

Nørre Havnegade 28
6400 Sønderborg,
Danmark

April News

Explore high-quality ingredients and delicious specialties.

OPEN

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

NEWS IN APRIL



Pizza Primavera ✓

Mozzarella Fior di Latte, parmesan, green asparagus, courgette, peas, garlic, rocket, semi-dried tomatoes

Optional: Speck from Alto Adige

kr. 125 / 140

kr. 30,-

Mussels and Chips



Brittany ✓

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

kr. 175

The chef recommends

Buffalo mozzarella D.O.P. ca. 250g ✓

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

kr. 145

Poke bulgur bowl ✓

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

kr. 145

Add-ons for Poke bulgur bowl:

- Warm smoked salmon kr.40
- Fried chicken tenderloin kr.40
- 2 large wild Tiger Prawns kr.100

Sardines a l'huile d'olive et au citron sardines with lemon. can 69 g.

Absolutely fantastic and tasty sardines of the highest quality in olive oil and lemon. Served with home-baked focaccia, lemon and biodynamic butter from Naturmælk

kr. 98

A small snack in advance

Breaded chicken popcorn with dip

Choose your dip: aioli, chefs chili mayo, sweet chili sauce, truffle mayo (this dish is only served during kitchen opening hours)

kr. 65

Large green Nocellara olives

kr. 35

Peanuts

kr. 35

Tortilla chips

kr. 40

Tortilla chips with cheddar cheese

kr. 65

Chunky Tomato Salsa

kr. 18



Vegan



Vegetarian



Gluten free

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

Cocktails of the month

Pinky Ginish (mocktail)

kr. 85

Ginsh (non-alcoholic gin), lime juice, sugar syrup, grenadine, strawberry/mint tea

The good drops

Paul's recommendations

France

NV Guy de Forez, Tradition

Champagne

Glass 0,1L kr.90 / kr.570

Pinot Noir **Dosage:** 9 g/l. **First fermentation in:** Steel tank
Pure Pinot Noir from Les Riceys in the southernmost Champagne region. The champagne shows some fine red fruits, and the terroir makes it a little more subtle than powerful, as Pinot Noir in Champagne can be. Due to the fact that the champagne does not undergo malolactic fermentation, you will experience a nice fresh apple acidity

Austria

2022 Grüner Veltliner Von

kr.85/ 365

Stockstal Ecker

Wagram

Grüner Veltliner

Pure fresh fruit with classic notes of white pepper and green herbs. Very aromatic and full-bodied with a zingy acidity profile and a refreshing finish.

Germany

2018 Blauer Spätburgunder,

kr.105 / 430

Weingut Knipser

Pfalz

Pinot Noir

Powerful and juicy with abundant fine tannins and notes of raspberry, cherry, tobacco and espresso powder.

Save the date

✓ MOTHER'S DAY

12.5.24

✓ ORDER YOUR

BIRTHDAY DINNER

IN Torve-Hallen



Lunch menu

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

Only for lunch

“Stjernes kud” (Shooting Star) kr. 185

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

“Pariserbøf” (Fried Beef Tartare) kr. 175

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

Temptations

Tapas dish kr. 195

Min. 2 persons - price per person

Vitello Tonnato kr. 125

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

Carpaccio Cipriani kr. 135

Cipriani sauce, Grana Padano flakes, rucola

Portion of Pommes Frites kr. 49

Chef's chilly-mayo - 10 kr.

Bruschetta with beetroot marinated salmon and mustard dressing kr. 99

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 “Caesar” kr. 155

Grilled chicken thighs, caesar dressing, croutons and Grana Padano

Nordic kr. 155

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

Crispy NO Chicken breaded kr. 149

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

Specialities

Oven-baked salmon in creamy fish sauce kr. 225

With cold-water shrimp and capers, on green asparagus and fried potatoes

Braised lamb shank kr. 210

Delicious sauce, fried root vegetables and mashed potatoes

Tuscan chicken kr. 185

Chicken Suprême with tomato sauce, sun-dried tomatoes, grilled peppers, spinach, garlic, roasted rosemary potatoes

Pasta & Risotto

Spaghetti Chitarra kr. 165

In bolognese sauce, Grana Padano

Spaghetti Genovese kr. 175

With basil pesto, sun-dried tomato, capers, buffalo mozzarella, Grana Padano

Tortelloni kr. 185

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

Ravioli kr. 185

Filled with shellfish, fried tiger-prawns, lobster-sauce and Grana Padano

Tagliatelle Frutti di Mare kr. 185

Tiger prawns, vongole, mussels, calamari in white wine sauce with garlic, tomato, parsley

