

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 MARCH



### Pizza Bianca del Bosco

kr. 155

Fior di latte, flavourful salsiccia, creamy gorgonzola, sautéed leek and roasted walnuts combined in an elegant, nutty and spicy combination

### Minestrone

kr. 85

Classic Italian vegetable soup served with focaccia

## Moules Frites



### Bretagne

kr. 205

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

## The chef recommends

### Spaghetti Cozze alla Marinara

kr. 189

Mussels, tomato sauce, white wine, garlic, chili, parsley

### Spaghetti al Polpette e Pomodoro

kr. 190

Juicy meatballs, tomato sauce, Grana Padano, parsley

### Fish burger

kr. 199

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

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

kr. 155

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

### Poke Bowle

kr. 160

Cous Cous / edamame / mango / sushi ginger / cauliflower / cucumber / peanuts / radishes / Red pointed cabbage salad / Avocado / hummus / carrots / pea and beetroot sprouts

#### Add-ons for Poke bulgur bowl:

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

## 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 Venticina

## A small snack in advance

### Large green Nocellara olives

kr. 45

### Peanuts

kr. 35

### Tortilla-Chips gratiniert med

### Cheddarost, Chunky Tomatensalsa

kr. 99

## Cocktails of the month

### Mohamed recommends

### Green Capri

kr. 90

Vodka, Limoncello, sugar syrup, basil, egg foam, Danish water

### Negroni sour

kr. 110

GinMG, Campari, Red Vermouth, lime juice, sugar syrup

## 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

### 2017 Cabernet Sauvignon,

### Experience Reserve

kr.115 / kr.495

### Napa Valley, USA

92% Cabernet Sauvignon, 6% Merlot, 2% Malbec

Deep garnet-purple colour, spicy fruit and plum pudding. Full-bodied and a good amount of black fruit with a refreshing herbal lift on the finish.

## Save the date

✓ EASTER SPECIALITIES

2-6.4.26



Vegan



Vegetarian



Gluten free

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

# Lunch menu

Monday to Sunday from 11:30 - 14:30 (last order at 14:15)

## 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

## Temptations

**Tapas dish** kr. 199  
Min. 2 persons - price per person

**Twist rejer** kr. 110  
Prawns baked in fillo dough, coriander, sweet chilli dressing, lime

**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 Salsiccia e Stracchino** kr. 85  
Tuscan pork sausage, Parma ham, stracchino cheese - gratinated

**Tomato bruschetta with pesto**  kr. 85

## Salads

Served with homemade focaccia

**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

## Specialità

**Salmone al Sole** kr. 255  
Oven-baked salmon on carrot purée, topped with grapefruit and dill salsa and served with coarse, Dijon mustard sauce and crushed potatoes - fresh, tangy and light as sunshine

**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 Genovese**  kr. 195  
With basil pesto, cream, parmesan. Topped with sun-dried tomatoes, parmesan Flakes and pea sprouts. (vegetarian)

**Optional extras:**  
Fried chicken tenderloin - kr.45

**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

**Mushroom Risotto** kr. 195  
With Karl Johan mushrooms, chanterelles, Grana Padano

**Lasagne Bolognese** kr. 185  
With Grana Padano

## 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  
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)

Sunday from 11:30 - 14:30 / 17:00-20:00 (Last order at 14:15 / 19:40)



