

LE SOMMELIER

BAR & BISTRO

BE INSPIRED AT #CPHLESOMMELIER

FAB AWARD WINNER - BEST AIRPORT CHEF-LED DINING

DISHES WITH THIS ICON ARE SERVED WITHIN 15 MINUTES

PLATS DU JOUR

ASK YOUR WAITER FOR TODAY'S SPECIALS

L'entrée du jour / Dagens forret..... Daily Price / Dagspris

Plat du jour / Dagens ret ☑ DKK 195,-

STARTERS

3 PCS. / 6 PCS.

Oysters - Gillardeau / Østers - Gillardeau..... DKK 95,- / 165,-

Moules frites DKK 145,-

Grilled goat cheese from Loire with salad ☑ DKK 110,-
Grillet gedeost fra Loire med salat

Cold smoked salmon with Jerusalem artichokes, DKK 125,-
apple, cucumber and smoked cheese cream
Koldrøget laks med jordskokker, æble, agurk og rygeostcreme

Pasta risotto with orange glazed king oyster mushrooms DKK 115,-
and kale, wasabi/truffle sauce and roasted almonds
Pasta risotto med appelsinglaseret kejserhatte og grønkål, wasabi/trøffelsauce og ristede mandler

- With Argentinian red shrimps / *Med argentinske røde rejer* DKK +50,-

Salade César with chicken breast, Monte Vecchio, DKK 139,-
bread croutons and caesar dressing
Cærsarsalat med landkyllingebryst, Monte Vecchio, brødcroutoner og cæsardressing

Charcuterie plate / Charcuterietallerken..... DKK 120,-
- With foie gras terrine / *Med foie gras terrine*..... DKK +50,-
- With cheese / *Med ost*..... DKK +45,-

SIDE SALAD

Salad with Monte Vecchio, bread croutons and caesar dressing ... DKK +50,-
Salat med Monte Vecchio, brødcroutoner og cæsardressing

MAIN COURSES

Fish of the day / Dagens fisk ☑ DKK 220,-

Rotisserie Chicken with green salad, ☑ DKK 199,-
and parsley/garlic potatoes
Kylling med grøn salat og persille/hvidløgskartofler

Steak tartare with lovage mayo, chicory..... DKK 199,-
and French fries
Steak tartare med løvstikkemayo, julesalat og pommes frites

STEAK BÉARNAISE

With salad, French fries and béarnaise sauce. ☑
Med salat, pommes frites og bearnaisesauce.

RIBEYE 200 G STRIPLOIN 200 G STRIPLOIN 300 G
DKK 275,- DKK 239,- DKK 300,-

With roasted foie gras /
Med stegt foie gras DKK +65,-

Burger, with cheese, salad, relish, onion compote,
truffle mayonnaise, and French fries..... DKK 179,-
Burger, med ost, salat, relish, løgkompot, trøffelmayonnaise og pommes frites

- With gluten free bun / *Med glutenfri bolle*..... DKK +15,-

- With goat cheese / *Med gedeost*..... DKK +25,-

- With Serrano ham / *Med serranoskinke*..... DKK +25,-

- With roasted foie gras / *Med stegt foie gras*..... DKK +65,-

SIDE ORDERS

COMPLEMENT YOUR MEAL

French fries / Pommes frites..... DKK +49,-

Pepper sauce / Pebersauce..... DKK +25,-

Béarnaise sauce / Bearnaisesauce..... DKK +25,-

DESSERTS

Crème brûlée with seasonal ice cream..... DKK 95,-
Crème brûlée med sæsonens is

3 scoops of organic ice cream from Jacob & Jakob DKK 70,-
3 kugler økologisk is fra Jacob & Jakob

Cheese - Choose between 3 Milk Cheese, DKK 45,-
Brillat-Savarin or Persillé de Chèvre
Ost - Vælg mellem 3-mælks ost, Brillat-Savarin, eller Persillé de Chèvre

SANDWICHES

WITH GLUTEN FREE BREAD...DKK +10,-

SMALL / LARGE

Prawns with cocktail sauce on grilled toast..... DKK 119,- / 149,-
Rejer med cocktailsauce på grillet toast

Croque Monsieur with ham, Cru de Savoie cheese DKK 125,-
on toast and a green salad
Skinke og Cru de Savoie ost på toast samt en grøn salat

BEVERAGES

White wine
2016 Cantina Terlan,
Pinot Grigo
Trentino-Alto Adige, Italy
DKK 90,-

Beer
Tuborg Gold
Large
DKK 73,-

Red wine
2017 Casa Montes,
Don Baltazar, Malbec
San Juan, Argentina
DKK 95,-

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

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BAR SNACKS

Terrine

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

Charcuterie plate / *Charcuterietallerken*..... DKK 120,-

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

Serrano ham with sundried tomatoes and soy almonds..... DKK 65,-

Serranoskinke med soltørrede tomater og soyamandler

BEVERAGES

DRAUGHT BEER

	SMALL / LARGE
 Carlsberg.....	DKK 57,- / 67,-
Carlsberg 1883.....	DKK 62,- / 72,-
Kronenbourg 1664.....	DKK 63,- / 73,-
Kronenbourg Blanc.....	DKK 63,- / 73,-
Brewmasters India Pale Ale.....	DKK 63,- / 73,-
Tuborg Classic.....	DKK 60,- / 70,-
Tuborg Gold.....	DKK 63,- / 73,-

WATER & JUICE

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

SOFT DRINKS

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

COFFEE & TEA

	SMALL / LARGE
French press coffee / <i>Stempelkande kaffe</i>	DKK 49,- / 119,-

Cappuccino.....	DKK 49,-
Espresso.....	DKK 29,-
Double Espresso.....	DKK 39,-
Caffè Latte.....	DKK 49,-
Macchiato.....	DKK 45,-
Hot Chocolate.....	DKK 40,-
Pukka Tea.....	DKK 39,-

