



RESTAURANT & COCKTAILBAR

SNACK MENU

PARISER TOAST

Butterdej med parmesan creme, sorte trøfler og skagenskinke
Puff pastry with parmesan cream, black truffles and Skagen ham

55,- *per piece*

CRISPY POTATOES

Serveret med løjrom og urtecreme
Served with vendace roe and herb cream

75,-

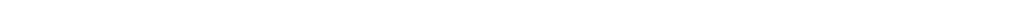
CHEESY TRUFFLE FRIES

65,-

CAVIAR

30 g – 395,-

50 g – 495,- Serveret med vaffel fritter som brændende kærlighed og creme fraiche
Served with waffle fries, pancetta, beetroot and crème fraiche



momenta

RESTAURANT & COCKTAILBAR

COCKTAILS

THE CLASSICS:

ESPRESSO MARTINI - Vodka, espresso, kahlua, sugar	140,-
NEGRONI - Gin, campari, sweet vermouth	149,-
WHITE NEGRONI - Gin, Suze, Lillet Blanc	149,-
BRAMBLE - Gin, lemon, sugar, blackberry liqueur / syrup	149,-
WHISKEY SOUR - Bourbon, lemon, sugar, egg white	135,-
SPICY MARGARITA - MANGO STYLE - Tequila, frisk lime, mango, chili	149,-
BOULEVARDIER - Bourbon, campari, sweet vermouth	169,-
CLOVER CLUB - Gin, raspberry, lemon, sugar, egg white	145,-
FASHION PASSION - Vodka, lime and passion	135,-

SIGNATUR COCTAILS:

YUZU SMOKE - Mezcal, grape- & yuzu-cordial, dry vermouth, one drop of salt water	149,-
BOTANICAL BLOSSOM Gin, elderflower, fresh lime, green apple, light soda	139,-
OLD FASHIONED - Bourbon, honey, orange peel, bitter	155,-
MIDNIGHT CHERRY - Dark rom, cherry liqueur, cocoa liqueur & a touch of PX-sherry	155,-
APERITIF: FRENCH 75 - Gin, lemon, sugar, champagne.	135,-

HOUSE COCTAILS:

PALOMA - Tequila, Pink grape and lime	110,-
DARK 'N' STORMY - Dark rum, ginger beer and lime	110,-