

YUTAKA **DINING HOUSE**

MENU

Dear Guest, Welcome to Yutaka Dining House

At Yutaka, we rely on common sense – others call it sustainability.
We strive to use the best ingredients, preferably local and organic when possible.

Yutaka is proud to be part of the EAT Alliance.
For our fish, we exclusively use premium Faroese salmon.



At Yutaka, a cover charge of 25 DKK per guest applies.
This includes a small snack and unlimited filtered water, with or without bubbles.

YUTAKA'S FABULOUS GINS

"I TRY TO SAY NO TO GIN, BUT IT'S 40% STRONGER THAN ME"

Yutaka Gin & Tonic

Yutaka Gin 42.4%, lime peel & Sådan! Organic Ginger Tonic

Rabarberbrus

GinLime 40.4% Organic & Sådan! Organic Rhubarb Vanilla Tonic

Kæmpelæske

Bruni Gin 39%, lime peel & Organic Classic Tonic

Sakura

Ukiyo Japanese Blossom Gin 40%, cherry & Organic Classic Tonic

World's Best Gin 2020

Hernö Old Tom Gin 43%, lemon peel & Organic Classic Tonic

Champagnebrus

GinLime 40.4% Organic, lime peel & 1975 Organic Citrus Tonic

Chicago Mile

Letherbee Gin 48%, lemon peel & Sådan! Organic Strawberry Elderflower Tonic

Triple Lemon

Four Jiggers Ginòcello 25.4% & Sådan! Organic Lemon Tonic

Rhubarb

Slingsby Rhubarb Gin 40%, dried lime & Sådan! Lemon Tonic

Appelsin

Experiment Orange Gin 40%, orange marmalade,
orange peel & Sådan! Organic Lemon Tonic

Mosel Dry Martini

Ferdinand's Saar Dry Gin 44% & Ferdinand's White Vermouth 18%

Herbal

Herbal Gin 42.4%, rosemary & Sådan! Citrus Tonic

Triple Strawberry

Wint & Lila Strawberry Gin 37.5%, dried strawberry & Sådan!
Organic Strawberry Elderflower Tonic

Mojito

Skin Gin 42%, lime peel, fresh mint & Sådan! Organic Lemon Tonic

Sweet Herbal

Herbal Liqueur 24.4% Organic & Sådan! Organic Elderflower Tonic

All Chesire

Capesthorne Raspberry & Blueberry Gin 40%, dried raspberry & Organic Classic Tonic

Filur

Four Jiggers Ginòcello 25.4%, lemon peel & Sådan! Organic Strawberry Elderflower Tonic

Cucudill

A refreshing summer symphony of gin, elderflower, cucumber, dill,
apple, and lemon, capturing the taste of bright Nordic nights.

110.00 DKK each

Served with 4 cl of alcohol

YUTAKA'S COCKTAILS

Marquis

A rich blend of gin, raspberries, cranberries, wood sorrel, and lemon
– elegantly accompanied by deep licorice notes

Passionada

A fiery tango of passion fruit and orange,
set against a backdrop of vodka and warm vanilla

Espresso Martini

A deep fusion of vodka, licorice, and rich espresso, rounded off with dark chocolate

Golden Ginger

A golden rendezvous of whiskey, ginger, apple, lime, and velvety amaretto

Yutaka Mule

French Ciroc Vodka, Organic Ginger Beer with lime & fresh ginger.
Served in a copper mug

Yutaka Pina Colada

A tropical sensation crafted with rum, homemade coconut syrup,
white chocolate, pineapple, and lemon

Dark'n Stormy

Dark rum, Organic Ginger Beer, fresh ginger & lime

Yutaka Negroni

Sabatini Gin, Campari, and Ferdinand's Red Vermouth

ODE

Lemon Spritz, a fresh new spritz with Cava, Ode Lemon, topped with sparkling water

Lemon Delight

A delightful balance of vanilla, vodka, vermouth, cava, lemon, and apple

Amaretto Sour

A blend of sweetness and freshness with bourbon, amaretto, apple,
lemon, and a touch of Angostura

110.00 DKK each

Served with 4 cl of alcohol

YUTAKA'S MOCKTAILS

Designated, non alcohol 0,0%

Passion fruit, carrot, pineapple, lemon, and spicy ginger syrup

Bee't'chin, non alcohol 0,0%

Made with beetroot, cherry, cranberry, lemon, and rosemary

Amaretto Sour, non alcohol 0,0%

A blend of sweetness and freshness with bourbon and amaretto flavors,
apple, and lemon