Risotto rosa kr. 185

Hot smoked salmon, beetroot, lemon, Grana Padano with garlic, tomato, parsley

Risotto Tartufo kr. 195

With truffle sauce, Grana Padano, roasted beech cap mushrooms and fresh truffle

Burgers

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

Burger - approx. 200 g. kr. 179

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

Double burger - approx. 400 g. kr. 198

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

Burger with breaded chicken breast kr. 158

Approx. 125 g. Served with salad, cheese, bacon, pickled red onions, cucumbers, homemade dressing, sprouts and French fries
Extra chicken breast approx. 125 gr - kr.30

Vegetarian burger (Soya) kr. 175

Approx. 190 g. Served with salad, cheese, home-pickled red onions and cucumbers, house dressing, sprouts, and French fries.

Crispy NoChicken, approx. 90 g. kr. 165

Extra patty at 90 g. - 30 kr.

Raw NoBeef, ca. 113 g. kr. 170

Extra patty at 113 g. - 36 kr.

Vegan spinach bun, salad, tomato, SHEDDA cheese, vegan coleslaw, pea sprouts, plant-based mayo, french fries.



Vegan



Vegetarian



Gluten free

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TORVE-HALLEN

Urban gastronomi, gode råvarer og velsmagende specialiteter.


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 - whole grain 
- (gluten-free +28kr)

	Price lunch / dinner
01 - Marinara 	kr. 85 / 95
Tomato sauce, garlic, oregano, basil, and olive oil	
02 - La Vegana 	kr. 105 / 120
Tomato sauce, grilled eggplants, bell peppers and courgetti, garlic oil	
1 - Margherita 	kr. 85 / 95
Tomato sauce, mozzarella, oregano basil and olive oil	
2 - Piccante	kr. 120 / 130
Tomato sauce, mozzarella, spicy salami, scamorza and olives	
3 - Patate e guanciale *	kr. 115 / 125
Mozzarella, potatoes, rosemary, scamorza, guanciale (air dried pork jaw)	
4 - La Vegetale 	kr. 115 / 130
Tomato sauce, mozzarella, grilled eggplant, grilled courgetti, grilled bell peppers and pesto genovese	
6 - Cotto e funghi	kr. 115 / 125
Tomato sauce, mozzarella, cooked ham, mushrooms and parsley / garlic oil	
8 - Maiala *	kr. 130 / 150
Tomato sauce, mozzarella, ham, pickled red onions, spicy salami, guanciale (air dried pork jaw*) and fresh chilli	

* 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. 40
All other products	kr. 15
NEW NEW NEW Choose your dip to the pizza: Aioli, Chefs Chili Mayo, Truffle Mayo	kr. 24

	Price lunch / dinner
9 - Parma	kr. 135 / 150
Tomato sauce, mozzarella, rucola, Prosciutto Crudo Nazionale, Grana Padano, fresh truffle and truffle oil	
10 - Calzone	kr. 125 / 145
Folded pizza with mozzarella, ham, stone mushroom On the side: tomatosauce, rucola, cherry tomatoes, Grana Padano and balsamic glaze	
12 - Calabrese	kr. 125 / 145
Tomato sauce, smoked mozzarella, nduja (chilli salami sausage), Salsiccia, pickled red onions	
13 - Ceasar's	kr. 125 / 140
Mozzarella, potatoes with rosemary, mixed salad, breaded chicken, Ceasar's dressing	
14 - Tagliata e Tartufo	kr. 135 / 150
Tomato sauce, mozzarella, sliced beef, pickled red onions, fresh truffle and truffle oil	
15 - Torve-Hallen	kr. 130 / 150
Mozzarella, basil pesto, rucola, Prosciutto Crudo Nazionale or bresaola, buffalo mozzarella D.O.P., cherry tomatoes	
18 - Don Pablo *	kr. 130 / 150
Mozzarella, blue cheese, guanciale (air dried pork jaw*), Salsiccia Toscana, garlic sprouts og balsamic glaze	

Pizza for kids

30 - Sausage and Pommes	kr. 70
Tomatoes, mozzarella, sausages and pommes	
31 - Margherita 	kr. 69
Tomatoes, mozzarella	
32 - Cotto	kr. 75
Tomatoes, mozzarella and ham	
33 - Salame	kr. 75
Tomatoes, mozzarella and mild salami	
34 - Ananas	kr. 75
Tomatoes, mozzarella 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 kr. 195
Min. 2 persons - price per person

Vitello Tonnato kr. 125
Thinly sliced veal, tuna cream, capers, lemon, egg

Carpaccio Cipriani kr. 135
Cipriani sauce, Grana Padano flakes, rucolla

Bruschetta with beetroot marinated salmon and mustard dressing kr. 99

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 "Caesar" kr. 155
Grilled chicken thighs, caesar dressing, croutons and Grana Padano

