Arken

Denmark's largest and most unique fish & seafood buffet

Come and experience the treasures of the sea, every summer at Restaurant Arken

READ MORE HERE

Price per person

750,-

Table reservation required

Oyster Frede

3rd place

Danish Oyster Shucking Championship

2025

Curious about the **2026** *venue? Ask your server about the results of the Danish Oyster Opening Championship.*

ALLERGENS

ENGLISH MENU

Follow us...

Restaurant

Arken

- en bid af Skagen i Køge

We've brought a little piece of Skagen to Køge

For many people, Skagen is the essence of peace, renewed energy, magnificent nature, and an abundance of fresh fish and seafood.

Here, you'll find tranquility in the sea and its endless horizon. – Fresh fish and seafood are our specialty, so relax, recharge, and let our kitchen surprise you.

Bådehavnen 21 | 4600 Køge | +45 56 66 05 05
www.restaurant-arken.dk | kontakt@restaurant-arken.dk



DANISH "SMØRREBRØD" • 11.30 – 17.00

Danish "smørrebrød" with breaded plaice filets 175,-
Hand-peeled prawns, lemon mayo, Kaviart, and lemon
on rye bread

Danish "smørrebrød" ith chicken salad 165,-
Homemade chicken salad with curry and apple
on rye bread, topped with crispy bacon
and roasted hazelnuts

Danish "smørrebrød" with smoked salmon 185,-
Cold-smoked salmon, avocado, pesto mayo,
fried capers, and crisp salad on toasted sourdough bread

Danish "smørrebrød" with fresh avocado • VEGETARIAN 145,-
Fresh avocado, chili mayo, pickled red onions, lettuce,
fresh lemon zest, and roasted hazelnuts on toasted sourdough bread

Danish "smørrebrød" with Skagen Ham from Slagter Munch 185,-
Slices of Skagen Ham, marinated mushrooms,
and baked Parmesanon butter-toasted sourdough bread.



LUNCH • 11.30 – 17.00

Lunch plate with 5 delicious things 185,-
Composed by the kitchen on the day

Caesar salad 165,-
Salad with caesar dressing, breaded chicken,
red onion, bacon, croutons and parmesan

Croque Madame 155,-
Sourdough bread with ham, mozzarella, emmentaler,
dijon dressing and fried egg on top. Served with crisp salad

Tomato soup • Vegetarian 155,-
With basil oil, pumpkin seeds, and garlic bread

Traditional Danish "Pariserbøf" 165,-
Pickles, capers, beetroot, horseradish, onions and raw egg yolk

Sailor's casserole 185,-
Beef tenderloin, bacon, and cocktail sausages.
Served with rice, fried potatoes, or French fries

Wienerschnitzel 225,-
"Boy", peas, and pommes sauté
Choice of sauce: Béarnaise, red wine sauce, or pepper sauce





LUNCH • 11.30 – 17.00

Garlic gratinated tiger prawns 165,-
Crisp salad, aioli, and fresh lemon

Moules frites with aioli 195,-
Mussels steamed in white wine with herbs, garlic, and cream

Arken's "Stjerneskud" 200,-
Panko breaded fish filets, hand-peeled prawns,
hot-smoked salmon, and red dressing

Hot-smoked salmon 175,-
Crisp salad, herb dressing, and fresh herbs

Fish 'n' Chips 185,-
Fish in crispy tempura batter, rustic fries, tartar sauce, and lemon

Arken's fish soup 195,-
Fish, shellfish, and saffron soup
Shellfish must be peeled by yourself



SIDE ORDERS

Garlic bread 45,-

Fries with optional dip 55,-

Salad, caesar dressing, croutons and parmesan 55,-



KIDS • 11 YEARS OR LESS

Fish fillet with French fries,
vegetable sticks and optional dip 85,-

2 chicken pieces with French fries,
vegetable sticks and optional dip 85,-

2 scoops of vanilla ice cream
with whipped cream and chocolate sauce 45,-

Kids ice cream bomb with marshmallows and chocolate sauce 35,-



STARTERS • 17.00

Caviar L´estrée - Beluga 10 g. 695,-
An incredibly creamy, rich, and aromatic caviar.
Perfectly paired with champagne.
Served with red onions, crème fraiche, and blinis

