

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,-

Dessert du jour / Dagens dessert DKK 90,-

STARTERS

Oysters - Gillardeau / Østers - Gillardeau..... 3 PCS. / 6 PCS. DKK 95,- / 165,-

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, crisp buckwheat, dill, lemon
mayonnaise and smoked cheese cream.
*Koldrøget laks med artiskok, æble, agurk, sprød
boghvede, dild, citronmayonnaise og rygeostcreme*

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

Charcuterie plate with rillettes, sausage, DKK 120,-
dry salted smoked pork and Serrano ham
*Charcuterietallerken med rilette, pølse,
tørsaltet røget gris og serrano*

- With foie gras terrine / *Med foie gras terrine*..... DKK +50,-

- With cheese / *Med ost*..... DKK +45,-

SIDE SALAD

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

MAIN COURSES

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

Turbot / Pighvar..... DKK 275,-

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 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

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

Cheese - Choose between 3 Milk Cheese, 1 PCS. DKK 45,-
Brillat-Savarin or Persillé de Chèvre
*Ost - Vælg mellem 3-mælks ost, Brillat-Savarin,
eller Persillé de Chèvre*

SANDWICHES

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..... DKK 125,-
cheese on toast and a green salad
*Skinke og Cru de Savoie ost på toast
samt en grøn salat*

BEVERAGES

Aperol Spritz
Aperol (6 cl)
Prosecco and soda
DKK 125,-

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

Beer
Tuborg Gold
Large
DKK 73,-

Champagne
André Clouet Blanc
de Blancs Grand Cru
Champagne, France
DKK 125,-

Red wine
2009 Chateau Fourcas-Dupré
Cru Bourgeois Medoc
Bordeaux, France
DKK 90,-

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 with rillettes, sausage DKK 120,-
dry salted smoked pork and Serrano ham
Charcuterietallerken med rilette, pølser, tørsaltet røget gris 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 57,- / 67,-
Kronenbourg 1664.....	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,-

3 PCS.

Petit four / <i>Petit four</i>	DKK 40,-
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WINE LIST

VINTAGES SUBJECT TO CHANGE

SPARKLING

	GLASS / BOTTLE
Torresella, Prosecco "Extra Dry" <i>Veneto, Italy</i>	DKK 75,- / 380,-
Vitteaut Alberti, Cremant de Bourgogne <i>Bourgogne, France</i>	DKK 85,- / 430,-
André Clouet Blanc de Blancs Grand Cru <i>Champagne, France</i>	DKK 125,- / 625,-

WHITE

	GLASS / BOTTLE
2016 La Galope, Sauvignon Blanc <i>Côtes de Gascogne, France</i>	DKK 65,- / 225,-
2016 Viu Manent, Reserva Chardonnay <i>Valle de Colchagua, Chile</i>	DKK 75,- / 275,-
2016 Grüner Veltliner, Kremser <i>Kremstal, Austria</i>	DKK 85,- / 325,-
2016 Moulin de Gassac, Picpoul de Pinet, <i>Languedoc-Roussillon, France</i>	DKK 85,- / 345,-
2016 Cantina Terlan, Pinot Grigio <i>Trentino-Alto Adige, Italy</i>	DKK 90,- / 365,-
2015 Van Volxem, Saar Riesling <i>Mosel, Germany</i>	DKK 95,- / 385,-
2015 William Fevre, Chablis <i>Bourgogne, France</i>	DKK 110,- / 445,-
2012 Domaine Zind Humbrecht, Riesling "Clos Windsbuhl" <i>Alsace, France</i>	DKK 140,- / 565,-
2015 Domaine Vincent Bouzereau, Meursault <i>Bourgogne, France</i>	DKK 150,- / 610,-

RED

	GLASS / BOTTLE
2016 Paul Mas, Côte Mas "Rouge Intense" <i>Languedoc-Roussillon, France</i>	DKK 65,- / 230,-
2016 M. Chapoutier, Bila-Haut <i>Languedoc-Roussillon, France</i>	DKK 75,- / 280,-
2016 Cabernet Sauvignon Butterfield Station <i>California, USA</i>	DKK 80,- / 325,-
2014 Telmo Rodriguez, "LZ" <i>Rioja, Spain</i>	DKK 85,- / 345,-
2009 Chateau Fourcas-Dupré Cru Bourgeois Medoc <i>Bordeaux, France</i>	DKK 90,- / 360,-
2015 Vina Cobos, Felino, Malbec <i>Mendoza, Argentina</i>	DKK 95,- / 385,-
2013 Marques de Murrieta "Reserva" <i>Rioja, Spain</i>	DKK 110,- / 445,-
2015 Mouton Noir, Pinot Noir, Othe People's Pinot Noir <i>Oregon, USA</i>	DKK 130,- / 530,-
2012 Tenute Silvio Nardi, Brunello di Montalcino <i>Toscana, Italy</i>	DKK 155,- / 610,-

ROSÉ

	GLASS / BOTTLE
2016 Château Paradis <i>Coteaux d'Aix en Provence, France</i>	DKK 80,- / 325,-

SWEET

	GLASS / (1/2) BOTTLE
2014 Viu Manenet, Noble Semillon <i>Valle de Colchagua, Chile</i>	DKK 65,- / 260,-
2011 Castelnau de Suduiraut, Sauternes <i>Bordeaux, France</i>	DKK 85,- / 340,-

► LA RÉSERVE DU SOMMELIER ◄

CHAMPAGNE

2011 Louis Roederer Rosé <i>Champagne, France</i>	DKK 960,-
2004 Bollinger "La Grande Année" <i>Champagne, France</i>	DKK 1225,-
2004 Pol Roger "Sir Winston Churchill" <i>Champagne, France</i>	DKK 1775,-

WHITE

2012 Franz Hirtzberger, Singerriedel Riesling Smaragd <i>Wachau, Austria</i>	DKK 635,-
2015 Domaine Billaud-Simon Vaudesir, Chablis Grand Cru <i>Burgundy, France</i>	DKK 750,-
2014 Ladoucette "Baron de L" Pouilly-Fumé <i>Loire, France</i>	DKK 910,-
2015 J.M. Boillot, Puligny-Montrachet 1. Cru "Champs Canet" <i>Burgundy, France</i>	DKK 1215,-

RED

2010 La Jota Vineyard Cabernet Sauvignon, Howell Mountain <i>California, USA</i>	DKK 750,-
2008 Domaine de Chevalier, Pessac Leognan <i>Bordeaux, France</i>	DKK 800,-
2013 Gaja "Dagromis", Barolo <i>Piedmont, Italy</i>	DKK 1049,-
2010 Vega Sicilia, Valbuena 5 ^o , Ribera del Duero <i>Castilla y Leon, Spain</i>	DKK 1320,-
2012 Pieve di Santa Restituta "Sugarille", Brunello di Montalcino <i>Tuscany, Italy</i>	DKK 1400,-
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 53,- / 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,-