Nordic Pina Colada, non alcohol 0,0%

A tropical sensation crafted with homemade coconut syrup, white chocolate, pineapple,
and lemon

100.00 DKK each

SHARING MENUS

1] MENU 1

Edamame beans, 16 pieces of sushi, 2 pieces of nigiri,
and 6 pieces of assorted sashimi

Price per person: 395.00 DKK

2] MENU 2

Edamame beans, kataifi, tempura prawns, sashimi, 2 pieces of nigiri,
6 pieces of sushi, rice paper rolls, and sticks with salmon and tuna bits

Price per person: 425.00 DKK

3] MENU 3

Edamame beans, crispy delights, rice paper rolls with fish and greens,
8 pieces of sushi, 2 types of meat sticks, tempura vegetables, and sweet potatoes

Price per person: 415.00 DKK

4] MENU 4

Edamame beans, 3 crispy elements, rice paper rolls with fish and greens
6 pieces of assorted sushi, ribeye with tempura vegetables and sweet potatoes,
and a small dessert

Price per person: 475.00 DKK

The dishes are served gradually

Minimum 2 servings of the same menu, except for menu no. 1

Vegetarian/Vegan

Nigiri 2 pcs.

V01] Nigiri with sweet tofu 40,00 DKK

V02] Nigiri with avocado 40,00 DKK

V03] Nigiri with grilled pepper 40,00 DKK

Maki & uramaki 4 pcs.

V07] Maki roll with grilled vegetables 74,00 DKK

V08] Maki roll with mango and garlic, topped with garlic mayo 74,00 DKK

V09] Uramaki with avocado and spring onion 74,00 DKK

V10] Uramaki with avocado and grilled vegetables 74,00 DKK

Small dishes

V11] Miso soup with tofu, spring onion, and chili 55,00 DKK

V12] Edamame beans with lime and sea salt flakes 50,00 DKK

V13] Grilled edamame beans with ponzu and chili 55,00 DKK

V14] Crispy vegetarian quinoa gyoza with ponzu sauce 55,00 DKK

V15] Rice paper with grilled vegetables, wakame, salad, mint, and coriander 85,00 DKK

V16] Green Salad: Pak choi, avocado, spring onion, cucumber, spinach, and wakame, tossed with sesame oil, chili, garlic, mint, and coriander. 75,00 DKK

V17] Avocado, kimchi mayo, pickled cabbage, red onion, mint and coriander 80.00 DKK

V18] Wakame (seaweed salad) with chili and sesame 50,00 DKK

V19] Mixed tempura vegetables with chili mayo. 80,00 DKK

V20] Crispy sweet potatoes with garlic mayo 85,00 DKK

V21] Crispy sweet potato fries, double-breaded with chili mayo. 79,00 DKK

V22] Crispy eggplant in chili teriyaki, topped with spring onion and chili 85,00 DKK

V23] Okonomiyaki (pancake) topped with spring onion, mayo, and glaze 75.00 DKK

V24] Stir-fried pak choi, Asian sauce, sesame oil, garlic, soy sauce, and tofu 80.00 DKK

The vegan platter

V25] (The dishes are served progressively.) 400,00 DKK

Warm edamame beans, crispy delights, fresh spring rolls, 8 pcs sushi rolls, grilled vegetables, tempura vegetables, and sweet potatoes

