



DET MEXICANSKE  
BØFHUS

*Det Mexicanske Bøfhus is a nice restaurant with a truly unique and authentic Mexican atmosphere.*

*We emphasize that visiting the restaurant is not just a matter of exciting and tasty food - it must always be a real Mexican experience to visit the Det Mexicanske Bøfhus.*

*All our dishes are made from fresh and healthy ingredients without any compromise to the quality. Our chefs make the Mexican food from scratch - you can enjoy it with a great Mexican beer or a nice glass of red wine.*

**Order your take away at [www.detmexicanske.dk](http://www.detmexicanske.dk)**

Sunday-Thursday 11.00-21.00 | Friday-Saturday 11.00-22.00  
(Kitchen's opening hours - the restaurant is open longer)

 **BEST SELECTION**<sup>AS</sup>  
den vejpartiet

# 3 Course Menues

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## **Menu 1**

### ***Carpaccio from beef***

Served with mixed salad, pesto, parmesan and topped with olive oil.

### ***200 g beef tenderloin***

Grilled 200 g beef tenderloin, marinated in our special garlic worstershire sauce.

Served with optional sauce and rösti with mashed potatoes.

### ***Cheesecake***

with mango and passion.

**DKK 379,-**

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## **Menu 2**

### ***Giant chili prawns***

Served with mixed salad and vegetable wok.

### ***250 g beef filet***

Approx. 250 g beef fillet with fat edge - tender and tasty.

Served with optional sauce and rösti with mashed potatoes.

### ***Churros***

Served with ice cream and mixed fruits.

**DKK 379,-**

*The main courses cannot be changed. When changing starter or dessert, fee of 29,- is added.*



# Ribeye

## **300 gr. Ribeye**

Ribeye is one of the best steaks in the world. Thanks to the marbling throughout the cut, the steak is packed with flavors. Marbling gives flavor to the steak, but in this case it also guarantees tenderness.

When cooking, the marbling melts and penetrates into the surrounding meat.

**Served with pommes rösti, garnish and optional sauce.**

**DKK 319,-**



# Starters

- 1. Mexican Tomato soup** **69,-**  
Served with warm tortilla breads.
- 2. Quesadilla** **85,-**  
Large grilled tortilla with chicken and cheese. Served with sour cream and salsa.
- 3. TEX-MEX** **89,-**  
Spicy buffalo wings, spareribs and tex-peppers (spicy crispy jalapeños peppers stuffed with cheddar cheese). Served with BBQ sauce.
- 4. Chicken Nachos - 6 pieces** **79,-**  
Crispy nachos covered with marinated chicken fillet and gratinated cheese. Served with guacamole, sour cream and salsa.
- 5. Shrimp cocktail** **89,-**  
With red dressing, salad and 2 pieces of tortilla breads.
- 6. Chili Shrimps** **84,-**  
Shrimps marinated in garlic and cajun sauce. Served on warm and crispy cheese-grated bread.
- 7. Nachos Supreme** *without chicken* **95,-**    *with chicken* **109,-**  
Oven baked crispy cheese-grated chips. Served with chicken, tomato, garlic sauce, olives, jalapeños, guacamole, sour cream and salsa.
- 8. Snack Box** **72,-**  
2 pieces spicy crispy jalapeños pepper stuffed with cheddar cheese, 2 pieces of fried onion rings and 2 pieces of fried mozzarella sticks. The delights are served with BBQ sauce.
- 9. Grilled King Prawns** **95,-**  
Cooked in garlic, pepper, onion, mushroom and tomato. Served with salad and tortilla bread.
- 10. Garlic bread with cheese** **79,-**  
Delicious warm and crispy bread with a taste of garlic and cheese.

***Starters are not to be served alone, but can be made as a main course, with an additional charge of DKK 37,-***



# Grill Menu

**11. Flamingo Steak** 200g 219,- 400g 319,-

Beef striploin & chicken fillet is served with bearnaise or Mexican sauce.

**12. Cajun Steak**  200g 219,- 300g 279,-

Cut out of tenderloin fillet. Served with jalapeños and cajunsauce.

**13. Sombrero Steak** 200g 239,- 300g 295,-

Grilled beef striploin with cream-poblano sauce. Served with salad, tortillas, guacamole, sour cream, jalapeños, cheddar cheese and salsa. Served without potatoes.

**14. Ranchero Steak** 200g 225,- 300g 287,-

Beef striploin fried in our special garlic worcestershire sauce. Served with mushroom sauce.

**15. Striploin on wooden platter** 200g 269,- 300g 309,-

Beef striploin on wooden platter with spicy mashed potatoes, bacon, cheese and garlic butter or regular butter. Choose between bearnaise or mushroom sauce.

**16. Pollo Picante** 200g 199,- 300g 249,-

2 pcs. marinated and grilled chicken fillets. Served with bearnaise or Mexican sauce.

**17. Beef tenderloin on wooden platter** 200g 299,- 300g 359,-

Juicy beef tenderloin on platter with spicy mashed potatoes, bacon, cheese, garlic butter or regular butter. Choose between bearnaise or mushroom sauce.

**18. Devil's Steak**  200g 225,- 300g 282,-

Cut out of tenderloin fillet. Served with jalapeños and chili chipot sauce.


**19. English Steak** 200g 219,-

Beef striploin steak. Served with bearnaise sauce.

