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

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

Torve-Hallen is moving

Dear guest,

Torve-Hallen is moving to Kastanie Allé 9A in Sønderborg. Our last day open at the harbour is 31 December 2026, and we expect to reopen in mid-February 2027. So it's not goodbye, but see you again.

Thank you for 10 great years! Follow the move on Facebook and Instagram, and feel free to write to us with your wishes for the new premises. Come by before we close.

Paul & the team

New Year's Eve 2026

Thursday, 31 December · 7:00 pm-1:00 am

Includes welcome drink, finger food, 4-course menu, unlimited wine pairing, coffee & kransekage (Danish almond cake), New Year's decorations and a glass of champagne to toast at midnight.

Save the date - Save the date -

Price per person
kr. 1800

EATEN IN NOVEMBER/DECEMBER

Pizza Buon Natale kr. 199
Mozzarella Fior di Latte, Scamorza, Duck Confit, red cabbage, pumpkin chutney, mulled wine reduction, thyme, pomegranate seeds

Hokkaido pumpkin soup kr. 85
Bacon, mushrooms, Austrian pumpkin seed oil, crème fraîche, parsley

Christmas dessert –ris alamande kr. 110
Tuiles, warm cherry sauce, cinnamon ice cream

For the cold days

White Mulled Wine kr. 89
With raisins marinated in white port and almonds

Blackcurrant Winter Symphony kr. 75
A delicious heart-warming drink without alcohol, with raisins and almonds

Cointreau Hot – The Orange Chocolate kr. 85
Cointreau 3 cl + hot chocolate + whipped cream

The chef recommends

Tagliatelle Primavera kr. 180
Green asparagus, baby broccoli, garlic, bell pepper, yeast flakes, squash, olive oil, Grana Padano

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. 165
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 bowle:
- Breaded chicken thighs / ceasar salad kr. 45
- Warm smoked salmon / picled red onions kr. 50

Moules Frites

Bretagne kr. 210
Steaming mussels with cider, cream, carrots, on-

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

2023 Valpolicella Ripasso Superiore Cá Vendri
Veneto, Italy kr. 95 / kr. 450

Corvina, Rondinella, Molinara
Classically rich, dark and full-bodied, with clear notes of black cherries, bitter chocolate and slightly oriental spices.

Vegan Vegetarian Gluten free

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

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Lunch menu

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

Only for lunch

"Stjerneskud" (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

Christmas Tapas dish kr. 220
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. 95

Salads

Torve-Hallen salad kr. 60 / kr. 105
Mixed leaf salad, fresh and pickled vegetables, house dressing, pumpkin seed oil from Austria, seeds and sprouts

Torve-Hallen "Crispy Caesar" kr. 169
Breaded chicken thighs, caesar dressing, croutons and Grana Padano

Nordic kr. 169
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

Specialitá

Braised lamb shank kr. 250
Hearty sauce, roasted root vegetables and mashed potatoes

Confit duck leg kr. 245
Forest mushroom sauce, mashed potatoes, homemade red cabbage, forest berry chutney

Crispy fried weever fish kr. 210
On a silky-smooth purée of parsley root, celery and fennel, finished with balsamic glaze and fresh, crisp salad

Pasta & Risotto

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

Spaghetti Chitarra kr. 185
In bolognese sauce, Grana Padano

Tortelloni kr. 215
Filled with stone-mushrooms in a truffle sauce, fresh truffle and Grana Padano

Lasagne Bolognese kr. 185
With Grana Padano

Risotto Rosa kr. 205
Warm-smoked salmon, beetroot, lemon, Grana Padano with garlic, parsley

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, tomato, 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, tomato 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

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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)

1 - Margherita kr. 105
Tomato sauce, mozzarella Fior di latte, oregano basil and olive oil

2 - Piccante kr. 140
Tomato sauce, mozzarella Fior di latte, spicy salami, scamorza and olives

3 - Patate e guanciale * kr. 140
Mozarella, Fior di latte potatoes, rosemary, scamorza, guanciale (air dried pork jaw)

4 - La Vegetale kr. 145
Tomato sauce, mozzarella Fior di latte, grilled eggplant, grilled courgetti, grilled bell peppers and pesto genovese

5 - La Vegana kr. 125
Tomato sauce, grilled eggplants, bell peppers and courgetti, garlic oil

6 - Cotto e funghi kr. 140
Tomato sauce, mozzarella Fior di latte, cooked ham, mushrooms and parsley / garlic oil

7 - Pizza Quattro Formaggi kr. 155
Fior di latte mozzarella, grana padano, scamorca, gorgonzola

8 - Maiala * kr. 150
Tomato sauce, mozzarella Fior di latte, ham, pickled red onions, spicy salami, guanciale (air dried pork jaw*) and fresh chilli

9 - Parma kr. 165
Tomato sauce, mozzarella Fior di latte, rucola, Parma ham, Grana Padano, fresh truffle and truffle oil

10 - Calzone kr. 150
Folded pizza with mozzarella Fior di latte, ham, stone mushroom
On the side: tomatosauce, rucola, cherry tomatoes, Grana Padano and balsamic glace