Caviar L´estrée - Imperial 10 g. 375,-
Large pearls with a delicious nutty and creamy flavor.
Served with red onions, crème fraîche, and blinis

Garlic gratinated tiger prawns 100,-
Served with aioli and fresh lemon

Hot-smoked salmon 115,-
Crisp salad, herb dressing, and lemon

Carpaccio of veal 95,-
Truffle mayo, pine nuts, pickled pumpkin and cheese

Skagen Ham from Slagter Munch 125,-
Slices of Skagen Ham, marinated mushrooms
and baked Parmesan



MAIN COURSES • 17.00

Catch of the day *(Ask your server)* 300,-
Today's potatoes, sautéed vegetables, and sauce

Arken's "Stjerneskud" 200,-
Panko breaded fish filets, hand-peeled prawns,
hot-smoked salmon, and red dressing

Moules frites with aioli 195,-
Mussels steamed in white wine with herbs, garlic, and cream

Arken's fish soup 195,-
Fish, shellfish, and saffron soup
Shellfish must be peeled by yourself

Fish 'n' Chips 185,-
Fish in crispy tempura batter, rustic fries,
tartar sauce, and lemon

SIDE ORDERS

Garlic bread 45,-
Fries with optional dip 55,-
Salad, caesar dressing, croutons and parmesan 55,-





MAIN COURSES • 17.00

Canadian Heritage Angus 250 g 450,-
Premium Angus steak with beautiful marbling,
rich flavor, and exceptional tenderness.
Carefully grain-fed for a juicy and exquisite taste.
Served with today's potatoes and sautéed vegetables.
Choice of sauce: Béarnaise, red wine sauce, or pepper sauce

Wienerschnitzel 225,-
"Boy", peas, and pommes sauté
Choice of sauce: Béarnaise, red wine sauce, or pepper sauce

Sailor's casserole 185,-
Beef tenderloin, bacon, and cocktail sausages.
Served with rice, fried potatoes, or French fries

Tomato soup • Vegetarian 155,-
With basil oil, pumpkin seeds, and garlic bread

Vegetable Patty • VEGETARIAN 175,-
Roasted vegetables, pickled red onions and pesto mayo.
Served with French fries and optional dip

DESSERTS • ALL DAY

Creme brulée 135,-
Vanilla ice cream, crunch,
and caramel sauce



Chocolate fondant 135,-
With vanilla ice cream

3 kinds of cheese 125,-
Compote and homemade crispbread

3 pc. homemade Petit Four 75,-

2 scoops of ice cream 65,-
Choose from vanilla, strawberry, chocolate,
caramel, lemon sorbet, and raspberry sorbet

3 scoops of ice cream 65,-
Choose from vanilla, strawberry, chocolate,
caramel, lemon sorbet, and raspberry sorbet

COFFEE OR TEA

Coffee or Tea	40,-	Espresso, double espresso	45,-/55,-
Cortado	50,-	Irish coffee 2 cl./4 cl.	75,-/90,-
Americano	50,-	French coffee 2 cl./4 cl. With Grand Marnier	75,-/90,-
Flat White	55,-	Girls' coffee 2 cl./4 cl. With Baileys	75,-/90,-
Cappuccino	55,-	Mexican coffee With Kahlua og Tequila	90,-
Caffe Latte	55,-		
Chai Latte	55,-	Ice coffee With chocolate, hazelnut, vanilla, or caramel syrup	70,-
Hot chocolate	60,-		

SOFT DRINKS

Coca Cola, Coca Cola Zero,
Sprite Zero, Fanta, Schweppes Lemon,
Sparkling water, Sparkling water with lemon

30 cl	50 cl	80 cl
45,-	65,-	90,-

WATER

Ice water 50 cl 40,-

Water ad libitum 20,-
Still or sparkling
Only available when purchasing other beverages. Price is per person

BOTTLES / JUICE

Milk or Juice • 30 cl	25,-
Apple- or Orangejuice • 50 cl	40,-
Milk • 50 cl	40,-
Cocio • 25 cl	40,-
Red Soda • 25 cl	40,-
Fever Tree Tonic • 20 cl	50,-
Fever Tree Ginger Beer • 20 cl	50,-