Nordic kr. 155
Warm smoked salmon, mango-chili vinaigrette, pickled red onions and sprouts

Crispy NO Chicken breaded  kr. 149
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

Spaghetti Chitarra kr. 165
In bolognese sauce, Grana Padano


Spaghetti Genovese  kr. 175
With basil pesto, sun-dried tomato, capers, buffalo mozzarella, Grana Padano

Tortelloni  kr. 185
Filled with stone-mushrooms in a truffle sauce, fresh truffle and Grana Padano

Ravioli kr. 185
Filled with shellfish, fried tiger-prawns, lobster-sauce and Grana Padano

Tagliatelle Frutti di Mare kr. 185
Tiger prawns, vongole, mussels, calamari in white wine sauce with garlic, tomato, parsley

Risotto rosa kr. 185
Hot smoked salmon, beetroot, lemon, Grana Padano with garlic, tomato, parsley

Risotto Tartufo  kr. 195
With truffle sauce, Grana Padano, roasted beech cap mushrooms and fresh truffle

Specialities

Oven-baked salmon in creamy fish sauce kr. 225
With cold-water shrimp and capers, on green asparagus and fried potatoes

Braised lamb shank kr. 210
Delicious sauce, fried root vegetables and mashed potatoes

Tuscan chicken kr. 185
Chicken Suprême with tomato sauce, sun-dried tomatoes, grilled peppers, spinach, garlic, roasted rosemary potatoes



Vegan



Vegetarian



Gluten free

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.

Lamb crown kr. 330
Approx. 300 g. (New Zealand)

Beef tenderloin kr. 345
Approx. 225 g. (Uruguay)

Rib Eye Steak kr. 355
Approx. 300 g. (Uruguay)

Pork chop with handle kr. 220
Ca. 300g. Served with roasted peppers, squash, small potatoes and herb butter

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

Chef's chilly-mayo kr. 10

Kids Menu (0-14 years)

Pasta Bolognese kr. 75

Chicken nuggets with French fries kr. 69

Burger - approx. 100 g. kr. 99
Served with salad, cheese, dressing of the house, sprouts, French fries

Burger with breaded chicken breast kr. 99
Approx. 125 g. Served with salad, cheese, dressing of the house, sprouts, French fries

Torve-Hallen Burgere

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

Burger - approx. 200 gram kr. 179
Served with salad, cheese, bacon, home-pickled red onions and pickles, house dressing, sprouts, and French fries.

Double burger - approx. 400 gram kr. 198
Served with salad, cheese, bacon, home-pickled red onions and pickles, house dressing, sprouts, and French fries.

Burger with breaded chicken breast kr. 158
Approx. 125 g. Served with salad, cheese, bacon, pickled red onions, pickled, homemade dressing, sprouts and French fries
Extra chicken breast approx. 125 - kr.30

Vegetarian burger (Soya) ✓ kr. 175
Approximately 190 grams. Served with salad, cheese, home-pickled red onions and cucumbers, house dressing, sprouts, and French fries.

Crispy NoChicken, approx. 90 g. ✓ kr. 165
Extra patty at 90 g. - 30 kr.

Raw NoBeef, ca. 113 g. ✓ kr. 170
Extra patty at 113 g. - 36 kr.
Vegan spinach bun, salad, tomato, SHEDDA cheese, vegan coleslaw, pea sprouts, plant-based mayo, french fries.

Allergy?

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Vegan



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Gluten free

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

Dessertes & varme drikke

Desserts

Tiramisu	kr. 75
Creme brûlée	kr. 78
Belgian waffle With apple compote and apple sorbet	kr. 85
Cream puff Kastberg's Gourmet Pistachio ice cream, chopped pistachios, chocolate sauce	kr. 88
Chocolate mousse	kr. 68
Dessert of the day With a scoop of ice cream – ask your waiter for options	kr. 75
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

COUP Denmark	kr. 85
3 scoops of vanilla ice-cream with chocolate sauce and whipped cream	
Bananasplit	kr. 85
1 scoop of vanilla ice-cream, 2 scoops of banana split, banana, whipped cream, chocolate sauce and waffle	
Lemon sorbet med Cava	kr. 65
1 scoop with Cava	
Torve-Hallen Special	kr. 90
3 scoops of vanilla ice cream, rum-soaked raisins, whipped cream, candied ginger, coffee sprinkle, caloric punch	
Ice-cream (served in a glas)	
1 scoop	kr. 35
2 scoops	kr. 49
3 scoops	kr. 65
4 scoops	kr. 79