11 - Marinara kr. 95
Tomato sauce, garlic, oregano, basil, and olive oil

12 - Calabrese kr. 150
Tomato sauce, smoked mozzarella, nduja (chilli salami sausage), Salsiccia, pickled red onions

13 - Ceasar's kr. 155
Mozzarella Fior di latte, potatoes with rosemary, mixed salad, breaded chicken, Ceasar's dressing

14 - Tagliata e Tartufo kr. 165
Tomato sauce, mozzarella Fior di latte, sliced beef, pickled red onions, fresh truffle and truffle oil

15 - Torve-Hallen kr. 165
Mozzarella Fior di latte, bazil pesto, rucola, Parma ham **or** bresaola, buffalo mozzarella D.O.P., cherry tomatoes

16 - Pizza Red Devil kr. 155
Tomato sauce, nduja sausage, chili salsiccia, ventrecina salami, fresh chili, sirachia

18 - Don Pablo * kr. 160
Mozzarella Fior di latte, blue cheese, guanciale (air dried pork jaw*), Salsiccia Toscana, garlic sprouts og balsamic glace

*** 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. 18
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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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 kr. 220
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. 95

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. 105
Salad, dressing of the house, pumpkinoil from Austria, artichokes, olives, pickled pepers, kernels and sprouts

Torve-Hallen "Crispy Caesar" kr. 169
Breaded chicken thighs, caesar dressing, croutons and Grana Padano

Nordic kr. 169
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. 60
Small side salad for your main dish

Pasta & Risotto

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

Spaghetti Chitarra kr. 185
In bolognese sauce, Grana Padano

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

Lasagne Bolognese kr. 185
With Grana Padano

Risotto Rosa kr. 205
Warm-smoked salmon, beetroot, lemon, Grana Padano with garlic, parsley

Specialitá

Braised lamb shank kr. 250
Hearty sauce, roasted root vegetables and mashed potatoes

Confit duck leg kr. 245
Forest mushroom sauce, mashed potatoes, homemade red cabbage, forest berry chutney

Crispy fried weever fish kr. 210
On a silky-smooth purée of parsley root, celery and fennel, finished with balsamic glaze and fresh, crisp salad

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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. 245
Approx. 300g. (Danish Country Pig)

Lamb crown kr. 360
Approx. 275g. (New Zealand)

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

Rib Eye Steak kr. 365
Approx. 275g. (Danish heifer)

Side orders

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

Truffle sauce and fresh truffle kr. 69

Little Torve-Hallen kr. 60
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

Allergy?

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Kids Menu (0-14 years)

Pasta Bolognese kr. 90

Chicken nuggets with French fries kr. 85

Burger - approx. 100g. kr. 115
Served with salad, cheese, dressing of the house, sprouts, French fries

Burger with breaded chicken breast kr. 115
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, tomato, 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, tomato 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

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Desserts & hot drinks

Desserts

Creme brûlée kr. 78

Chocolate mousse kr. 75

Dessert of the day kr. 75
With a scoop of ice cream - ask your waiter for options

Tiramisu kr. 75

Affogato kr. 72
Double espresso with 1 scoop of vanilla ice cream

Belgian waffle kr. 95
With plum compote and Kastbergs gourmet vanilla ice cream

Profiterol kr. 99
Kastberg's Gourmet Pistachio ice cream, chopped pistachios, chocolate sauce

Torve-Hallens variation of Cheese kr. 89

Pizza La Stella kr. 130
With Nutella and fresh fruits

Recommended accessory kr. 35
1 scoop of vanilla ice-cream

Christmas dessert –ris alamande kr. 110
Tuiles, warm cherry sauce, cinnamon ice cream

Ice desserts
With Kastbergs Gourmet ice-cream

TH Blackberry Special kr. 95
3 scoops vanilla ice cream, Caloric Punch marinated blackberries, candy amaretti crunch, whipped cream

COUP Denmark kr. 95
3 scoops of vanilla ice-cream with chocolate sauce and wipped crem

Bananasplit kr. 95
1 scoop of vanilla ice-cream, 2 scoops of banana split, banana, whipped cream, chocolate sauce and waffle

Lemon sorbet med Cava kr. 75
1 scoop with Cava

Ice-cream (served in a glas)

1 scoop	kr. 35
2 scoops	kr. 60
3 scoops	kr. 85
4 scoops	kr. 99

Ice-cream variations
Cinnamon, Vanilla, Peanut-caramel, Chocolate, Strawberry, Pistachio, Banana Split, Lemon Sorbet, Rhubarb Sorbet.

Coffee

	Lille/Stor
Espresso	kr. 33 / 46
Espresso Macchiato	kr. 35 / 46
Cortado	kr. 48
Flat White	kr. 40 / 48
Cappuccino	kr. 40 / 48
Café Latte	kr. 42 / 53
Latte Macchiato	kr. 42 / 49
Americano	kr. 38 / 45
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 kr. 72
Double espresso with 1 scoop of vanilla ice cream

Ice coffee kr. 58
With optional syrup

Hot cacao kr. 55
Served with whipped cream and mini froths

Cointreau Hot – The Orange Chocolate kr. 85
Cointreau 3 cl + hot chocolate + whipped cream

	Small / Large
Chai Latte	kr. 45 / 55
Fonte Grøn Te Chai Latte Vegan	kr. 45 / 55
Carstensens te	kr. 36
Irish Coffee - 3 cl. whisky	kr. 89
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 kr. 69 / 320
Parellada, Macabeo
The cava has fine persistent bubbles. It is crisp with an elegant fragrance and taste of green apples and citrus fruit.

