

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!!

☞ **Posca Bianca - Federico Orsi** 80/400 kr.

Wine from the north part of Italy, made of the Pignoletto grape, that brings a smooth acidity and a pleasant smell of white flowers. Recommended as an aperitif or for more filling dishes.

☞ **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 Høst 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.

☞ Mirabelle Antipasti Plate 135 kr.

Selection of house made charcuterie, olives, grilled and pickled vegetables

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

☞ 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

☞ Tiramisu 60 kr.

☞ Lemon Granita 40 kr.