An assorted selection

05] Edamame beans with lime and sea salt flakes	55,00 DKK
06] Wakame (seaweed salad) with chili and sesame	50,00 DKK
07] 4 pcs crispy chicken gyoza with ponzu sauce	80,00 DKK
08] 6 pcs takoyaki with squid, spring onion, and Japanese mayo	80,00 DKK
09] 2 bao with crispy chicken, greens, coriander, and mint.	105,00 DKK
10] 2 bao with crispy shrimp, chili mayo, greens, coriander, and mint.	105,00 DKK
11] 4 pcs large tempura prawns with chili mayo.	100,00 DKK
12] Mixed tempura vegetables with chili mayo	80,00 DKK
13] Crispy sweet potatoes with garlic mayo	85,00 DKK
14] Crispy sweet potato fries, double-breaded with chili mayo.	79,00 DKK
15] 4 pcs scallops in kataifi with garlic mayo	110,00 DKK
16] Rice paper rolls with crispy shrimp, crispy salad, fresh greens, chili oil, mint, and coriander	95,00 DKK
17] Rice paper rolls with panko-crusted salmon, crispy salad, fresh greens, garlic mayo, mint, and coriander	95,00 DKK
18] Rice paper rolls with beef, crispy salad, fresh greens, teriyaki, mint, and coriander	95,00 DKK
19] Rice paper rolls with crispy chicken, crispy salad, fresh greens, mint, and coriander	95,00 DKK
20] Crispy eggplant coated in chili teriyaki, topped with spring onion and chili	85,00 DKK
21] 2 pcs spring rolls with shrimp, octopus, sweet chili, and soy sauce	100,00 DKK
22] 2 pcs spring rolls with spiced pork, sweet chili, and soy sauce	100,00 DKK
23] Crispy chicken bites in teriyaki and chili sauce	95,00 DKK
24] Chicken katsu curry	88,00 DKK
25] Choice of extra dip.	15,00 DKK
Teriyaki, chili mayo, garlic mayo, wasabi mayo, goma (sesame), & ponzu	

Nigiri 2 pcs.

26] Salmon	50,00 DKK
27] Tuna	50,00 DKK
28] Shrimp.	45,00 DKK
29] Scallop.	55,00 DKK
30] Zander	50,00 DKK
31] Tuna tataki	50,00 DKK
32] Chili-flamed salmon	50,00 DKK
33] Garlic-flamed scallop	55,00 DKK
34] Salmon topped with garlic.	50,00 DKK
35] Rosemary and garlic smoked salmon	55,00 DKK
36] Scallop smoked with thyme, garlic, and lime	55,00 DKK

Maki 4 pcs.

37] Spicy tuna, Japanese mayo, chili, and avocado	74,00 DKK
38] Tuntataki, avocado, and sweet teriyaki	74,00 DKK
39] Spicy salmon topped with chili mayo and sweet teriyaki	74,00 DKK
40] Salmon, mango, garlic, topped with garlic mayo	74,00 DKK

Futomaki 5 pcs.

41] Chili-flamed salmon, greens, avocado, salad, herbs, and garlic mayo	84,00 DKK
42] Grilled scallop, avocado, garlic, herbs, salad, and greens	89,00 DKK
43] Grilled beef tenderloin, greens, and avocado	89,00 DKK
44] Crispy chicken, Japanese mayo, and greens	84,00 DKK

Uramaki 4 pcs.

- 45] Spicy tuna tartare with crispy greens. 79,00 DKK
- 46] Fried lime-marinated white fish, grilled vegetables,
topped with kimchi mayo & dill 79,00 DKK
- 47] Tuna firecracker with temari, Japanese mayo, topped with kimchi tanuki 79,00 DKK
- 48] Crispy shrimp, avocado, sweet pepper, and chili mayo 79,00 DKK
- 49] California roll, crab meat, avocado, sweet pepper, and chili mayo. . . . 79,00 DKK

Yutaka's Favorites 4 pcs.

- 50] Kaburimaki, crispy shrimp, avocado, sweet pepper,
topped with flamed salmon 95,00 DKK
- 51] Dragon Roll, crispy shrimp, pepper,
with avocado, Japanese mayo, and chili 95,00 DKK
- 52] Kaburimaki, tuna tartare, avocado, with tuna tataki and Japanese mayo 95,00 DKK
- 53] Kaburimaki, crab meat, avocado, pepper, with zander & herb cream. . . 95,00 DKK
- 54] Kaburimaki, crab meat, avocado, pepper, with salmon and garlic mayo . 95,00 DKK
- 55] Rainbow roll, avocado, greens, with shrimp, salmon, tuna, and zander . 95,00 DKK
- 56] Kaburimaki, avocado, greens, with tuna and Japanese mayo 95,00 DKK
- 57] Kaburimaki, avocado, greens, with flamed scallop 95,00 DKK
- 58] Kaburimaki surf'n turf 95,00 DKK
With crispy shrimp, sweet pepper, avocado, chili mayo, topped with ox tataki,
sesame, and spring onion

Yutaka's Fried Favorites 4 pcs.

