

V.LO

WINE BAR

BUBBLES

Domaine des Ronces, **CRÉMANT DU JURA**, brut nature, Chard.

85/445

WHITE

Blankenhorn, Schliengen **CHARDONNAY**, VDP Ortswein, Baden

115/495

Dom. Tabordet, Les Petites Aubues 2021, **POUILLY-FUMÉ** (O)

95/450

Vincent Carê mê, **VOUVRAY** Spring sec 2019, Chenin Blanc

85/395

Merleau, L'Arpent des Vaudons 2021, **SAUVIGNON BLANC**, Touraine

80/375

El Castro de Valtuille, **GODELLO** 2019, Bierzo

80/395

Knebel, **RIESLING** 2021, Mosel

80/425

Corta y Raspa, Charanga 2019, **PALOMINO** Sanlúcar de Barrameda

75/445

Vía Revolucionaria **SEMILLÓN** 2020, Mendoza

70/295

ORANGE

La Grange Saint André, Les Cas d'or 2020, **GRENACHE BLANC**, Langu.R.

80/350

Sumarroca, 2CV **XAREL-LO** Vermell, Penedès (N)

75/375

COCKTAILS

GIN & TONIC (4 cl. Tanqueray Gin & Fever Tree)

90,-

WHITE NEGRONI (Gin, sweet vermouth & Cocchi Americano)

95,-

NEGRONI (Campari, Vermouth & Gin)

95,-

SHERRONI (Oloroso, sweet + dry vermouth & Campari)

90,-

OLD FASHIONED (Bourbon, bitters & simple syrup)

95,-

BOULEVARDIER (Bourbon-take on a negroni; sweet, spicy and fall-like)

100,-

SHOTS

La Cruz, **RON** de Panamá Añejo Superior 12 años, 4 cl

60,-

Stork Club, Straight **RYE** Whiskey, 4 cl

60,-

Bulleit, Kentucky Straight **RYE**, 4 cl

65,-

Rebel Yell, Kentucky Straight **BOURBON** Cognac barrel, 4 cl

65,-

Buffalo Trace, Kentucky Straight **BOURBON**, 4 cl

65,-

Bulleit Kentucky Straight **BOURBON**, 4 cl

65,-

ROSÉ

Riecine **PALMINA ROSÉ** 2021, IGT Toscana (O)

75/350

RED

Château Haut-Bailly 2011, Grand Cru C., **PESSAC-LÉOGNAN**, Bord.

225/1095

Domaine Jolivet, L'Instinct 2020, **SAINT-JOSEPH**, Syrah

125/595

Víña Bosconia **RIOJA** Reserva 2010, Spanien

110/475

Riglos Gran **MALBEC** 2018, Gualtallary, Mendoza

100/475

Sylvain Loichet, Le Président 2021, Bourgogne **PINOT NOIR** (O)

100/450

Il Molino di Grace, **CHIANTI CLASSICO** 2017 (O)

90/425

LAURA LORENZO, Camino Frontera 2018, Juan García & Rufete, Ribeira S.

85/445

Château Cambon 2022 **Beaujolais Nouveau** (N)

80/395

MYSTERY RED WINE no. 6: Guess the wine and win the bottle

80,-

Duseigneur, Goutte du Seigneur, **CÔTES DU RHÔNE** 2019, (O)

75/365

Vía Revolucionaria, La C. Grande 2020, **CRIOLLA GRANDE**, Mendoza

70/345

Tempore SO2 Free 2018, **GARNACHA**, Bajo Aragon, Spanien (N)

70/295

Terrae Valdecastro, **TEMPRANILLO** 2020, Spanien (O)

60/250

SWEET'N'SALTY 10 cl.

Domaine Labet, Les Exaltés **MACVIN DU JURA**

95,-

Hildalgo, Marqués de Rodil **ESPECIAL PALO CORTADO**, Jeréz

95,-

BEERS & SODA

FLYING COUCH **PILSNER**, 5,2%

60,-

ALEFARM MELLOW, **FRUITED KETTLE SOUR** 5,1%

70,-

ALEFARM SUNGLOW **Pale Ale**, 5,3%

70,-

ALEFARM PIVOT EL DORADO **IPA** 6%

70,-

ALEFARM ECLIPSE, **IPA**, 6,7%

70,-

NATURFRISK **RABARBERBRUS** / **HYLDEBRUS** / **PASSIONSBRUS**

35,-

SPARKLING **RAMLÖSA**, 33 cl

25,-

**Oplysning om allergener kan fås ved
henvendelse til personalet**

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WINE BAR

TOAST

VEGETARIAN with truffle smear, porcini, mushroom, chanterelle, gorgonzola and balsamico onions **85,-**

CAPOCOLLO pork and emmentaler cheese + parmesan and mustard **85,-**

MIXED BOARD

GOOD FOR SHARING. Five cheeses, olives, pesto, nuts, bread & olive oil. **250,-**
Served with two charcuteries; Capocollo and Finocchiona salami.
It's possible to **REPLACE** one charcuterie with a conserves (canned tuna / sardines / mussels / anchovies).

CHEESE

Small board with **THREE CHEESES** and bread **95,-**
Bigger board with **FIVE CHEESES** and bread **145,-**

SEA SPECIALITIES CANNED

Santa Catarina **TUNA** in olive oil, Skipjack from Azores **50,-**
Santa Catarina **TUNA WITH MILD CHILI** & olive oil, Skipjack, Azores **50,-**
Santa Catarina **SARDINES** in olive oil, Portugal **50,-**
Santa Catarina **MUSSELS** Escabeche, Spain **50,-**
Yurrita **ANCHOVIES** in olive oil, bay of Biscay **50,-**
Yurrita **VENTRESCA** the best (!) tuna in olive oil **85,-**
Yurrita **CHIPIRONES** squid in olive oil **90,-**

SMALL BITES

SURDEJSBRØD served with olive oil **30,-**
OLIVES **35,-**
CASHEW & ALMONDS **45,-**
CHARCUTERIE Capocollo or Finocchiona salami **40,-**

PAIRINGS

Feelin' snackish? Prøv vores simple vinmenu med smagfulde kombinationer, som smager, fylder, mætter og overrasker. Et glas vin parret med en snack.

ORANGE Et glas Sumarocca 2cv orangevin & El Comandante ost **100,-**

MUSLING Et glas Palmina rosé & muslinger i escabeche **115,-**

DEN ANDALUSISKE Et glas Hidalgo **PALO CORTADO** + oliven & nødder **130,-**

SPRUTTEN Et glas Corta y Raspa Palomino & Chipirones blæksprutter **150,-**

PIZZA

In collaboration with MaMeMi we're offering *roman-style* pizza: thin and crispy with fresh toppings. Expect to wait 20-25 minutes.
From 6 - 8.30 PM, Wednesday til Saturday.



VEGAN Artichoke-cream and grilled vegetables **135,-**

MORTADELLA Mortadella, gorgonzola and pistachios **135,-**

MUSHROOM Mushroom, shallots and ricotta **135,-**

PANCETTA Pancetta, potato and rosemary **135,-**

SVINEKÆBER Caramelized red onions, provolone, apple and balsamic **135,-**

SPICY SALAMI Margarita with spicy salami, burrata and basil **135,-**

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