

LE SOMMELIER

BAR & BISTRO

BE INSPIRED AT #CPHLESOMMELIER

FAB AWARD WINNER - BEST AIRPORT CHEF-LED DINING

DISHES WITH THIS ICON IS SERVED WITHIN 15 MINUTES

STARTERS

L'entrée du jour (ask your waiter) <i>Daily price</i> <i>Dagens forret</i>	<i>Dagspris</i>
	3 PCS. / 6 PCS.
Oysters - Gillardeau / Østers - Gillardeau	DKK 95,- / 165,-
- With caviar, 10 g / <i>Med caviar, 10 g</i>	DKK +65,-
Mussels / Blåmuslinger	DKK 105,-
- With French fries / <i>Med pommes frites</i>	DKK +49,-
Half lobster with lemon and chili mayo.....	DKK 195,-
<i>Halv hummer med citron og chilimayo</i>	
Baerii Caviar , 30 g, with blinis, red onions and crème fraîche ...	DKK 245,-
<i>Baerii Caviar, 30 g, med blinis, rødløg og creme fraiche</i> ☑	
Grilled goat cheese from Loire with salad	DKK 115,-
<i>Grillet gedeost fra Loire med salat</i>	
Tartare with capers, herbs and lovage mayo ☑	DKK 115,- / 155,-
<i>Rørt tatar med kapers, urter og løvstikkemayo</i>	
	SMALL / LARGE
Salade Niçoise tuna, eggs, beans, tomatoes, anchovies	DKK 135,-
potatoes and olives <i>Salat Nicoise med tun, æg, bønner, ansjoser, kartofler og oliven</i>	
Charcuterie plate with rillettes, sausage, smoked duck.....	DKK 115,-
breast and Serrano ham <i>Charcuterietallerken med rilette, pølse, røget andebryst og serranoskinke</i>	
- With foie gras terrine / <i>Med foie gras terrine</i>	DKK +50,-
- With cheese / <i>Med ost</i>	DKK +45,-

SIDE ORDERS

COMPLEMENT YOUR MEAL

French fries /
Pommes frites

DKK + 49,-

Green salad with mustard dressing /
Grøn salat med sennepsdressing

DKK + 49,-

MAIN COURSES

Fish of the day (ask your waiter) ☑	DKK 210,-
<i>Dagens fisk (spørg din tjener)</i>	
Plat du jour (ask your waiter) ☑	DKK 185,-
<i>Dagens ret (spørg din tjener)</i>	
Pasta Risotto with braised duroc, wild prawns,.....	DKK 195,-
shellfish stock, pickled tomatoes and green asparagus <i>Pasta Risotto med braiseret duroc, vilde rejer, skaldyrsgond, syltede tomater og grønne asparges</i>	
- With fried scallops / <i>Med stegte kammuslinger</i>	DKK +50,-
Steak bearnaise , 200 g of striploin with salad,	DKK 225,-
pommes frites and béarnaise sauce. <i>Steak bearnaise, 200 g striploin med salat, pommes frites og bearnaisesauce</i>	
- With 300 g of striploin / <i>Med 300 g striploin</i>	DKK +65,-
- With roasted foie gras / <i>Med stegt foie gras</i>	DKK +50,-

SLOWLY ROASTED CHICKEN

ROTISSERIE

JUICY & TENDER

Chicken with green salad, ☑
and parsley/garlic potatoes
Kylling med grøn salat og persille/hvidløgskartofler

DKK 195,-

Burger , approx 200 g, with cheese and French fries	DKK 175,-
<i>Burger, cirka 200 g, serveres med ost og pommes frites</i>	
- With Serrano ham / <i>Med serranoskinke</i>	DKK +25,-
- With roasted foie gras / <i>Med stegt foie gras</i>	DKK +50,-

DESSERTS

Crème Brûlée with hazelnut ice cream.....	DKK 90,-
from Jacob & Jakob <i>Crème Brûlée med hasselnøddeis fra Jacob & Jakob</i>	
Clafoutis with berries, vanilla ice cream, liquorice cream....	DKK 90,-
<i>Clafoutis med bær, vaniljeis og lakridscreme</i>	
3 scoops of ice cream from Jacob & Jakob.....	DKK 65,-
<i>3 kugler is fra Jacob & Jakob</i>	
	1 PCS.
Cheese - Vendsyssel, Reblochon, Persillé de Chèvre	DKK 45,-
<i>Ost - Vendsyssel, Reblochon, Persillé de Chèvre</i>	

SANDWICHES

	SMALL / LARGE
Prawns with cocktail sauce on grilled toast.....	DKK 115,- / 145,-
<i>Rejer med cocktailsauce på grillet toast</i>	
	SMALL / LARGE
Smoked salmon with fennel and red onion.....	DKK 115,- / 145,-
on grilled toast <i>Røget laks med fennikel og rødløg på grillet toast</i>	
Croque Monsieur with ham, Gruyère cheese on	DKK 120,-
toast and a green salad <i>Skinke og Gruyère-ost på toast samt en grøn salat</i>	