- 59] Fried uramaki with crab meat, avocado, sweet pepper, and chili mayo . 89,00 DKK
- 60] Fried maki roll with tiger prawns, greens, and garlic 89,00 DKK
- 61] Fried uramaki with spring onion and avocado, with scallop salad. . . . 89,00 DKK

Sashimi

- 62] 5 pcs of sashimi & samurai rice paper, tuna, salmon,
mango, cucumber, and pepper. 95,00 DKK
- 63] 8 pcs of sashimi. Choice of: Tuna, salmon, zander, tuna tataki, and scallop 105,00 DKK
- 64] 4 pcs of tuna tamari sashimi with avocado,
wasabi mayo, and crispy udon noodles 85,00 DKK
- 65] 8 pcs of salmon tataki with citrus soy sauce. 100,00 DKK

Josper charcoal grill

71]	2 sticks of Faroese salmon topped with yuzu butter and fresh herbs . . .	85,00 DKK
72]	2 sticks of iberico pork with miso glaze, chili, and spring onion	90,00 DKK
73]	2 sticks of tuna with chili teriyaki glaze and coriander	88,00 DKK
74]	2 sticks of chicken marinated with garlic, chili, lemongrass, lime leaves, and turmeric.	82,00 DKK
76]	2 sticks of beef, butter, and plenty of fresh herbs	95,00 DKK
77]	2 sticks of beef with teriyaki, fresh chili, and spring onion	95,00 DKK
97]	Iberico Pork Collar, 250 g. Served with garlic mayo, chili dressing, and miso dip	250,00 DKK
78]	Ribeye, 300 g. Served with garlic mayo, chili dressing, and miso dip	325,00 DKK
79]	Beef tenderloin, 250 g. Served with garlic mayo, chili dressing, and miso dip	325,00 DKK
80]	Grilled zander (250 g) with yuzu butter, topped with herbs.	325,00 DKK
81]	Grilled salmon (250 g) with chili oil, sweet soy sauce and garlic, topped with herbs.	250,00 DKK
82]	Grilled tiger prawns (8 pcs) with garlic oil, chili, and spring onion. . . .	250,00 DKK
83]	Grilled pak choi with ponzu, sesame oil, garlic, soy sauce, and tofu. . . .	85,00 DKK
84]	Grilled avocado with kimchi mayo, pickled cabbage, red onion, mint, and coriander	85,00 DKK
85]	Grilled edamame beans with ponzu and chili	55,00 DKK

We recommend the following as side dishes for your meat and fish dishes:
No. 12-13-14-83-V16

Ramen

- 86] Vegan miso ramen with vegetables, topped with tofu. 225,00 DKK
- 87] Miso, vegetables, wheat noodles, poached egg, with grilled salmon. . . . 235,00 DKK
- 88] Tonkatsu, vegetables, wheat noodles,
poached egg, and grilled iberico pork. 235,00 DKK
- 89] Ramen Shoyu, vegetables, wheat noodles,
poached egg, and topped with chicken 235,00 DKK

Yutaka's fish dish

- 90] Fish 'n' chips 275,00 DKK
- White fish with double-breaded sweet potato fries, tartar sauce, and grilled lime

Dessert

- 91] Japanese mochi ice cream, 3 pcs (3 varieties). 95,00 DKK
- 92] Bleeding fruit tart with yuzu cream, sorbet, and crumble 105,00 DKK
- 93] Honey cream, mango, miso caramel ice cream with glazed peanuts 105,00 DKK
- 94] Melting chocolate bomb
with condensed milk ice cream and salted caramel. 110,00 DKK
- 95] Yuzu cheesecake 95,00 DKK
- 96] Classic Creme Brulee 95,00 DKK

DRINKS

Water & soft drinks

Ramune, original Japanese soda 20 cl.	40,00 DKK
Boylan, cream soda with notes of vanilla 35.5 cl.	50,00 DKK
Organic Møn juice 33 cl (blackcurrant, strawberry, elderflower, rhubarb, or apple).	45,00 DKK
Orangina orange soda.	45,00 DKK
Galvanina Cola Organic 35cl.	50,00 DKK
Galvanina Cola Zero Organic 35cl.	50,00 DKK
Galvanina Organic Fruit Limonata 35cl.	50,00 DKK