ANTONS • 25 CL. ORGANIC JUICES

Blackcurrant	50,-
Elderflower	50,-



ICE TEA

	50 cl	1 l
Peach Ice Tea	50,-	95,-
Lemon Ice Tea	50,-	95,-
Raspberry Ice Tea	50,-	95,-

LEMONADE

	50 cl	1 l
Classic Lemonde	50,-	95,-
Pink Lemonade	50,-	95,-
Rhubarb Lemonade	50,-	95,-

SKAGEN BEER • 50 CL



Nordstrand, IPA • 0,5%	95,-
Frokostøl • 2,6%	95,-
Drachmann, Pilsner • 5,0%	95,-
Nordlys, Wheat beer • 5,0%	95,-
Tuxen, Classic • 5,3%	95,-
Skawskum, Dark Lager • 5,0%	95,-
Bundgarn, Porter • 6,5%	95,-
Gl. Skagen, IPA • 6,0%	95,-
Store Tummel, Festbier • 5,5% • Glutenfri	95,-

BOTTLE OF BEER • 50 CL

Erdinger Hefe Weissbier • 5,3%	95,-
Erdinger Dunkel Weissbier • 5,3%	95,-

BOTTLE OF BEER • 33 CL

Grimbergen Double Ambre • 6,5%	60,-

NON-ALCOHOLIC BEER



Brooklyn, Hoppy Lager, 33 cl • 0,4%	65,-
Tuborg Classic • 33 cl • 0,0%	50,-
Teedawn All the Way IPA • 33 cl • 0,2%	60,-
Teedawn Lemon Weiss • 33 cl • 0,0%	60,-
Erdinger Weissbier • 50 cl • 0,4%	85,-

CANNED BEER • 50 CL



Brooklyn Stonewall Inn, IPA • 4,6%	95,-
Brooklyn Pulp Art, Hazy IPA • 6,0%	95,-

DRAFT BEER

	25 cl	40 cl	60 cl
Carlsberg	40,-	60,-	85,-
Tuborg Classic	40,-	60,-	85,-
Jacobsen Brown Ale	50,-	75,-	105,-
Jacobsen Yakima IPA	50,-	75,-	105,-
Seasonal beer	50,-	75,-	105,-



DRINKS

The Usual 125,-
3 cl Geranium, Fever Tree Tonic and cucumber

Aperol Spritz 125,-
3 cl Aperol, sparkling wine and sparkling water

Rhubarb Ginger Spritz 125,-
3 cl Bombay Sapphire, Fever Tree Ginger Beer, rhubarb syrup and lemon

Gin Hass 125,-
3 cl Bombay Sapphire, lemon soda and mango syrup

Espresso Martini 125,-
3 cl Koskenkorva Vodka, 3 cl Kahlua and espresso

Dark 'n' Stormy 125,-
3 cl Gosling, Ginger Beer and lime

Moscow Mule 125,-
3 cl Koskenkorva Vodka, Fever Tree Ginger Beer and lime

Hyldeblomst Sour 125,-
3 cl gin, elderflower syrup and Lime Rancho

Passion for Fashion 125,-
3 cl vodka, passion fruit puré and Lime Rancho

MOCKTAILS • NON-ALCOHOLIC

Rhubarb Refresh 85,-
Rabarbersirup, Fever Tree Ginger Beer and lemon

Passion Dream 85,-
Lemonade, passion fruit syrup and lemon

Orange Spritz 85,-
Orange Spritz, sparkling water and Tonic

SNACKS

Mixed nuts 45,-
(160 g)



AVEC • 2 CL

Baileys	50,-
Cointreau	50,-
Leopold Gourmel 6	55,-
Leopold Gourmel 10	90,-
Remy Martin XO	160,-
Vaghi, Bas-Armagnac	125,-
Grappa Di Amarone Fiorato	95,-
Grappa Di Amarone Ca' Florian	95,-
Calvados Fine	60,-