Ice-cream variations

Vanilla, peanut-caramel, chocolate, strawberry bananasplit, lemonsorbet, pistachio

Coffee

	Lille/Stor
Espresso	kr. 25 / 35
Espresso Macchiato	kr. 29 / 38
Cortado	kr. 39
Flat White	kr. 36 / 42
Cappuccino	kr. 40 / 45
Café Latte	kr. 40 / 49
Latte Macchiato	kr. 38 / 46
Americano	kr. 35 / 38
Filterkaffe Refill 12 kr.	kr. 26 / 32

SIRUP TIL DIN KAFFE

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

Get your coffee served to another level...

Ekstra shot espresso	kr. +10
Get your coffee made on oatmilk or peas (We also serve lactose-free milk)	kr. +6

Specials

Affogato	kr. 60
Double espresso with 1 scoop of vanilla ice cream	
Ice coffee	kr. 50
With optional syrup	
Hot cacao	kr. 55
Served with whipped cream and mini froths - Choose between: classic/ coconut/ orange and cinnamon/ hazelnut/ extra dark chocolate/ white chocolate	
Chai Latte	Small / Large kr. 45 / 55
Fonte Grøn Te Chai Latte	kr. 45 / 55
Vegan	
Carstensens te	kr. 36
Irish Coffee - 3 cl. whisky	kr. 85
Coffee "Lady GAGA" 2/2 cl.	kr. 89
Quality coffee from Have A Coffee mixed with 2 cl cognac / 2 cl amaretto, topped with whipped cream and caramel	

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TORVE-HALLEN

Urban gastronomi, gode råvarer og velsmagende specialiteter.

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. 65 / 320

Crepaux-Courtois, Blanc de Blancs

50% 2014 + 50% 2015, 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. 95 / 670

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. 90 / 570

Claude Cazals, Millésime, 2012

From the two Grand Cru towns of Oger and Le Mesnil-sur-Oger. The champagne has left on the yeast residue for 9 years. The champagne has a delicious round body, but at the same time has retained its freshness thanks to the 2012 vintage

Grapes: Chardonnay **Dosage:** 4 g/l. **First fermentation in:** Steeltanks

kr. 135 /



White wine

Luma Bianco, Cantine Cellaro

2022 - Sicily, Italy, 60% Catarratto, 40% Viognier Full-bodied, fresh and minerally with lovely fruitiness of peaches, citrus and light flora

kr. 65 / 290

Cuvee V1, Weingut Münzenrieder

2023 - 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. 65 / 290



Apéritif

Aperol Spritz

kr. 75

Hugo

Cava with elderflower syrup, mint, lime, sparkling water

kr. 68

Limoncello Spritz Limoncello DICAPRI

Limoncello, cava, sparkling water, lemon

kr. 75

Rabarber Spritz

Rhubarb puré, cava, sparkling water

kr. 75



Red wine

Protocolo Red Organic

2020 - 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. 65 / 290

Lifili Primitivo Salento, a6mani

2021 - Primitivo - Apulia, Italy

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

kr. 65 / 290



Rosé

Horgelus, Domaine Horgelus

2022 - Côtes de Gascogne - Merlot, Tannat, Cabernet Sauvignon, France

Charming rosé with a nice pleasant scent of red berries, aromatic and full-bodied taste with a suitable harmony between acidity and fruitiness

kr. 65 / 290

Zweigelt, Weingut Lustig

2022 - Niederösterreich - Blauer Zweigelt, Austria

Fresh and rounded with flavors of strawberries and other summer berries. Dry and fruity with a slight touch of sweetness

kr. 65 / 290

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.

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

Cold drinks



Soft drinks

250 ml.

Coca Cola	kr. 35
Coca Cola Zero	kr. 35
Sprite	kr. 35
Fanta	kr. 35
Orangina	kr. 35

Ebeltoft Gårdbruggeri

Soft drinks without concentrate and additives
250 ml.

Ginger and lemon	kr. 45
Lime and mint	kr. 45
Rhubarb	kr. 45
Raspberry	kr. 45

Snapple

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

Mango	kr. 48
Kiwi / Strawberry	kr. 48

Monin

Lemonade
350 ml.

Lemonade	kr. 40
Iced Tea Peach	kr. 40
Lemonade / Pink Grape Fruit	kr. 40

Tap water

In connection with other beverages,
water is free

Vibegaard

juice drinks without concentrate and additives
250 ml.

Elderflower drink	kr. 42
Blackcurrant	kr. 42
Gooseberry	kr. 42

Matcha Energy

Organic 
250 ml.