## Le Pizze Tradizionali

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

- |   |         |   |         |
|---|---------|---|---------|
| <b>1 - Margherita</b>   | kr. 105 | <b>10 - Calzone</b>   | kr. 150 |
| Tomato sauce, mozzarella Fior di latte, oregano basil and olive oil   |         | Folded pizza with mozzarella Fior di latte, ham, stone mushroom   |         |
| <b>2 - Piccante</b>   | kr. 135 | On the side: tomatosauce, rucola, cherry tomatoes, Grana Padano and balsamic glace  |         |
| Tomato sauce, mozzarella Fior di latte, spicy salami, scamorza and olives   |         | <b>11 - Marinara</b>  | kr. 95  |
| <b>3 - Patate e guanciale *</b>   | kr. 135 | Tomato sauce, garlic, oregano, basil, and olive oil   |         |
| Mozarella, Fior di latte potatoes, rosemary, scamorza, guanciale (air dried pork jaw)   |         | <b>12 - Calabrese</b>   | kr. 150 |
| <b>4 - La Vegetale</b>  | 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            |         | <b>13 - Ceasar's</b>  | kr. 150 |
| <b>5 - La Vegana</b>  | 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   |         | <b>14 - Tagliata e Tartufo</b>  | kr. 160 |
| <b>6 - Cotto e funghi</b>   | 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  |         | <b>15 - Torve-Hallen</b>  | kr. 160 |
| <b>7 - Pizza Quattro Formaggi</b>   | 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  |         | <b>16 - Pizza Red Devil</b>   | kr. 150 |
| <b>8 - Maiala *</b>   | kr. 150 | Tomato sauce, nduja sausage, chilli salsiccia, ventrecina salami, fresh chilli, sirachia                                    |         |
| Tomato sauce, mozzarella Fior di latte, ham, pickled red onions, spicy salami, guanciale (air dried pork jaw*) and fresh chilli |         | <b>18 - Don Pablo *</b>   | kr. 160 |
| <b>9 - Parma</b>  | kr. 160 | Mozzarella Fior di latte, blue cheese, guanciale (air dried pork jaw*), Salsiccia Toscana, garlic sprouts og balsamic glace |         |
| 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:<br>Aioli, Chefs Chili Mayo, Truffle Mayo | kr. 29 |

## Pizza for kids

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



Vegan



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**TORVE-HALLEN**

Urban gastronomi, gode råvarer og eksklusive specialiteter.

# 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)



## Starters

### Tapas dish

Min. 2 persons - price per person

### Twist rejer

Prawns baked in fillo dough, coriander, sweet chilli dressing, lime

### Vitello Tonnato

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

### Carpaccio di Manzo e Tartufo

Beef, fresh truffle, rocket and Parmesan cheese

### Portion of Pommes Frites

Chef's chilly-mayo - 29 kr.

### Bruschetta Salsiccia e Stracchino

Tuscan pork sausage, Parma ham, stracchino cheese - gratinated

### Tomato bruschetta with pesto

### Tuna Tartare

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



## Salads

Served with homemade focaccia

### Torve-Hallen salad

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

### Torve-Hallen "Crispy Caesar"

Breaded chicken thighs, caesar dressing, croutons and Grana Padano

### Nordic

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

### Crispy NO Chicken breaded

Salad, house mango-chili dressing, semi-dried tomatoes, sprouts

### Torve-Hallen Feta

Salad, plant-based feta, house dressing, olives, pumpkin oil from Austria, kernels and sprouts

### Little Torve-Hallen

Small side salad for your main dish

## Pasta & Risotto

### Pasta de la Casa - Oven baked Rigatoni

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

### Spaghetti Chitarra

In bolognese sauce, Grana Padano

### Rigatoni Genovese

With basil pesto, cream, parmesan. Topped with sun-dried tomatoes, parmesan Flakes and pea sprouts. (vegetarian)

#### Optional extras:

Fried chicken tenderloin - kr.45

### Tortelloni

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

### Ravioli filled with seafood - Bangkok style

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

### Mushroom Risotto

With Karl Johan mushrooms, chanterelles, Grana Padano

### Lasagne Bolognese

With Grana Padano

## Specialità

### Salmone al Sole

Oven-baked salmon on carrot purée, topped with grapefruit and dill salsa and served with coarse, Dijon mustard sauce and crushed potatoes - fresh, tangy and light as sunshine

### Pollo al Gorgonzola

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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# 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 barbecue

Our grilled dishes are served with herb butter, along with roasted San Marzano tomatoes and Pimento 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)

**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?

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



Vegan



Vegetarian



Gluten free

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# Desserts & hot drinks

## Desserts

<b>Crème brûlée</b>	kr. 78
<b>Chocolate mousse</b>	kr. 72
<b>Dessert of the day</b> With a scoop of ice cream – ask your waiter for options	kr. 75
<b>Tiramisu</b>	kr. 75
<b>Affogato</b> Double espresso with 1 scoop of vanilla ice cream	kr. 72
<b>Belgian waffle</b> With prune compote and Kastberg's gourmet vanilla ice cream	kr. 90
<b>Profiterol</b> Kastberg's Gourmet Pistachio ice cream, chopped pistachios, chocolate sauce	kr. 99
<b>Torve-Hallens variation of Cheese</b>	kr. 89
<b>Pizza La Stella</b> With Nutella and fresh fruits	kr. 130
<b>Recommended accessory</b> 1 scoop of vanilla ice-cream	kr. 35