GIN • 2 CL

Bombay Sapphire	50,-
Geranium	65,-
Hendricks	75,-

VODKA • 2 CL

Koskenkorva	50,-
Crystal Head	90,-

WHISKEY-BOURBON • 2 CL

Jack Daniels	50,-
Dalmore 15 year	95,-
Highland Park 18 year	145,-

ROM • 2 CL

Bacardi Carta Blanca	50,-
Gosling Black Seal	65,-
Diplomatico Rom	85,-
Ron Zacapa Cenitario 23 year	100,-
Plantation Anniversary Extra	105,-

SCHNAPPS • 2 CL

Rød Aalborg, Brøndum, Linie, OP Anderson	40,-
Several varieties of homemade schnapps	40,-



NON-ALCOHOLIC SPARKLING WINE

Cal del Mar, Moscato, Valencia, Spain • 0,0% — 325,-
Sweet, fresh, fruity, and lightly sparkling wine
with notes of honey and peach



Oddbird, Sparkling - Rosé — 450,-
Languedoc-Roussillon, France • 0,0%
Semi-dry and lightly sparkling wine
with notes of summer berries, citrus, and green apples



NON-ALCOHOLIC WHITE WINE

Divin, Sauvignon Blanc, Loire, France • 0,0% — 90,- — 375,-
Fresh and semi-dry wine with notes of citrus and white flowers.
Perfect with fish and shellfish



Lussory, Chardonnay Premium, La Mancha, Spain • 0,5% — 85,- — 325,-
Dry and slightly sweet wine
with notes of green apples, peach, and apricot



Villa Huesgen, Riesling • 0,0% — 90,- — 375,-
Semi-dry and very fresh wine with notes of citrus and apple.
Perfect both as an aperitif and as a food pairing



NON-ALCOHOLIC ROSÉ WINE

Divin, Loire, France • 0,0% — 90,- — 375,-
Semi-dry and lightly fruity wine
with notes of red berries and a hint of citrus



NON-ALCOHOLIC RED WINE

Lussory, Merlot, La Mancha, Spain • 0,5% — 85,- — 325,-
Dry and lightly spiced wine
with notes of plum, cherry, and vanilla



Divin, Pinot Noir, Loire, France • 0,0% — 90,- — 350,-
Dry and fresh wine
with notes of red berries, vanilla, and mint



Oddbird, Languedoc-Roussillon, France • 0,5% — 500,-
Dry and spicy wine with notes of dark berries and herbs.
The best choice for a non-alcoholic red wine



SPARKLING WINE

Nicolas Feuillatte, Réserve Exclusive, Brut — 995,-
Classic champagne notes of green apples and citrus
Magnum bottle — 1895,-



Chavost, Blanc de Chardonnay — 1295,-
Brut Nature, France
Classic Blanc de Blancs with notes of green pear,
mirabelle plum, white flowers, citrus fruit, and lightly toasted bread



Moët & Chandon, Ice Imperial, France — 1295,-
The world's first champagne created to be enjoyed over ice.
With notes of strawberry, raspberry, and gooseberry



Moët & Chandon, Imperial Rosé, France — 1295,-
Rosé champagne with excellent fruit and finesse.
With notes of raspberry, red currant, and wild strawberries



Cristal, Louis Roederer Christal — 3995,-
Exceptional champagne with aromas of citrus, white flowers, and nectarines.
The taste is semi-dry, complex, and elegant with delicate bubbles



Dom Perignon, France — 3495,-
Top vintage champagne with a well-defined fruitiness,
great fullness, and dryness. Reminiscent of apple blossom



Bestheim Crémant d'Alsace, Brut - Heritage, Alsace — 545,-
Crisp, fresh, and vibrant Crémant d'Alsace



SO Crémant de Bordeaux, Brut, France — 525,-
Exceptional and fruity, with notes of citrus and green apples



Saint Louis Sparkling Blanc de Blancs Brut, France — 95,- — 450,-
Elegant and lively, with notes of peach, pear, and apple



Caprice de Lune Rosé, Beaujolais, France — 95,- — 450,-
Fresh and fruity, with a light and pleasant sweetness



Prosecco, Tor del Colle, Veneto, Italy — 95,- — 450,-
Fresh and full-bodied, with notes of green apples, melon, and peaches



