

Nørre Havnegade 28
6400 Sønderborg,
Danmark

November/December News

Explore high-quality ingredients and delicious specialties.

OPEN

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

EATEN IN NOVEMBER AND DECEMBER



Pizza Red Devil

Tomato sauce, nduja sausage, chilli salsiccia, ventrecina salami, fresh chilli, sirachia

kr. 150

Pizza Buon Natale

Mozzarella Fior di Latte, Scamorza, Duck Confit, red cabbage, pumpkin chutney, mulled wine reduction, thyme, pomegranate seeds

kr. 199

Hokkaido pumpkin soup

With curry, bacon, Austrian pumpkin oil, pumpkin seeds, crème fraîche, parsley

kr. 85

Classic Rice / Almond Christmas dessert

With warm cherry sauce

kr. 95

Mussels and Chips



Bretagne

Steaming mussels, cider, cream, carrots, onions, chives, fries, aioli

kr. 205

The chef recommends

Spaghetti alle Vongole (cockles)

in mussel sauce made with white wine, garlic, chilli and fresh parsley.

kr. 189

Spaghetti al Pomodoro

Tomato sauce, Grana Padano cheese, basil

kr. 175

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

Marinated bulgur, cabbage salad, seasonal vegetables, avocado, hummus

kr. 155

Add-ons for Poke bulgur bowl:

- Warm smoked salmon / pickled red onions
- Breaded chicken thighs / caesar style

kr.40
kr.40

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

Foccacia sandwich

kr. 85

Basil pesto, lettuce, tomato, buffalo mozzarella

Choose between:

Parma ham - Cotto (cooked ham) - Salami Ventricina

A small snack in advance

Large green Nocellara olives

kr. 45

Peanuts

kr. 35

Tortilla-Chips gratiniert med Cheddarost, Chunky Tomatensalsa

kr. 99

For the cold days

White Mulled Wine

With raisins marinated in white port and almonds

kr. 89

Blackcurrant Winter Symphony

A delicious heart-warming drink without alcohol, with raisins and almonds

kr. 75

Cointreau Hot - The Orange Chocolate

Cointreau 3 cl + hot chocolate + whipped cream

kr. 85

The good drops

Paul recommendations

White wine

2018 Sebastian A. Weingut

0,15 l / 0,75 l

S.A.Prüm Wehlen

kr.85 / kr.380

Mosel, Germany

Riesling - semi-dry

Beautiful minerality with a full-bodied acidic edge and notes of candied lemon, apples, and a slight exotic touch of fruit sweetness in the aftertaste.

Red wine

2018/19 Amarone Le Calendre

DOC Classico

kr.165 / kr.790

Veneto, Italy

Corvina, Rondinella, Molinara

Lots of ripe fruit, a note of dark cherries and herbs in the taste, which is long and persistent. It is an elegant, powerful Amarone without any forced sweetness.

Save the date

Closed for Christmas from 22.12.25 - 8.1.26



Lunch menu

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

Only for lunch

"Stjernes kud" (Shooting Star)

With two breaded and one steamed fish fillet. Served with cold water prawns and green asparagus.

kr. 210

"Pariserbøf" (Fried Beef Tartare)

Approx. 200g. with bread, pickles and poached egg

kr. 189

Temptations

Christmas Tapas dish

Min. 2 persons - price per person

kr. 220

Twist rejer

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

kr. 110

Vitello Tonnato

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

kr. 135

Carpaccio Cipriani

Cipriani sauce, Grana Padano flakes, rucola

kr. 135

Portion of Pommes Frites

Chef's chilly-mayo - 29 kr.

kr. 56

Bruschetta with beetroot marinated salmon and wasabi dressing

kr. 99

Tomato bruschetta with pesto

kr. 85

Salads

Served with homemade focaccia

Torve-Hallen salad

Salad, dressing of the house, pumpkin oil from Austria, artichokes, olives, pickled peppers, kernels and sprouts

kr. 99

Torve-Hallen "Crispy Caesar"

Breaded chicken thighs, caesar dressing, croutons and Grana Padano

kr. 166

Nordic

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

kr. 166

Crispy NO Chicken breaded

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

kr. 155

Torve-Hallen Feta

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

kr. 149

Little Torve-Hallen

Small side salad for your main dish

kr. 55

Specialità

Braised lamb shank

Rich sauce, roasted root vegetables and mashed potatoes

kr. 245

Confit duck leg with duck sauce

Pearl onions, bacon, red cabbage, mashed potatoes

kr. 235

Sea bass fillet stuffed with panko, pistachios and sun-dried tomatoes

Mediterranean vegetables with tomato sauce, roasted rosemary potatoes

kr. 280

Pasta & Risotto

Pasta de la Casa – Oven baked Rigatoni

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

kr. 205

Spaghetti Chitarra

In bolognese sauce, Grana Padano

kr. 185

Rigatoni Genovese

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

kr. 195

Optional extras:

NEW: Fried chicken tenderloin - kr.45

Tortelloni

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

kr. 205

Ravioli filled with seafood – Bangkok style

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

kr. 210

Mushroom Risotto

With Karl Johan mushrooms, chanterelles, Grana Padano

kr. 195

Lasagne Bolognese

With Grana Padano

kr. 185

Burgers

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

Burger *

- ca. 200g.

kr. 185

Double burger *

- ca. 400g.

kr. 215

Burger with breaded chicken breast *

- ca 125g.

kr. 165

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)

- ca. 190g.

kr. 179

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

Crispy NoChicken

- ca. 90g.

kr. 165

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

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

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)

