

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!

☞ Bianco Vinikultur - Collecapretta

95/475 kr.

A local variety from a small vineyard of Moscato Nostrano in Umbria. Despite the intense golden colour, it has had no skin contact. It's fruity and slightly exotic in flavour, low in acidity and medium bodied.

☞ 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

☞ Primeví - Marco Minnucci

75/375 kr.

Simple and delicious Barbera, fruity and refreshing notes of small red berries and wild herbs.

☞ Boit sans soif - JF Chené

80/400 kr.

Light and spicy wine from Anjou, in the Loire Valley. The nose is played on pepper and vegetal notes.

☞ Guarini - Aldo Viola

95/475 kr.

Guarini is a wine from a single vineyard of Syrah in the northwest coast of Sicily. It has great structure, soft tannins and spicy notes.

☞ Coffee from Coffee Collective

☞ Organic Tea from Cocoon Tea Artisans – Please ask for coffee/tea options

From 25 kr.

35 kr.

☞ 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 Hvedeøl

Other Vermouth

49 kr.

☞ Avec

65 kr.

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.