Beer

Kong Asgers Wheat Beer 33cl 4.7%.	45,00 DKK
Organic wheat beer from Møn	
Asahi Dry 33cl	45,00 DKK
Superdry, classic Japanese beer	
Iki Beer 33cl 4,5%	45,00 DKK
Organic Japanese beer, Brewed with green tea	
Sapporo 33cl 4,7%.	45,00 DKK
Japanese beer with a fresh and inviting aroma of hops and lime	
Sapporo black 65 cl.	75,00 DKK
Stege Red Draft Beer 5.0%.	55,00 DKK
Organic smooth and rounded classic with a reddish hue	
Klintholm IPA draft beer 40cl 5.5%	55,00 DKK
Organic IPA from Møn	
Kirin draft beer 50 cl.	65,00 DKK
Ice-cold Japanese draft beer brewed with rice, following the original Japanese recipe	
San Miguel 33cl	45,00 DKK
Gluten free	
Organic Gluten-Free Kloster Dubbel Ale 33 cl 5.8%	50,00 DKK
Kirin 33cl	45,00 DKK
Crisp alcohol-free pilsner	
Magleby Klassik 33cl	45,00 DKK
Organic alcohol-free pilsner from Møn	
Damsholt 33cl	45,00 DKK
Organic alcohol-free IPA from Møn	
Organic Kloster Nonnen alcohol-free Pale Ale, 33 cl	50,00 DKK
Organic Kloster Non-Blance alcohol-free Wheat Beer, 33 cl	50,00 DKK

Gingerbeer

Crabbies Ginger Beer 33 cl. 4,0%	65,00 DKK
Organic Ginger Beer 27,5 cl. alcohol free.....	35,00 DKK

SAKE & PLUM WINE

Sweet plum wine Takara 10%, per glass	45,00 DKK
Sake flight, 3 different glasses	100,00 DKK
Nigori, Kunizakari , 720 ml, 14 %.....	300,00 DKK
Manotsuru Junmai Cloudy 500 ml. 15,5%. Served cold.....	350,00 DKK
Pink Lady, Gin No Kurenai, 720 ml, 15 %	400,00 DKK
Kubata Junmai Daiginjo, 720 ml, 15 %.....	400,00 DKK

WINE BY THE GLASS

Viudas Brut, Cava	70,00 DKK
Riesling, Schmitt Söhne.....	70,00 DKK
Organic Sauvignon Blanc from Bouchard Aîné	70,00 DKK
Organic Crianza Corvinas, Red.....	70,00 DKK
Organic spanish rose	70,00 DKK
Organic Chardonnay from Bouchard Aîné.....	70,00 DKK
Chablis, Bouchard Aîné et Fils	110,00 DKK
Carafe: rosé wine, white wine & red wine (half bottle)	175,00 DKK
Carafe: Chablis	250,00 DKK

SPARKLING WINES & CHAMPAGNE

Cava

Segura Viudas Brut Reserva (20 cl.)	100,00 DKK
Segura Viudas Brut Rose	375,00 DKK
Segura Viudas 2022 Brut Vintage	400,00 DKK

Cremant

Istenic NO. 1 Brut Nature , Slovenia	400,00 DKK
Istenic Gourmet Rose Brut 2018, Slovenia.....	425,00 DKK
Istenic RARE, Slovenia.....	525,00 DKK

Brut

Riesling Brut, Gut Hermannsberg, Germany450,00 DKK

Franciacorta

Ca`del Bosco695,00 DKK

Champagne

Duval-Leroy

Fleur de champagne Brut Premier Cru, 37,5 cl.....400,00 DKK

Duval-Leroy Brut.....625,00 DKK

2008 Premier Cru Blanc de Blancs, Brut Prestige925,00 DKK

Bollinger

Bollinger Special Cuvée650,00 DKK

Bollinger Rosé Brut800,00 DKK

Bollinger PNYC181500,00 DKK

Bollinger La Grande Année 20141600,00 DKK

Bollinger La Grande Année 20081800,00 DKK

Bollinger R.D. 20071995,00 DKK

Vollereaux

Champagne Brut Reserve475,00 DKK

WHITE WINE

France

Chablis AOC (375 ml.)250,00 DKK

Domaine de Pellehaut, Gascogne350,00 DKK

Saint Peyre, Chardonnay, Languedoc350,00 DKK

Saint-Peyre, Picpoul de Pinet350,00 DKK

Côte du Rhone, Solitude375,00 DKK

Bourgogne Blanc, La Chaume Blanche.....375,00 DKK

Chablis 1er Cru Beuroy.....475,00 DKK

Chablis 1. Cru, Domaine Jean Collet.....525,00 DKK

Sancerre Blanc Chavignol575,00 DKK

Domaine Capuano-Ferreri - Chassagne Montrachet Cuvée Prestige625,00 DKK

Châteaneuf du Pape, Domaine de la Solitude	700,00 DKK
Pouilly-Fuisse 1 cru Au Vignerai	725,00 DKK
Mersault Les Narvaux, Domaine Guy Bocard, Organic.....	1 150,00 DKK

