

V.LO

WINE BAR

ROSÉ

Duseigneur, Goutte du Seigneur Côtes du Rhône **ROSE** 2022 (O) **65/325**

ORANGE

Sumarroca, **2CV** 2023, Xarel-Lo Vermell, Penedès (N) **80/400**

Cros des Calades, **DOLMEN** 2022, Sauvignon Blanc, VdF **75/375**

WHITE

Ballorin, Sans Peur 2017, **BOURGOGNE**, Chardonnay & Pinot Blanc (N)(B) **150/745**

Dom. Croisée, Eden 2022, **POUILLY-FUMÉ**, Sauvignon Blanc **130/650**

Domaine Ronces, Chalasse 2020, Chardonnay & Savagnin, **JURA** (B) **125/625**

Nicolas Mariotti Bindi, Mursaglia Blanc 2020, **VERMENTINO**, Corsica **120/595**

Aimé Blouzard, Les As, Mâcon-Péronne, Bourgogne **CHARDONNAY** 2022 **95/475**

Dom. Sauveroy, Patience 2022, Anjou Blanc **CHENIN BLANC** (O) **90/450**

Damilano, **ARNEIS** 2022, Langhe, Italy **85/425**

Weinreich, **RIESLING** Trocken 2022, Rheinhessen (O) **80/395**

Lascaux, Garrigue blanc 2023, **ROUSSANNE**, Vermentino, Languedoc (B) **80/395**

Delhommeau, Le Fief Seigneur 2021, **MUSCADET** Sèvre et Maine (O) **75/375**

Melibea, **CHARDONNAY** 2021, Tierra de Castilla, Spain (O) **50/250**

SWEET & MORE 10 cl.

Torcató **TAWNY PORT** 10 years, Douro **75/450**

González Byass, La Copa Reserva, **VERMOUTH** (on ice) **80/475**

Kopke **WHITE PORT** 10 years, Douro **85/545**

SHERRY WEEK 10 cl.

Hidalgo, La Panesa Fino **SHERRY** **95/645**

Gonzalez Byass, Tío Pepe FINO EN RAMA, Jeréz **50/350**

CHAMPAGNE

Vincent Bliard, Eternel Optimiste, BdB, Brut, Marne **CHAMPAGNE** (O) **195/975**

Baudin, Cuvée de Réserve (M-PN-C), Montagne Reims **CHAMPAGNE** **135/675**

Waris Hubert, Estence, Premier Cru, Extra Brut (C-PN), **CHAMPAGNE** **130/650**

Flight of three half glasses of Champagne **230,-**

RED

Olek Bondonio, Roncagliette **BARBARESCO** 2020, Piemonte **169/845**

Duseigneur, Catarina **CHÂTEAUNEUF-du-PAPE** 2021, (B) **155/775**

Garnerot, Terres de Garnet **BOURGOGNE** Côte Chalon. 2021, Pinot Noir **125/625**

Château Falfas, Côtes de Bourg 2017, **BORDEAUX** (B) **125/625**

Breton, Nuits d'Ivresse 2020, Bourgueil, **CABERNET FRANC** (N) **110/550**

Lascaux, Les **NOBLES PIERRES** 2019, Syrah & Grenache, Pic Saint-Loup (B) **100/500**

Joubert, Côte du Py, Morgon, **BEAUJOLAIS** (N) **95/495**

Duseigneur, Minha Terra **SYRAH** 2021, VdF (N) **90/450**

LAURA LORENZO, Tabernario 2018, Mencía, Ribeira Sacra **85/425**

MYSTERY RED WINE no. 21: Guess the wine - win the bottle **85,-**

Duseigneur, Odyssée 2021, **CÔTE-DU-RHÔNE** Village (B) **85/425**

Vía Revolucionaria, **La C. GRANDE** 2021, Mendoza **served chilled** **80/395**

Tempore SO2 Free 2020, **GARNACHA**, Bajo Aragon, Spanien (N) **70/295**

COCKTAILS

PORT & TONIC (8 cl. Kopke dry white Port + tonic) **85,-**

GIN & TONIC (4 cl. Tanqueray Gin & Fever Tree) **90,-**

ESPRESSO MARTINI **95,-**

WHITE NEGRONI (Cocchi Americano, Vermouth Bianco & Gin) **95,-**

NEGRONI (Campari, Vermouth & Gin) **95,-**

OLD FASHIONED (Bourbon, bitters & sugar) **95,-**

RUSTY NAIL (Drambuie & Scotch) **110,-**



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WINE BAR

LIQUOR

- Plantation Original Dark **RUM** Barbados, 40%, 4 cl. **60,-**
- Pig's Nose, blended **SCOTCH WHISKY**, 40%, 4 cl. **60,-**
- Buffalo Trace, Straight **BOURBON**, 40%, 4 cl. **60,-**
- Bulleit Straight American **RYE**, 45%, 4 cl. **65,-**
- Green **CHARTREUSE** liqueur, 55%, 4 cl. **70,-**
- Pierre Ferrand 10 Générations **COGNAC** 1er Cru, 46%, 4 cl. **80,-**
- Gelas, Bas **ARMAGNAC** 2002, 40%, 4 cl. **95,-**
- Mars Tsunuki, Single Malt **JAPANESE WHISKY** 2002 Edition, 50%, 4 cl. **140,-**

BEERS

- Skovlyst **ALCOHOL FREE IPA**, 0,5%, 50 cl. **60,-**
- Flying Couch **PILSNER**, 4,5% draft **60,-**
- Flying Couch Punktum komma **IPA**, 6,5 % draft **70,-**
- Brewdog Black Heart **STOUT**, 4,1%, 44 cl. **70,-**
- Alefarm Embrace **IMPERIAL STOUT** 10,0%, 44 cl. **70,-**

SODA

- Naturfrisk **SPARKLING RASBERRY / ELDERFLOWER / GINGER ALE** **35,-**
- Sparkling **RAMLÖSA**, 33 cl **25,-**

MIXED BOARD

GOOD FOR SHARING

- Five cheeses, olives, pesto, nuts, bread & olive oil. **275,-**
- Served with two charcuteries: Capocollo and Finocchiona salami.
- It's possible to **REPLACE** a charcuterie with a canned fish (tuna or mild chili tuna).

CHEESE

- Small board with **THREE CHEESES** and bread **110,-**
- Larger board with **FIVE CHEESES** and bread **165,-**

CHARCUTERIE

- Mixed charcuterie with Capocollo and Finocchiona. Served with bread **95,-**

CANNED SPECIALTIES served with bread

- SARDINES** in olive oil, Spain **85,-**
- Santa Catarina **TUNA** or **MILD CHILI TUNA** in olive oil, Skipjack, Azores **85,-**
- MUSSELS ESCABECHE**, Galicia, Spain **85,-**
- Mariscadora **VENTRESCA TUNA** Class A fillets in olive oil **100,-**
- Cold smoked **SALMON** in organic olive oil, Faroe Island **120,-**
- Cambados Chipirones, **SQUID** in olive oil, Spain **120,-**

NIBBLES

- SOURDOUGH BREAD** with olive oil **40,-**
- Mixed **OLIVES** **45,-**
- Mixed **CASHEW & ALMONDS** **45,-**



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