Asti Spumante, Piemonte, Italy — 475,-
Sweet and fruity, with fresh grapes, peach, and lychee notes



Cava Brut Nature, Castell De Fades, Spain — 475,-
Elegant, sparkling, and perfectly balanced



WHITE WINE

FRANCE

De Chansac, Sauvignon Blanc, Gascogne 85,- 325,-
Elegant and semi-dry wine with notes of exotic fruits



Les Berchets, Chardonnay, Vin de Pays d'Oc 85,- 325,-
Dry and full-bodied wine with notes of peach and white stone fruits



Famille Hugel, Riesling, Alsace 495,-
Fresh and dry wine with notes of green apples, peach, and citrus



Famille Hugel, Pinot Gris, Alsace 595,-
Fresh and semi-dry wine with notes of apricot and plum



Henri Bourgeois, Loire, Les Baronnes, Sancerre 750,-
Dry and fruity wine with notes of citrus, lime, and exotic fruits



Chablis, Maison Louis Jadot, Bourgogne 725,-
Dry and fresh wine with notes of apple, lemon, and lime



Domaine Bouchié Chatellier, Pouilly-Fumé, Les Adelins, Loire 625,-
Fruity and fresh wine with notes of citrus and peach



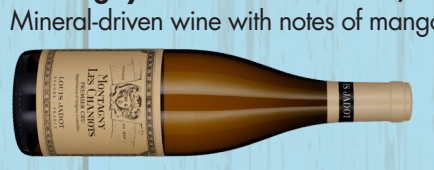
Bourgogne Blanc - Les Vignes de la Roche 625,-
Balanced crisp acidity, elegant minerality, citrus, and apricot



Chablis Grand Cru - Preuses, Bourgogne, Chablis 1995,-
Dry and full-bodied wine with notes of apple, pineapple, and vanilla



Montagny 1. Cru - Les Chaniots, Bourgogne 795,-
Mineral-driven wine with notes of mango and papaya



Saint-Romain Blanc Combe Bazin, Bourgogne 1295,-
Harmonious and fruity wine with notes of citrus, peach, and apple



Chassagne-Montrachet, Bourgogne, Côte de Beaune 1595,-
Exceptional wine with deep, exotic richness and elegant minerality



Domaine Tessier, Meursault - Les Casse-Têtes 1495,-
Full-bodied Chardonnay with a cool freshness and citrus fruits



La Nerthe, Les Cassagnes 625,-
Dry, fruity, and powerful wine with notes of green apples, pear, and peach



WHITE WINE

AUSTRIA

Weszeli, Grüner Veltliner - Langenlois, Kamptal, ØKO 125,- 545,-
Dry and lightly fruity wine with vibrant acidity and notes of green apples



GERMANY

Balthasar Ress, White Rabbit Riesling, Rheingau 95,- 395,-
Sweet and luscious wine with vibrant fruit acidity. The perfect summer wine



Villa Huesgen, Riesling by the glass, Mosel 110,- 475,-
Fresh and crisp wine with notes of juicy fruits
Magnum bottle 945,-



ITALY

Kris, Pinot Grigio 115,- 475,-
Light wine with notes of pear, citrus, and white flowers



Pinot Grigio, Alto Adige 550,-
Mineral-driven wine with notes of citrus, peach, and green apples



Sauvignon Blanc - Villa Dugo, Friuli 85,- 325,-
Dry and fresh wine with notes of citrus and green herbs



Alois Lageder, Chardonnay 525,-
Medium-bodied wine with notes of peach, melon, and citrus



USA

Francis Ford Coppola Winery, Rosso & Bianco – Chardonnay 115,- 495,-
Light and refreshing wine with notes of tropical fruits



Chateau Ste. Michelle, Chardonnay, Washington State 525,-
Full-bodied and well-balanced wine with notes of apple and tropical fruits



Au Bon Climat, Chardonnay - Californien, Santa Barbara County 750,-
Rich Chardonnay aromas with tropical fruits and a subtle touch of oak



AUSTRIA

Pete's Pure - Chardonnay 95,- 395,-
Fruity and full-bodied wine with notes of tropical fruits and peach