BEVERAGES

White wine
2015 Van Volxem,
Riesling
Saar, Germany
DKK 90,-

Red wine
2013 Catena,
Malbec
Mendoza, Argentina
DKK 90,-

Water
S. Pellegrino
Acqua Panna
75 cl.
DKK 60,-

Beer
Kronenbourg 1664
Large
DKK 72,-

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BAR SNACKS

Terrine

- With pork cheeks and herbs / *Med svinekæber og urter*..... DKK 75,-
- With duck / *Med and*..... DKK 75,-

Caviar, 30 g, with blinis, red onions and crème fraîche..... DKK 245,-
Caviar, 30 g, med blinis, rødløg og creme fraiche

Serrano ham with tomato bread and salted almonds..... DKK 55,-
Serranoskinke med tomatbrød og saltede mandler

Charcuterie plate with sausage and Serrano ham..... DKK 115,-
Charcuterietallerken med rilette, pølser og serranoskinke

- with foie gras terrine / *med foie gras terrine*..... DKK +50,-
- with cheese / *med ost*..... DKK +45,-

BEVERAGES

DRAUGHT BEER

SMALL / LARGE

- Carlsberg..... DKK 56,- / 66,-
- Kronenbourg 1664..... DKK 62,- / 72,-
- Brewmasters India Pale Ale..... DKK 62,- / 72,-
- Tuborg Classic..... DKK 59,- / 69,-
- Tuborg Gold..... DKK 62,- / 72,-

WATER & JUICE

- S. Pellegrino / Acqua Panna..... 60,-
- Fresh juice..... DKK 35,- / 50,-

SOFT DRINKS

SMALL / LARGE

- Coca-Cola, Zero, Fanta, Schweppes Lemon..... DKK 35,- / 50,-

COFFEE & TEA

SMALL / LARGE

- French press coffee / *Stempelkande kaffe*..... DKK 47,- / 115,-
- Cappuccino..... DKK 48,-
- Café au Lait..... DKK 48,-
- Espresso..... DKK 25,-
- Double Espresso..... DKK 38,-
- Caffè Latte..... DKK 48,-
- Macchiato..... DKK 44,-
- Hot Chocolate..... DKK 40,-
- Pukka Tea..... DKK 38,-
- Petit four - 3 pcs..... DKK 30,-
- Petit four - 3 stk.*

WINE LIST

SPARKLING

GLASS / BOTTLE

- 2014 Alta Alella "Brut Nature" *Cava, Spain*..... DKK 75,- / 395,-
- NV Le Mesnil Grand Cru Blanc de Blancs *Champagne, France*..... DKK 125,- / 650,-

WHITE

GLASS / BOTTLE

- 2014 La Galope, Sauvignon Blanc *Gascogne, France*..... DKK 60,- / 195,-
- 2014 Pinot Grigio "Ville di Antané" *Veneto, Italy*..... DKK 70,- / 250,-
- 2014 Moulin de Gassac, Picpoul de Pinet *Languedoc, France*..... DKK 80,- / 325,-
- 2015 Van Volxem, Riesling *Saar, Germany*..... DKK 90,- / 375,-
- 2010 La Chablisienne, Chablis "Vaulorent l'er Cru" *Burgundy, France*..... DKK 110,- / 450,-
- 2012 Vincent Girardin, Meursault "Vieilles Vignes" *Burgundy, France*..... DKK 125,- / 550,-

RED

GLASS / BOTTLE

- 2014 Domaine Astruc "Rouge Classique" *Languedoc, France*..... DKK 60,- / 195,-
- 2014 Domaine du Trapadis, Côtes du Rhône *Rhône, France*..... DKK 70,- / 250,-
- 2012 Agricola Punica "Montessu" *Sardinia, Italy*..... DKK 80,- / 295,-
- 2013 Catena, Malbec *Mendoza, Argentina*..... DKK 90,- / 350,-
- 2014 Wanaka Road, Pinot Noir *Central Otago, New Zealand*..... DKK 100,- / 395,-
- 2010 Marques de Murrieta "Reserva" *Rioja La Rioja, Spain*..... DKK 110,- / 450,-
- 2011 Sergio Barale, Barolo *Piedmont, Italy*..... DKK 125,- / 550,-

ROSÉ

GLASS / BOTTLE

- 2014 Château Paradis *Coteaux d'Aix en Provence, France*..... DKK 80,- / 350,-

SWEET

GLASS / BOTTLE

- 2012 Château la Roulerie, Coteaux du Layon *Loire, France*..... DKK 65,- / 375,-
- 1997 Burmester Colheita Port *Douro, Portugal*..... DKK 80,- / 450,-

◀ LA RÉSERVE DU SOMMELIER ▶

CHAMPAGNE

- 2009 Louis Roederer Rosé..... DKK 950,-
- 2004 Bollinger "La Grande Année"..... DKK 1200,-
- 2000 Pol Roger "Sir Winston Churchill"..... DKK 1750,-