01 - Marinara

Tomato sauce, garlic, oregano, basil, and olive oil

kr. 95

02 - La Vegana

Tomato sauce, grilled eggplants, bell peppers and courgetti, garlic oil

kr. 120

1 - Margherita

Tomato sauce, mozzarella, oregano basil and olive oil

kr. 105

2 - Piccante

Tomato sauce, mozzarella, spicy salami, scamorza and olives

kr. 135

3 - Patate e guanciale *

Mozzarella, potatoes, rosemary, scamorza, guanciale (air dried pork jaw)

kr. 135

4 - La Vegetale

Tomato sauce, mozzarella, grilled eggplant, grilled courgetti, grilled bell peppers and pesto genovese

kr. 140

6 - Cotto e funghi

Tomato sauce, mozzarella, cooked ham, mushrooms and parsley / garlic oil

kr. 135

7 - Pizza Quattro Formaggi

Fior di latte mozzarella, grana padano, scamorza, gorgonzola

kr. 150

8 - Maiala *

Tomato sauce, mozzarella, ham, pickled red onions, spicy salami, guanciale (air dried pork jaw*) and fresh chilli

kr. 150

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

Extra's for your pizza

Prosciutto Crudo Nazionale / 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

9 - Parma

Tomato sauce, mozzarella, rucola, Prosciutto Crudo Nazionale, Grana Padano, fresh truffle and truffle oil

kr. 160

10 - Calzone

Folded pizza with mozzarella, ham, stone mushroom

kr. 150

On the side: tomatosauce, rucola, cherry tomatoes, Grana Padano and balsamic glaze

12 - Calabrese

Tomato sauce, smoked mozzarella, nduja (chilli salami sausage), Salsiccia, pickled red onions

kr. 150

13 - Ceasar's

Mozzarella, potatoes with rosemary, mixed salad, breaded chicken, Ceasar's dressing

kr. 150

14 - Tagliata e Tartufo

Tomato sauce, mozzarella, sliced beef, pickled red onions, fresh truffle and truffle oil

kr. 160

15 - Torve-Hallen

Mozzarella, basil pesto, rucola, Prosciutto Crudo Nazionale **or** bresaola, buffalo mozzarella D.O.P., cherry tomatoes

kr. 160

18 - Don Pablo *

Mozzarella, blue cheese, guanciale (air dried pork jaw*), Salsiccia Toscana, garlic sprouts og balsamic glaze

kr. 160

Pizza for kids

30 - Sausage and Pommes

Tomatoes, mozzarella, sausages and pommes

kr. 75

31 - Margherita

Tomatoes, mozzarella

kr. 69

32 - Cotto

Tomatoes, mozzarella and ham

kr. 75

33 - Salame

Tomatoes, mozzarella and mild salami

kr. 75

34 - Ananas

Tomatoes, mozzarella cooked ham with ananas

kr. 75



Vegan



Vegetarian



Gluten free

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TORVE-HALLEN
Urban gastronomi, gode råvarer og velkomne 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

Christmas 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 Cipriani

Cipriani sauce, Grana Padano flakes, rucola

Portion of Pommes Frites

Chef's chilly-mayo - 29 kr.

Bruschetta with beetroot marinated salmon and wasabi dressing

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, pumpkin oil from Austria, artichokes, olives, pickled peppers, 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 Ventrèche 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:

NEW: 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

Braised lamb shank

Rich sauce, roasted root vegetables and mashed potatoes

Confit duck leg with duck sauce

Pearl onions, bacon, red cabbage, mashed potatoes

Sea bass fillet stuffed with panko, pistachios and sun-dried tomatoes

Mediterranean vegetables with tomato sauce, roasted rosemary potatoes



Vegan



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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)

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 Pimiento 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?

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Vegan



Vegetarian



Gluten free

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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 prune compote and Kastberg's gourmet vanilla ice cream	kr. 90
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

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

Coffee

	Lille/Stor
Espresso	kr. 33 / 38
Espresso Macchiato	kr. 34 / 39
Cortado	kr. 42
Flat White	kr. 40 / 45
Cappuccino	kr. 40 / 45
Café Latte	kr. 42 / 49
Latte Macchiato	kr. 38 / 46
Americano	kr. 37 / 42
Filterkaffe Refill 18 kr.	kr. 32 / 39

SIRUP TIL DIN KAFFE

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

Get your coffee served to another level...

Ekstra shot espresso	kr. +14
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

2023 - 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 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

2023 - 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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TORVE-HALLEN
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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 CO₂ emissions and environmental impact from plastic. In return, it gives us the highest quality of filtered water.

70cl Esprit Water kr. 40

Choose between still or sparkling

Free Esprit Water (price per person) kr. 25

Choose between still or sparkling



Vegan



Vegetarian



Gluten free

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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

- Don't Worry - Non-alcoholic Christmas beer**  kr. 75
500 ml. Dark brown ale with rich body, dark chocolate, pine needles and citrus
- San Miguel 0% pilsner** 250 ml. kr. 40
- 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%** 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



- Mørk Guld Jul - Christmas beer 5,7** kr. 75
500 ml. Spicy Christmas flavour with orange peel and dry hops
- 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 Rochefort, 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



- ØKO Svaneke Christmas beer 5,7%** kr. 48/69
250/400 ml.
A nutty brown lager characterised by caramel, alcohol and hops. Its full body is achieved through the use of dark caramel malt, which adds crispness and slightly roasted nuances. Subtle sweetness balances with the hops in the aftertaste.
- 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
- Radler** 400 ml. kr. 69
½ San Miguel ½ Sprite Zero



Vegan



Vegetarian



Gluten free

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

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

Drinks

Liqueur

3 cl.		
Limoncello Di Capri		kr. 45
Cointreau		kr. 55
Baileys		kr. 45
Southern Comfort		kr. 55
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 2025	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 wa- ter, lemon slice	

Rum

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, sim- ple 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	

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

Glenmorangie 18 year, Highland kr. 135
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