Guy de Forez, Tradition kr. 115 / 680
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

White wine

Luma Bianco, Cantine Cellaro kr. 73 / 330
2025 - Sicily, Italy, 60% Catarratto, 40% Viognier
Full-bodied, fresh and minerally with lovely fruitiness of peaches, citrus and light flora

Cuvee V1, Weingut Münzenrieder kr. 73 / 330
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.

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 kr. 95
Aperol, cava, sparkling water, orange

Hugo kr. 78
Cava with elderflower syrup, mint, lime, sparkling water

Limoncello Spritz kr. 85
Limoncello, cava, sparkling water, lemon

Rabarber Spritz kr. 95
Rhubarb puré, cava, sparkling water

Campari Tonic kr. 88
4 cl Campari, Indian Tonic, orange

Red wine

Protocolo Red Organic kr. 73 / 330
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

Lifili Primitivo Salento, a6mani kr. 73 / 330
2023 - Primitivo - Apulia, Italy
Full-bodied, soft and rich with round tannins and notes of prunes, plum, rosemary and vanilla

Rosévin

Maison Marcelin kr. 73 / 330
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.

Wildflower Pinot Noir kr.73 / 330
2024 – Cramele Recaș – 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.

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. 64
Kiwi / Strawberry	kr. 64

Monin

Lemonade
350 ml.

Lemonade	kr. 45
Iced Tea Lemon	kr. 45
Lemonade / Pink Grape Fruit	kr. 45

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_2 emissions and environmental impact from plastic. In return, it gives us the highest quality of filtered water.

70cl Espoir Water Choose between still or sparkling	kr. 40
Free Espoir Water (pice per person) Choose between still or sparkling	kr. 25

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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. 68
330 ml. french cider with a taste of apples and pears

ØKO Chouette Cider Blond 5% kr. 68
330 ml. A perfect balance between sweetness, bitterness and acidity. A fresh brut with tart notes of crisp fruits.

Crabbie's 4% kr. 68
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. 45

Svaneke Don't Worry 0,5% kr. 69
500 ml. golden and unfiltered pale ale

Nøgne Ø Stripped Craft 0% kr. 68
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. 68
330 ml. IPA – refreshing with a pleasant fruit flavour

Draught Beer

ØKO Svaneke Christmas beer 5,7% kr. 48/72
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

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 IPA 7,5% kr. 68
330 ml. Rich in malt and bitterness, with a long aftertaste of fruit.

Nøgne Ø Brown Ale 4,5% kr. 68
330 ml. Ale with a hint of spicy hops and notes of chocolate

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. 65
330 ml. Pilsner from Jamaica, made from sugarcane

Trappist Rochefore, 9,2% kr. 69
330 ml. Ale with notes of coffee, chocolate, nuts, and stone fruit

Ebeltoft Gårdbryggeri, 4,7% kr. 68
330 ml. Helles Lager

Ebeltoft Gårdbryggeri, 5,9% kr. 68
330 ml. Wildflower IPA, noter 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.

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Drinks

liqueur 3 cl.

Limoncello Di Capri 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 is aged for 18 months 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.

Mocktail

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

Yuzu Paloma - Alcohol- free kr. 75
Le Fruit de Monin Yuzu, lime juice, Grape tonic

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

Porn Star Martini kr. 90
Vodka, vanilla syrup, lime juice, passion fruit purée

TH SPECIAL

TH Sunrise kr. 90
3 cl. Tequila, 2 cl. Cointreau, sugar syrup orange juice, Grenadine syrup

TH Summer 2026 kr. 90
Tequila, Limoncello, lime syrup, elderflower syrup, lime/mint

Yuzu Paloma kr. 95
Tequila, Le Fruit de Monin Yuzu, lime juice, Grape tonic

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

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

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. 55

Whisky

3 cl.

Aberlour 12 year, Speyside Single Malt	kr. 65
Laphroaig 10 year, Islay Single Malt	kr. 75
Alisa Bay Single Malt	kr. 105
Tullamore Dew Irish Whiskey	kr. 55
Canadian Club	kr. 55
Jack Daniels	kr. 45

Cognac / Calvados

3 cl.

Martell VS	kr. 55
Martell VSOP	kr. 65
Boulard - Grand Solage	kr. 65

Snaps / bitter

3 cl.

Rød Aalborg	kr. 42
Jubilæums Akvavit	kr. 50
Linie Akvavit	kr. 50
Nordguld	kr. 55
Gammel Dansk	kr. 42
1 enkelt	kr. 42
Sambuca Mollinari	kr. 48
Ramazotti	kr. 48
Averna	kr. 48

Vodka

3 cl.

Stumbras, Premium Organic	kr. 45

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