ml. french cider with a taste of apples and pears

ØKO Chouette Cider Blond 5% kr. 66
330 ml. A perfect balance between sweetness, bitterness and acidity. A fresh brut with tart notes of crisp fruits.

Crabbie's 4%  kr. 66
330 ml. Choose between: Original Ginger Beer or Raspberry

Alcohol-free beer

San Miguel 0% pilsner 250 ml. kr. 45

Svaneke Don't Worry 0,5% kr. 69
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 0,5% kr. 68
500 ml. round and soft taste, has a fine sweetness

Ebeltoft Gårdbryggeri - Goodie Goodness 0,5% kr. 65
330 ml. IPA – refreshing with a pleasant fruit flavour



Specialøl på flaske

Weihenstephaner Dunkel 5,3% kr. 75
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. 75
500 ml. Taste of passion fruit, chocolate and a hint of hops

ØKO Svaneke IPA, 5,5% kr. 75
500 ml. Nice, refreshing and fruity IPA

ØKO Svaneke Dark Gold, 5,7% kr. 75
500 ml. A decent bitterness of walnut, balanced with caramel nuances

Red Stripe, 4,7% kr. 58
330 ml. Pilsner from Jamaica, made from sugarcane

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

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

Ebeltoft Gårdbryggeri, 5,9% kr. 65
330 ml. Wildflower IPA, notes of elderflower

Mahou IPA, 4,5% kr. 69
330 ml. Mild IPA with plenty of fresh hops

LA Cadette - Tropical Blast, 5,9% kr. 75
330 ml. Fruity French craft IPA.

Val-Dieu Rose, 4,4% kr. 69
330 ml. Classic Belgian wheat beer with lots of fresh raspberry and cherry flavours. Brewed at an abbey in Val-Dieu.

Draught Beer

San Miguel 250/400 ml. kr. 45/69

Weihenstephaner Weissbier 300/500 ml. kr. 47/75

Svaneke Classic Organic 250/400 ml. kr. 45/69

Founders ALL DAY IPA 400 ml. kr. 69

Radler 400 ml. kr. 69
½ San Miguel ½ Sprite Zero



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Drinks

Liqueur

3 cl.

Limoncello Di Capri <small>Limoncello DICAPRI</small>	kr. 45
Cointreau	kr. 55
Baileys	kr. 45
Organic Spirits Rhubarb / Licorice	kr. 42

Grappa

3 cl.

Grappa Marolo di Barolo Bussia (Klar) 45%	kr. 76
The taste is soft but rich in flavor with a nice, floral aroma	
Grappa Marzadro "Le Dic Otto Lune" 41%	kr. 85
Dic Otto Lune means the 18 moons. Dic Otto Lune is aged in 4 different types of casks for 18 months in acacia, oak, ash and cherry casks, after which the grappa is mixed together. A soft and creamy taste with lots of spices from the barrels	
Grappa Marzadro Giare Affinata Gewürztraminer 41%	kr. 90
Aged for 36 months in oak barrels, which helps ensure the Grappa's spicy taste	

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

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	

TH SPECIAL

TH Sunrise	kr. 90
3 cl. Tequila, 2 cl. Cointreau, sugar syrup orange juice, Grenadine syrup	
TH Summer 2026	kr. 85
Tequila, Limoncello, lime syrup, elderflower syrup, lime/mint	

Gin

GT - Hendrick's Gin, 4 cl.	kr. 99
Cucumber, pink peppercorn, Fever Tree Indian Tonic	
GT - Monkey 47 Gin, 4 cl.	kr. 115
Lemon, Fever Tree Indian Tonic Water	
GT - Gin Mare, 4 cl.	kr. 99
Rosemary, Fever Tree Mediterranean Tonic	
GT - MG Gin, 4 cl.	kr. 90
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	
Negroni Sour	kr. 110
GinMG, Campari, Red Vermouth, lime juice, sugar syrup	
Tom Collins, 4 cl.	kr. 95
GINMG, lemon juice, simple syrup, soda water, lemon slice	

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. 90
Santissima Trinidad, lime juice, cola, lime slices	

Whisky

Whisky Sour, 6 cl.	kr. 95
Tullamore Dew Irish Whiskey, lime juice, simple syrup, Angostura bitters, lemon slices	
Il Padrino	kr. 95
3cl whisky, 2 cl amaretto, 8 cl apple juice from Stevninggård, vegan egg foam	

Mocktail

Pinky Ginish	kr. 85
Ginish (non-alcoholic gin), lime juice, simple syrup, grenadine, strawberry/mint	

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

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 12 year, Speyside kr. 65
Single Malt

Laphroaig 10 year, Islay kr. 75
Single Malt

Alisa Bay kr. 105
Single Malt

Tullamore Dew Irish Whiskey kr. 55

Canadian Club kr. 55

Jack Daniels kr. 45

Cognac / Calvados

3 cl.

Martell VS kr. 45

Martell VSOP kr. 55

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