## Ice desserts

With Kastbergs Gourmet ice-cream

<b>TH Blackberry Special</b> 3 scoops of vanilla ice cream, Caloric Punch marinated blackberries, canduccini crunch, whipped cream	kr. 85
<b>COUP Denmark</b> 3 scoops of vanilla ice-cream with chocolate sauce and wipped crem	kr. 85
<b>Bananasplit</b> 1 scoop of vanilla ice-cream, 2 scoops of banana split, banana, whipped cream, chocolate sauce and waffle	kr. 85
<b>Lemon sorbet med Cava</b> 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.

## Coffee

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

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

2024 - Sicily, Italy, 60% Catarratto, 40% Viognier  
Full-bodied, fresh and minerally with lovely fruitiness of peaches, citrus and light flora

kr. 69 / 320

#### Cuvée 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 Limoncello 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

2023 - 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

#### Cuvée Rose, Weingut Münzenrieder

2024 - Neusiedlersee - Austria

Zweigelt, Merlot, St. Laurent, Cabernet Sauvignon, Cabernet Franc. Red berry mix, nicely fruity, very refreshing on the palate, the acidity is well integrated

kr. 69 / 320

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# 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 CO<sub>2</sub> emissions and environmental impact from plastic. In return, it gives us the highest quality of filtered water.

**70cl Espoir Water** kr. 40

Choose between still or sparkling

**Free Espoir Water** (pice per person) kr. 25

Choose between still or sparkling



Vegan



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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



Vegan



Vegetarian



Gluten free

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

# Drinks

## Liqueur

3 cl.

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

## Grappa

3 cl.

<b>Grappa Marolo di Barolo Bussia (Klar) 45%</b>	kr. 76
The taste is soft but rich in flavor with a nice, floral aroma	
<b>Grappa Marzadro "Le Dic Otto Lune" 41%</b>	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	
<b>Grappa Marzadro Giare Affinata Gewürztraminer 41%</b>	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

<b>Moscow Mule, 4 cl.</b>	kr. 95
Stumbras, lime, mint leaves, Ginger Beer	
<b>White Russian, 3/3 cl.</b>	kr. 75
Stumbras, Kahlua, cream	
<b>Espresso Martini, 4/2 cl.</b>	kr. 95
Stumbras, Kahlua, espresso, vanilla syrup	

## TH SPECIAL

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

## Gin

<b>GT - Hendrick's Gin, 4 cl.</b>	kr. 99
Cucumber, pink peppercorn, Fever Tree Indian Tonic	
<b>GT - Monkey 47 Gin, 4 cl.</b>	kr. 115
Lemon, Fever Tree Indian Tonic Water	
<b>GT - Gin Mare, 4 cl.</b>	kr. 99
Rosemary, Fever Tree Mediterranean Tonic	
<b>GT - MG Gin, 4 cl.</b>	kr. 90
Lemon, Fever Tree Indian Tonic Water	
<b>Gin Hass, 4 cl.</b>	kr. 95
GINMG, lime, lemon, mango syrup	
<b>Negroni, 3 - 3/3 cl.</b>	kr. 95
GINMG, Campari, Red Vermouth, orange peel	
<b>Negroni Sour</b>	kr. 110
GinMG, Campari, Red Vermouth, lime juice, sugar syrup	
<b>Tom Collins, 4 cl.</b>	kr. 95
GINMG, lemon juice, simple syrup, soda water, lemon slice	

## Rom

<b>Dark &amp; Stormy, 4 cl.</b>	kr. 95
Havana Rum, lime, Angostura, Ginger Beer	
<b>Mojito, 5 cl.</b>	kr. 99
Santissima Trinidad, simple syrup, lime, mint leaves, sparkling water.	
<b>Cuba Libre, 4 cl.</b>	kr. 90
Santissima Trinidad, lime juice, cola, lime slices	

## Whisky

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

## Mocktail

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

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# 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