Pete's Pure - Sauvignon Blanc 95,- 395,-
Dry, elegant, and full-bodied with notes of tropical fruits and gooseberry



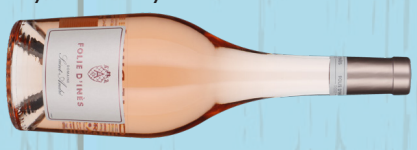
ROSÉ WINE

FRANCE

Aix Rosé, Provence, Côteaux d'Aix en Provence 145,- 595,-
Dry and fresh wine with notes of fresh raspberries and bright cherries



Folie d`Inès, Pays dòc, Grenache Noir 115,- 495,-
Dry and fruity wine with notes of strawberry and raspberry



Rose Anjou, Cabernet Franc/Sauvignon, Loire 110,- 475,-
Sweet and refreshing wine with vibrant notes of raspberry and wild berries



Prieure de Montezargues, Rhône, Tavel 625,-
Powerful and dry wine with notes of peach, red currant, and Sicilian orange



ITALY

Bardolino Chiaretto, Veneto 95,- 395,-
Semi-dry and refreshing wine with notes of raspberry and blackcurrant



RED WINE

FRANCE

Sensas, Cabernet Sauvignon/Syrah 85,- 325,-
Full-bodied and smooth wine with notes of blackberry and vanilla



Château Macquin, Bordeaux, Saint-Georges-Saint-Émilion 595,-
Classic Saint-Émilion with notes of plum, leather, oriental spices, sweet licorice, herbs, and red currant



Château Moncets, Bordeaux, Lalande de Pomerol 595,-
Smooth wine with notes of dark chocolate, fresh berries, and cedarwood



Château Brane Cantenac - 2. Cru Classé 1395,-
Notes of red berries and flowers, silky-soft tannins, and a long finish



Château Cantemerle, 5.Cru Classé, Bordeaux, Haut-Médoc 925,-
Classic Bordeaux with notes of ripe berries, mocha, and vanilla



Boutinot, Séguret, Schisteux 145,- 595,-
Intense notes of vanilla, ripe cherries, and pepper, with flavors of dark chocolate and prunes



RED WINE

FRANCE

Gevrey-Chambertin, Clos Champs, Bourgogne, Côte de Nuits 1495,-
Dry, full-bodied, and lightly spiced wine with notes of dark cherries, strawberries, and herbs



Volnay 1. Cru, Clos de la Barre, Monopole, Bourgogne, Côte de Beaune 1495,-
Full-bodied and juicy wine with a wealth of berry nuances and a long-lasting finish



ITALY

Tor del Colle, Montepulciano d´Abruzzo Riserva 85,- 325,-
Full-bodied wine with notes of cherry, red currant, and coffee



Corte Loto, Pulglia, Negromaro, Montepulciano 110,- 475,-
Smooth and well-balanced wine with notes of spices, chocolate, and vanilla



Alasia, Barbera d`Asti, Piemonte 495,-
Full-bodied wine with notes of morello cherries and cocoa



Langhe Nebbiolo, Piemonte 550,-
Classic Nebbiolo flavors with notes of red berries and a spicy finish



Alasia, Barolo, Piemonte 695,-
Classic Barolo with dark plums, leather, and warm spices



Brovia, Barolo, Piemonte 1295,-
A remarkable Barolo with aromas and flavors of cherries, rose petals, saddle leather, and pepper



Tommasi, Ripasso Valpolicella Classico Superiore, Veneto 595,-
The color is an intense deep red, and the bouquet is elegant with hints of jam. The palate is full-bodied and delicate, featuring notes of cherry



Verbena, Brunello di Montalcino, Le Pope 995,-
Notes of dark cherries, herbs, dried flowers, and a subtle smoky touch from oak aging



Sondraia Superiore, Toscana, Bolgheri 1595,-
The palate is silky smooth with an almost balsamic intensity of dark fruit, chocolate, and tobacco



GERMANY

Dachs, Pinot Noir, Baden 475,-
Wine with notes of fresh berries, spices, and herbs