Sweets / <i>Sødt til kaffen</i>	DKK 45,-
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WINE LIST

VINTAGES SUBJECT TO CHANGE

SPARKLING

	GLASS / BOTTLE
Terre di Sant'Alberto, Prosecco Brut DOC Treviso <i>Veneto, Italy</i>	DKK 75,- / 375,-
André Clouet, Blanc de Blancs Grand Cru <i>Champagne, France</i>	DKK 125,- / 625,-
André Clouet, Rosé Grand Cru <i>Champagne, France</i>	DKK 135,- / 695,-

WHITE

	GLASS / BOTTLE
2017 La Galope, Sauvignon Blanc <i>Côtes de Gascogne, France</i>	DKK 70,- / 275,-
2017 Lorgé, Chardonnay de Pennautier <i>Pays d'Oc, France</i>	DKK 75,- / 295,-
2017 Serra da Estrela, Albarino <i>Rias Baixas, Spain</i>	DKK 80,- / 325,-
2016 Moulin de Gassac, Picpoul de Pinet <i>Languedoc-Roussillon, France</i>	DKK 85,- / 350,-
2017 Cantina Terlan, Pinot Grigio <i>Trentino-Alto Adige, Italy</i>	DKK 90,- / 395,-
2017 Guy Saget, Sancerre, Sauvignon Blanc <i>Loire, France</i>	DKK 95,- / 425,-
2017 Marcel Deiss, Riesling <i>Alsace, France</i>	DKK 125,- / 550,-
2015 Sandhi, Chardonnay, Santa Barbara County <i>California, USA</i>	DKK 135,- / 625,-

RED

	GLASS / BOTTLE
2017 Famille Perrin Ventoux, La Vielle Ferme Rouge <i>Rhone, France</i>	DKK 70,- / 275,-
2017 Albeti Noya Petit Albet <i>Penedes, Spain</i>	DKK 75,- / 295,-
2011 Casa Lapostolle, Casa, Cabernet Sauvignon <i>Rapel Valley, Chile</i>	DKK 80,- / 350,-
2016 Brigaldara, Case Vecie, Valpolicella Superiore <i>Veneto, Italy</i>	DKK 85,- / 375,-
2016 Casa Montes, Don Baltazar, Malbec <i>San Juan, Argentina</i>	DKK 95,- / 425,-
2017 Arnaud Lambert, Saumur, Cabernet Franc <i>Loire, France</i>	DKK 99,- / 450,-
2010 Chateau Citran, Haut Medoc, <i>Bordeaux, France</i>	DKK 120,- / 475,-
2015 Bodegas Emilio Moro, Ribera del Duero <i>Castilla y Leon, Spain</i>	DKK 130,- / 525,-
2014 Gevrey-Chambertin, Les Jouis Vieilles Vignes <i>Bourgogne, France</i>	DKK 145,- / 625,-

ROSÉ

	GLASS / BOTTLE
2017 Château Paradis <i>Coteaux d'Aix en Provence, France</i>	DKK 85,- / 375,-

SWEET

	GLASS / (1/2) BOTTLE
2012 Quinta do Infantado, Late Bottled Vintage <i>Oporto, Portugal</i>	DKK 65,- / 375,-
2010 Castelnau de Suduiraut, Sauternes <i>Bordeaux, France</i>	DKK 85,- / 425,-

► LA RÉSERVE DU SOMMELIER ◄

CHAMPAGNE

NV Pierre Peter, Cuveé Albane, Brut <i>Champagne, France</i>	DKK 750,-
2007 Bollinger, La Grande Année <i>Champagne, France</i>	DKK 1225,-
2004 Pol Roger, Sir Winston Churchill <i>Champagne, France</i>	DKK 1775,-

WHITE

2008 F. E. Trimbach, Riesling, Cuvee Frederic Emile <i>Alsace, France</i>	DKK 650,-
2009 Hanzell, Chardonnay <i>Sonoma County, USA</i>	DKK 850,-
2014 Ladoucette 'Baron de L Pouilly-Fumé <i>Loire, France</i>	DKK 900,-
2015 J.M. Boillot, Puligny-Montrachet 1. Cru 'Champs Canet' <i>Bourgogne, France</i>	DKK 1250,-

RED

2008 Domaine de Chevalier, Pessac Leognan <i>Bordeaux, France</i>	DKK 800,-
2005 Valdicava, Brunello di Montalcino <i>Tuscany, Italy</i>	DKK 950,-
2013 Silver Oak Cellars, Cabernet Sauvignon <i>Alexander Valley, USA</i>	DKK 995,-
2012 Brovia, Villero, Barolo DOCG <i>Piedmontese, Italy</i>	DKK 1050,-
2010 Vega Sicilia, Valbuena 5°, Ribera del Duero <i>Castilla y Leon, Spain</i>	DKK 1320,-
2008 Chateau Palmer, Margaux <i>Bordeaux, France</i>	DKK 2250,-

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,-
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,- / 165,-

LIQUEUR

	3 CL / 6 CL
D.O.M. Bénédicte.....	DKK 60,- / 110,-
Grand Marnier.....	DKK 80,- / 140,-
Baileys.....	DKK 50,- / 90,-

VERMOUTH & BITTERS

	3 CL / 6 CL
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,-
Tanqueray N° Ten, Gin.....	DKK 80,- / 130,-
Hendrick's, Gin.....	DKK 80,- / 130,-
Mount Gay, Rum.....	DKK 50,- / 90,-
Ron Zacapa Centenario "23 años", Rum.....	DKK 115,- / 205,-