

## 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.

### **Rosé & White**

#### ☞ **Pink - Casa Wallace**

85/425 kr.

Rosé from Piemonte made of Dolcetto grapes. Fresh, fruity notes of strawberries and cherries. A tribute to summer!

#### ☞ **Bruscello - San Bartolomeo**

90/450 kr.

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

#### ☞ **Cumalé - Casebianche**

80/400 kr.

It is a very young version of Fiano. It perfectly combines citrus notes, refreshing and acidic, and the grassy flavours increase the dry sensation in the palate.

### **Red**

#### ☞ **Joven - Vina Enebro**

75/375 kr.

Monastrell from the south of Spain. Rich, well structured and with some dried fruits hints in the nose.

#### ☞ **Lautizio - Collecapretta**

85/425 kr.

In the beautiful region of Umbria, you can still find some vineyards of Cilieggiolo, an ancient variety with the characteristics of great juiciness and a light body. Spicy and smoky in the nose.

#### ☞ **Steira - Rocco di Carpeneto**

110/550 kr.

A wine from Ovada, where Dolcetto grape gives its best. Ovada terroir gives acidity and complexity to the wines that become long lasting in time. Fruity and fresh.

#### ☞ 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 Juleøl

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, celery, walnuts, apples and 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.