RED WINE

USA

Stone Peak, Zinfandel, Californien 115,- 495,-
Smooth and full-bodied with aromas of blackberry,
plum, raspberry, anise, and pepper



Francis Ford Coppola, Cabernet Sauvignon, Paso Robles 145,- 595,-
Full-bodied wine with notes of blueberry and black cherry



Francis Ford Coppola, Zinfandel, Californien 625,-
Powerful, spicy, and full-bodied with notes of strawberry,
caramel, and black pepper



Old Vines Zinfadel, Turley Wine Cellars 850,-
A Classic, smooth Zinfadel with notes of red berries, sweet liquorice, and dark
chokolate, among others



Cabernet Sauvignon, Artemis, Californien, Napa Valley 1695,-
Opulent wine with dark Cabernet fruit, graphite, plums,
dark chocolate, tobacco, lavender, and eucalyptus



Au Bon Climat, Pinot Noir - Santa Maria Valley FW, Californien 1075,-
Silky-smooth wine with notes of sweet licorice, orange zest, and vanilla



AUSTRIA

Shiraz, Old Bastard, South Australia, Barossa Valley 1895,-
Intense aromas of blackberry, blueberry, and dark plum
are complemented by sweet spices and a hint of pipe tobacco



SPAIN

Crianza - Ecologica, Rioja, Alta 135,- 550,-
Aromas of vanilla and cocoa. The palate is full-bodied
with plenty of fruit, including plum and blackberry



Ultreia Saint Jacques, Castilla y León, Bierzo 550,-
Elegant wine with notes of raspberry, red currant, pepper, and licorice



PSI, Castilla y León, Ribera del Duero 995,-
Created by Danish winemaker Peter Sisseck.
Balanced wine with notes of cherry and blackberry



Flor de Pingus, Ribera del Duero 1795,-
Created by Danish winemaker Peter Sisseck.
Powerful and full-bodied wine with notes of blackcurrant, plum, and licorice



Vega Sicilia, Alion, Castilla y León, Ribera Del Duero 1995,-
Powerful, intense, and layered with notes of dark ripe berries,
herbs, cedar, toasted oak, chocolate, and leather



DESSERT WINE

FRANCE

Château de Fesles, 95,- 550,-
Coteaux du Layon Vieilles Vignes, Loire
Sweet and fresh wine with notes of honey,
ripe peach, apricot, and candied orange zest



Château Les Arroucats Cuvée Virginie, Bordeaux 95,- 550,-
Sainte-Croix-du-Mont 2019
Sweet and full-bodied wine with notes of pear,
apricot, candied citrus, and light caramel



M. Chapoutier, Banyuls, Roussillon 125,- 450,-
Sweet, powerful, and spicy wine with notes of dark berries,
lightly roasted coffee, licorice, and chocolate



SPAIN

Sauvignon Blanc, Dulce, Castilla y León, Rueda 135,- 550,-
Sweet and fresh wine with notes of exotic fruits,
peach, citrus, and a hint of honey



PORT WINE

PORTUGAL

Warre's, Heritage Ruby 95,- 550,-
Fruity and full-bodied port wine with notes of
sun-ripened berries, raisin, and plum



Warre's, Otima 10 year Tawny, Douro 125,- 475,-
Sweet, light, and rounded port wine with notes of
ripe fruit, nuts, mandarins, and apricots



Warre's, Otima Colheita 2013, Douro 145,- 600,-
Sweet and creamy port wine with notes of
dates, orange zest, and roasted oriental spices



Warre's, Cavadinha, Vintage Port, Douro 995,-
Full-bodied, spicy, and intense port wine with notes of
blackberry, cherry, and chocolate, combined with fragrant floral tones



Warre's, Late Bottled Vintage, Douro 895,-
Sweet, rounded, and fresh port wine with spicy notes of
dark red fruits, light chocolate, and floral tones



MADEIRA

Verdelho, 10 Years, Justino's 125,- 895,-
Acidity and sugar go hand in hand
with Madeira's characteristic nutty flavor.



Colheita Tinta Negra 2003, Justino's 145,- 1095,-
Lovely, intense aroma with notes of coffee,
sweet spices, and dark caramel.