Ecologic Energy Drink	kr. 38
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Delicious and natural taste of mango, citrus,
and of course, matcha.

The GUTsy Captain

Vegan 
400 ml.

Kombucha raspberry	kr. 59
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Stevninggård Frugt & Bær

350 ml.

Applejuice	kr. 42
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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 Espoir Water	kr. 35
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Choose between still or sparkling

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



Vegan



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TORVE·HALLEN

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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. 62
330 ml. french cider with a taste of apples and pears

La Chouette 4,5% kr. 62
330 ml. french cider with a taste of apples

Crabbie's 4%  kr. 65
330 ml. Choose between:
Original Ginger Beer or Raspberry

Alcohol-free beer

San Miguel 0% pilsner 250 ml. kr. 40

Svaneke Don't Worry 0,5% kr. 65
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. 65
500 ml. round and soft taste, has a fine sweetness

Beavertown Lazer Crush 0,3% kr. 60
330 ml. bitterness known by IPA's, hints of lemon and grape



Specialøl på flaske

Weihenstephaner Dunkel 5,3% kr. 68
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. 69
500 ml. Taste of passion fruit, chocolate and a hint of hops

ØKO Svaneke IPA, 5,5% kr. 69
500 ml. Nice, refreshing and fruity IPA

ØKO Svaneke Dark Gold, 5,7% kr. 69
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 Gaardbrygeri, 4,7% kr. 65
330 ml. Helles Lager

Ebeltoft Gaardbrygeri, 5,9% kr. 65
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.

Draught Beer

San Miguel 250 / 400 ml. kr. 45-65

Weihenstephaner Weissbier 500 ml. kr. 68

Svaneke Classic Organic 400 ml. kr. 59

Founders ALL DAY IPA 400 ml. kr. 68



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TORVE-HALLEN

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Drinks

Liqueur

3 cl.		
Limoncello Di Capri		kr. 45
Cointreau		kr. 55
Baileys		kr. 45
Southern Comfort		kr. 55
Galliano		kr. 55
Organic Spirits Rabarber		kr. 42
Organic Spirits Lakrids		kr. 42
Creme de Sureau (Elderflower)		kr. 45

Grappa

3 cl.		
Grappa di Amarone, Marzardo		kr. 75
Grappa Reserva Eligo dell Ornellaia		kr. 85

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!

Mocktail

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

Vodka

Vodka	
Matcha Vodka, 4 cl.	kr. 90
Stumbras, Matcha-Energy, mango syrup	
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

Queen Margrid	kr. 85
4 cl. Campari, Chardonnay white wine, Fever Tree Mediterranean Tonic	
TH Sunrise	kr. 85
3 cl. Tequila, 2 cl. Cointreau, sugar syrup, orange juice, Grenadine syrup	
TH Sommer 2024	kr. 85
Tequila, Limoncello, lime syrup, elderflower syrup, lime/mint	

Gin

Gin	
GT - Le Tribute, 5 cl.	kr. 149
Lemon, lemongrass, Le Tribute Tonic	
GT - Hendrick's Gin, 4 cl.	kr. 99
Cucumber, pink peppercorn, Fever Tree Indian Tonic	
GT - Monkey 47 Gin, 4 cl.	kr. 115
Lemon, 1724 Tonic Water	
GT - Gin Mare, 4 cl.	kr. 99
Rosemary, Fever Tree Mediterranean Tonic	
GT - MG Gin, 4 cl.	kr. 75
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	
Tom Collins, 4 cl.	kr. 95
GINMG, lemon juice, simple syrup, soda water, lemon slice	

Rom

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. 85
Santissima Trinidad, lime juice, cola, lime slices	

Whisky

Whisky	
Old Fashioned, 6 cl.	kr. 95
Ha'Penny Irish Whiskey, brown sugar, Angostura Bitters, water, orange peel	
Whisky Sour, 6 cl.	kr. 95
Ha'Penny Irish Whiskey, lime juice, simple syrup, Angostura bitters, lemon slices	

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

TORVE-HALLEN

Urban gastronomi, gode råvarer og velmagende 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. 45

Whisky

3 cl.

Aberlour 12 year, Speyside Single Malt	kr. 65
Glenmorangie 18 year, Highland Single Malt	kr. 135
Laphroaig 10 year, Islay Single Malt	kr. 75
Alisa Bay Single Malt	kr. 105
Ha'Penny Irish Whisky	kr. 55
Canadian Club	kr. 55
Jack Daniels	kr. 45

Cognac / Calvados

3 cl.

Martell VS	kr. 45
Martell VSOP	kr. 55
Martell CORDON BLEU	kr. 165
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
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