

Beverages

Vermouth

Berto - Antica Distilleria Quaglia

60 kr.

Vermouth produced in the province of Asti, Piemonte.

It is based on Moscato and Trebbiano grapes, with some beautiful hints of bitter orange, vanilla, coriander, mint and cinnamon.

Cider

Hors Norme - La Cidrerie du Golfe

65/325 kr.

From a small producer in Brittany, Hors Norme is an elegant cider with notes of honey!!

Bruscello - San Bartolomeo

90/450 kr.

Malvasia from Siena, in the heart of Tuscany. This wine is aged in chestnut barrels that add smoky notes. Fresh, dry and slightly tannic.

Il Baratto - Mani di Luna

75/375 kr.

Trebbiano & grechetto based wine from sandy and chalky soil in Umbria. Dry fresh and simple.

Red

Dellemore - Casebianche

75/375 kr.

Blend of Aglianico and Barbera with a touch of Piediroso.

A full bodied and dark red wine, with spicy notes and a lot of red fruits.

Rosso Dell'Orto - Tenuta Campanino

90/450 kr.

Light and juicy version of Sangiovese from Umbria. Earthy hints in the nose and forest fruits feeling in the mouth.

Syrah - Les Miquettes

100/500 kr.

Fresh and fruity driven wine made of Syrah from the region of Saint Joseph (Rhône Valley) in France. Violet and dark fruit note with a strong character!

Coffee from Coffee Collective

From 25 kr.

Organic Tea from Cocoon Tea Artisans

35 kr.

– Please ask for coffee/tea options

Organic Apple Juice, per glass

25 kr.

Sodas from Naturfrisk

38 kr.

Filtered water, spark./still 75cl

25 kr.

Kølster: Bæst

49 kr.

Herslev: IPA or Saison

49 kr.

Other Vermouth

65 kr.

Avec

75 kr.

Mirabelle

Bagværk og håndværk

Pasta

Our fresh pasta is hand-made daily, right here in the bakery. It is made from organic stone ground semolina from Mulino Marino in Italy. The fresh pasta dishes highlight seasonal and local produce and make recurrent use of our house-made charcuterie.

Pastry

While taking cues from the pastry making traditions of different cultures, we choose to ferment the Mirabelle croissant primarily with natural sourdough starters. We make use of organic meat, cheese, in-house preserves, and seasonal fruits to make variations of our croissant. Developing from sourdough culture to baked pastry over the course of four days, we use this long slow fermentation to create viennoiserie with the broadest range of flavour and texture.

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| Mirabelle Antipasti Plate
Selection of house made charcuterie, olives, grilled and pickled vegetables | 135 kr. |
| Salad with garden vegetables, anchovy vinaigrette and 24 month parmesan | 95 kr. |
| Fresh pasta of the day | 120 kr. |

All of the above:

**Mirabelle Pasta Menu
195 kr. per person**

- To be ordered and shared by everyone at the table

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| Hegnsholt chicken salad with mushrooms, BÆST bacon on rye bread | 125 kr. |
| Meatballs in spicy BÆST nduja sauce with green salad | 125 kr. |
| Soup of the day with green salad | 115 kr. |

Desserts

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| Tiramisu | 60 kr. |
| Lemon Granita | 40 kr. |