Italy

Grillo, Villa Carumè, Organic	350,00 DKK
Pinot Grigio Talis	350,00 DKK
Pinot Grigio, Erste + Neue, Alto Adige	375,00 DKK
Vermentino Obizzo Bolgheri	375,00 DKK
Villa Antinori Toscana.....	400,00 DKK

Spain

12 Linajes Verdejo	350,00 DKK
Pazo San Mauro, Abarino Rias Baixas	400,00 DKK

Portugal

Casa Santa Eulalia, Alvarinho.....	350,00 DKK
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South Afrika

Radford Dale Vinum Chinin Blanc.....	375,00 DKK
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Germany

Silvaner Trocken, Weingut, Vegan	350,00 DKK
Villa Wolf Riesling, Pfalz	350,00 DKK
Riesling Feinherb, Mosel, Johannes Schmitz	375,00 DKK
Jean Baptiste Riesling, Kabinett, Weingut Gunderloch, Organic.....	375,00 DKK
Weingut Hüls, Riesling, Mosel.....	400,00 DKK
Vom Schiefer Riesling, Gut Hermannsberg.....	495,00 DKK

Austria

Grüner Veltliner, Sand 1, Zöhrer	375,00 DKK
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New Zealand

Villa Maria, Sauvignon Blanc, Organic.....	375,00 DKK
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ROSÉ

France

Domaine de Pellehaut, Gascogne	350,00 DKK
Château Regusse.....	350,00 DKK
Bandol Rosé, Domaine des Baguisers, Provence.....	375,00 DKK

ORANGE WINE

France

Gerard Bertrand Orange Gold.....	375,00 DKK
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NATURAL WINE

Czech Republic

Riesling 22, Mira.....	450,00 DKK
Sauvignon Blanc 22, Mira.....	450,00 DKK
Pinot Noir 22.....	450,00 DKK

France

Chardonnay, Clément Bourgogne.....	400,00 DKK
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RED WINE

France

Bourgogne Rouge, Seigneurie de Posanges (375 ml.).....	195,00 DKK
Domaine de Pellehaut, Gascogne.....	350,00 DKK
Micro Cosme, Pinot Noir/Grenache.....	350,00 DKK
Côte de Rhone, Solitude.....	375,00 DKK
Gigondas Promesse 2017.....	425,00 DKK
Bourgogne mercurey 1er Cru	550,00 DKK
Châteauneuf du Pape, Domaine de la Solitude	700,00 DKK
Bourgogne Ladoix Vieilles Vignes	700,00 DKK

Italy

Pinot Nero Apertuna, Colombo	400,00 DKK
La Palazzetta, Rosso Sangiovese	375,00 DKK
Lamole Chianti Classico Duellame DOCG, Organic	375,00 DKK
Villa Antinori Rosso	400,00 DKK
Puntay Pinot Nero Riserva, Erste + Neue	450,00 DKK
Donna Olimpia, Bolgheri	495,00 DKK
Badia a Passignano, Antinori, Chianti Classico	650,00 DKK
Brunello di Montalcino, La Gerla	750,00 DKK
Tenuta Tignanello, Antinori	1250,00 DKK

Spain

PSI, Ribera del Duero	690,00 DKK
Hacienda Monasterio, Ribera del Duero	725,00 DKK
Flor de Pingus, Ribera del Duero	1300,00 DKK

AVEC

Baillyes 4cl 17%	50,00 DKK
Calvados Cardinal 3 cl 40%	50,00 DKK
Cles des Ducs XO 3 cl 40%	50,00 DKK
Diplomatico Reserva Exclusiva 3cl	50,00 DKK
Marc de Châteauneuf-du-Pape 3cl 42%	50,00 DKK
Louis Grimaud 3cl 40% cognac fra 2004	50,00 DKK
Barr Hill Tom Cat	50,00 DKK
Barr Hill Tom Gin 43%	
Prunelle de Bourgogne	50,00 DKK
Grappa di Tignanello 3cl 42%	95,00 DKK

HOT DRINKS

House Japanese coffee with 4 cl Japanese whisky	100,00 DKK
Tea	35,00 DKK
Americano	30,00 DKK
Espresso	30,00 DKK
Latte	40,00 DKK
Cappuccino	40,00 DKK
Chai latte	40,00 DKK
Hot chocolate	40,00 DKK