WHITE

- 2011 Château Carbonnieux *Bordeaux, France*..... DKK 750,-
- 2009 Ladoucette "Baron de L" Pouilly-Fumé *Loire, France*..... DKK 900,-
- 2010 J.M. Boillot, Puligny-Montrachet 1. Cru "Champs Canet" *Burgundy, France*..... DKK 1200,-
- 2013 Domaine Faiveley, Corton-Charlemagne *Burgundy, France*..... DKK 1600,-
- 2011 Fritz Wieninger "Rosengartl Alte Reben Gemischter Satz" *Vienna, Austria*..... DKK 595,-
- 2010 Dr. Bürklin-Wolf, Pechstein GC *Pfalz, Germany*..... DKK 850,-
- 2010 Catena Zapata "White Stones", Chardonnay *Mendoza, Argentina*..... DKK 850,-

RED

- 2011 Domaine Fourrier, Morey-St-Denis "Clos Solon V.V." *Burgundy, France*..... DKK 850,-
- 2009 Méo-Camuzet, Chambolle Musigny 1. Cru *Burgundy, France*..... DKK 1500,-
- 2012 Château Lagrange, 3. Cru, St. Julien *Bordeaux, France*..... DKK 995,-
- 2005 Château Canon, 1. Grand Cru Classé B, St. Emilion *Bordeaux, France*..... DKK 1700,-
- 1985 Cos d'Estournel, 2. Cru, St. Estephe *Bordeaux, France*..... DKK 2600,-
- 2006 San Leonardo, Vallagarina *Trentino-Alto Adige, Italy*..... DKK 850,-
- 2012 Gaja "Dagromis", Barolo *Piedmont, Italy*..... DKK 995,-
- 2007 Pieve di Santa Restituta "Sugarille", Brunello di Montalcino *Tuscany, Italy*..... DKK 1400,-
- 2013 PSI, Ribera del Duero *Castilla y León, Spain*..... DKK 750,-
- 2012 Ramey, Cabernet Sauvignon *Napa Valley, California*..... DKK 750,-
- 2012 Eben Sadie "Columella" *Swartland, South Africa*..... DKK 995,-
- 2012 Jasper Hill "Georgia's Paddock" Heathcote, *Victoria, Australia*..... DKK 1200,-

SPIRITS

PASTIS & ABSINTHE

3 CL. / 6 CL.

- Ricard..... DKK 60,- / 110,-
- Pernod Absinthe..... DKK 90,- / 160,-

COGNAC & ARMAGNAC

3 CL. / 6 CL.

- Château de Beaulon VSOP "7 Ans", Cognac..... DKK 70,- / 130,-
- Château de Beaulon XO "12 Ans", Cognac..... DKK 90,- / 160,-
- 1989 Francis Darroze, Armagnac..... DKK 115,- / 210,-

CALVADOS & FRUIT EAU-DE-VIE

3 CL. / 6 CL.

- Calvados Boulard GS..... DKK 70,- / 130,-
- Charles de Granville, "Hors d'Age" Calvados..... DKK 90,- / 160,-
- F.E. Trimbach, Poire Williams..... DKK 80,- / 140,-
- Etter, Vieille Prune..... DKK 95,- / 170,-

MARC & GRAPPA

3 CL. / 6 CL.

- J. Cartron "Hors d'Age", Marc de Bourgogne..... DKK 70,- / 130,-
- Ornellaia "Eligo", Grappa..... DKK 110,- / 200,-

WHISKY

3 CL. / 6 CL.

- Tullamore D.E.W..... DKK 50,- / 80,-
- Cragganmore "12 year old", Speyside Single Malt..... DKK 80,- / 140,-
- Lagavulin "16 year old", Islay Single Malt..... DKK 110,- / 200,-
- Bulleit Bourbon Frontier Whiskey..... DKK 50,- / 90,-
- Knob Creek, Kentucky Bourbon..... DKK 90,- / 160,-

LIQUEUR

3 CL. / 6 CL.

- D.O.M. Benedictine..... DKK 60,- / 110,-
- Grand Marnier..... DKK 80,- / 140,-
- Baileys..... DKK 50,- / 90,-

VERMOUTH & BITTERS

3 CL. / 6 CL.

- Bitter..... DKK 45,- / 75,-
- Aperol..... DKK 45,- / 75,-
- Campari..... DKK 45,- / 75,-
- Jägermeister..... DKK 45,- / 75,-
- Fernet-Branca..... DKK 45,- / 75,-
- Gammel Dansk..... DKK 45,- / 75,-

AQUAVIT

3 CL. / 6 CL.

- Aalborg Taffel..... DKK 45,- / 75,-
- Aalborg Jubilæums Akvavit..... DKK 45,- / 75,-
- Lysholm Linie..... DKK 70,- / 130,-

SPIRITS

3 CL. / 6 CL.

- Ketel One, Vodka..... DKK 50,- / 90,-
- Tanqueray, London Dry Gin..... DKK 50,- / 90,-
- Hendrick's, Gin..... DKK 80,- / 130,-
- Mount Gay, Rum..... DKK 50,- / 90,-
- Ron Zacapa Centenario "23 años", Rum..... DKK 115,- / 205,-