

THE SOCIAL

BAR & BISTRO

BUBBLES

Cava, Naveran Brut, Penedes, Spain.....	95/420
Cremant d'Alsace, Calixté Brut, France.....	105/525
André Clouet, Brut, Champagne France.....	155/795
NV Pol Roger Reserve, Brut, France.....	995
Moët & Chandon, Brut Imperial, France.....	1195
2013 Dom Perignon, Champagne, France.....	3850

SNACKS

Something savory to start?

Three Small Snacks..... 135

Kartoffelchips med chipotledip, mandler & marinerede oliven

APPETIZERS

Assorted Charcuterie & Cheese..... 155

Tyroleanskinke, Coppa, Fuet, oliven, cornichonner, Havgus ost & kompot

Mushroom Toast..... 145

Svampetoast med citron, parmesan, perleløg & karse

Jerusalem Artichoke Soup..... 125

Jordskokkesuppe, sprød chorizo, ristede pinjekerner, karse & persilleolie

Cold Smoked Salmon..... 145

Koldrøget laks, peberrodscrème, sennepsmarinerede kartofler, fennikel, granatæble & dild

SWEETS

Crème Brûlée..... 95

Classic Brûlée, bourbon vanilje & rørsukker

Chocolate Bavaois..... 110

Chokolade Bavaois, skovbærkompot & ristet hvid chokolade

Vanilla Mousse..... 95

Vaniljemousse, æblekompot, kanel- & vaniljecrumble, stjerneanis & vaniljeis

Cheese Selection..... 145

Brie, Manchego & Blå Kornblomst. Serveres med kiks & kompot

MAINS

Mushroom Pizza..... 195

Tomatsauce, østershatte, revet parmesan, citronolie, shiitake svampe & rucola salat

Caesar Salad 1/2 or 1/1 145/220

Grillet kyllingebryst med hvidløg, hjertesalat, klassisk Cæsardressing, parmesan & croutonner

Fresh Rigatoni..... 225

Stærk tomatsauce, burrata, olivenolie, ristede solsikkekerner, pesto & basilikum

The Social Burger..... 240

Okse- eller vegansk burger, syltet agurk, trøffeldressing, salat, friterede løg, cheddar, bacon & pommes fritter med chiliflager og parmesan

Baked Pumpkin Salad..... 165

Græskarcreme, ristede mandler, honning vinaigrette, feta, granatæble & salat

Catch of the Day..... 295

Dagens fisk, spørg venligst din tjener

Veal Schnitzel..... 335

Kalveschnitzel med anjossmør, citron, timian, grøn salat & pommes fritter

Steak Fries..... 385

Grillet ribeye med bagt spidskål, perleløg, bearnaisesauce & pommes fritter

Sharing Menu

Mushroom Toast
Cold Smoked Salmon

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Mixed Grill
Sæsonens grøntsager med hvidløg
pommes fritter

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Crème Brûlée

495,- per person

Minimum 6 personer

WINE

White

Lagranja Blanco, Verdejo, Castilla y León, Spain..... 110/435

La Petite Perriere, Sauvignon Blanc, Guy Saget, Loire, France..... 135/525

Riesling Cave Vinicole de Hunawihhr, Riesling, Alsace, France..... 145/565

La Tunella, Pinot Grigio, Colli Orientali del Friuli, Italy..... 155/620

Mâcon-Villages Memoire du terroir, Chardonnay, Bourgogne, France..... 170/675

Sancerre Terres Blanche, Vignoble Dauny Sauvignon Blanc, Les Caillottes, France..... 185/725

Red

La Vieille Ferme, Grenache, Syrah, Vin de France, France..... 115/445

Beaumas, Pinot Noir, Languedoc, France..... 155/565

Ripasso Classico Superiore, Corvina, Valpolicella, Italy..... 165/625

Onyx Classic Tinto, Vinicola del Priorat Carignan, Grenache, Spain..... 170/690

Sebastiani, Cabernet Sauvignon, California, USA..... 200/795

BEER

Draft Beer 25 CL / 50 CL

Carlsberg 4,6%..... 60/78

Tuborg Classic 4,6%..... 70/88

Brooklyn Stonewall Inn IPA 4,6% / Pulp Art 6,5%, 80/98

Kronenbourg 1664 Blanc 5%..... 74/92

Grimbergen Blonde 6,7%..... 74/92

Grimbergen Double Ambree 6,5%..... 74/92

Jacobsen Yakima IPA 6,5%..... 80/98

Jacobsen Juicy IPA 4,8%..... 80/98

Jacobsen Brown Ale 6,0%..... 80/98

Somersby Apple Cider 4,5%..... 70/88

NON ALCOHOLIC

Coca Cola - Cola Zero - Fanta - Sprite..... 50

Schweppes Lemon - Ginger Ale..... 50

Fuze Ice Tea Lemon - Peach..... 55

Søbogaard Elderflower..... 45

San Pellegrino / Acqua Panna..... 56

Organic Craft Lemonade..... 65

Carlsberg Nordic 0,0%..... 55