**Extra Sauce 19,-**

Choose between BBQ, Mexican, Cajun, Pepper, Bearnaise, Chili Chipotle, Mushroom, Cognac, Poblano or Garlic.

Striploin/sirloin steaks are served with baked or steak potatoes and today's garnish.

Dishes marked with  are very spicy!

# Grill Menu

**20. Diane Steak** 200g **225,-**    300g **287,-**

Beef striploin fried in our special garlic worcestershire sauce. Served with cognac sauce.

**21. Pepper Steak**  200g **225,-**    300g **287,-**

Beef striploin marinated in our five-pepper spice mixture. Served with pepper sauce.

**22. Garlic Steak** 200g **225,-**    300g **287,-**

Beef striploin with garlic purée. Served with garlic sauce and and roasted garlic.

**23. Grilled King Prawns** **199,-**

King Prawns grilled in garlic oil. Served with sweet chilli sauce and rice.

**24. Salmon Fillet** **249,-**

With avocado, onion, pepper, mushroom and parmesan cheese. Served with rice, grilled tomatoes and creamy lemon sauce. Served without potatoes.

**25. Tenderloin** 200g **279,-**    300g **337,-**

2 pcs. juicy beef tenderloin. Served with bearnaise or mushroom sauce.

**26. Tournedos** 200g **289,-**    300g **369,-**

2 pcs. juicy beef tenderloin with bacon. Served with bearnaise or mushroom sauce.


**27. BBQ Spareribs** 600g **209,-**    1200g **279,-**

A wonderful experience of BBQ glazed ribs, topped with peppers.

**Extra Sauce 17,-**

Choose between BBQ, Mexican, Cajun, Pepper, Bearnaise, Chili Chipotle, Mushroom, Cognac, Poblano or Garlic.

Striploin/sirloin steaks are served with baked or steak potatoes and today's garnish.

Dishes marked with  are very spicy!

# Big Bang Steaks

## **28. Big Bang I**

**300g 282,- 400g 347,- 500g 409,-**

Tender beef striploin with crispy bacon and garlic butter or regular butter.  
Can be ordered up to 1000 gr. - Ask for the price.

## **29. Big Bang II**

**400g 409,- 500g 475,- 600g 542,-**

Juicy beef tenderloin with crispy bacon and garlic butter or regular butter.  
Can be ordered up to 1000 gr. - Ask for the price.

## **30. Striploin on wooden platter**

**400g 389,-**

Tender beef striploin with spicy mashed potatoes, bacon, cheese and garlic butter or regular butter.

## **31. Beef tenderloin on wooden platter**

**400g 439,-**

Juicy beef tenderloin with spicy mashed potatoes, bacon, cheese and garlic butter or regular butter.

## **32. Grill Mix**

**400g 369,-**

100 gr. of each: Beef striploin, beef tenderloin, chicken fillet and spareribs.  
Served with crispy bacon and garlic butter or regular butter.

### **Extra Sauce 19,-**

Choose between BBQ, Mexican, Cajun, Pepper, Bearnaise, Chili Chipotle, Mushroom, Cognac, Poblano or Garlic.

Striploin/sirloin steaks are served with baked or steak potatoes and today's garnish.

# Fajitas

## **41. Fajita Original**

**209,-**

Strips of marinated chicken and beef sautéed in our Mexican sauce. Served on a sizzling hot iron pan. Finely chopped iceberg, finely chopped onions, salsa, guacamole, sour cream, cheddar, jalapeños, peppers and 4 pieces tortilla breads.

Can also be ordered with only chicken or beef.

## **42. Fajita Camarones (Shrimp)**

**209,-**

Shrimp sautéed with pepper and onions. Served on a sizzling hot iron pan. Finely chopped iceberg, finely chopped onions, salsa, guacamole, sour cream, cheddar, jalapeños, peppers and 4 pieces tortilla breads.

## **43. Fajita Vegetarian**


**179,-**

Today's vegetables are served on a sizzling hot iron pan. Finely chopped iceberg, finely chopped onions, salsa, guacamole, sour cream, cheddar, jalapeños, peppers and 4 pieces tortilla breads.

## **44. Puntas de Filete a la Mexicana**

**209,-**

Strips of beef sautéed in chili chipotle sauce with fresh tomatoes and mushrooms. Served on a sizzling hot iron pan. Finely chopped iceberg, finely chopped onions, salsa, guacamole, sour cream, cheddar, jalapeños, peppers and 4 pieces tortilla breads.

Dishes marked with  are very spicy!



# Enchiladas

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**45. Enchiladas Rojas** 🌶️ **179,-**

Two small tortillas filled with spicy beef, gratinated with cheese.  
Served with chili chipotle and sour cream.

**46. Enchiladas de Pollo** **179,-**

Two small tortillas filled with spicy chicken fillet pieces, gratinated with cheese and mild Mexican sauce. Served with sour cream.

**47. Kombi Enchiladas** **179,-**

Two small tortillas filled with spicy beef and chicken fillet pieces, gratinated with cheese.  
Served with Mexican Sauce and sour cream.

**48. Shrimp Enchiladas** **185,-**

Two small tortillas filled with marinated and sauteed shrimps, gratinated with cheese.  
Served with Mexican Sauce and sour cream.

All dishes are served with homemade garnish and rice.

Dishes marked with 🌶️ are very spicy!

# Burritos og Chimichangas

**49. Beef Burritos** **189,-**

Big tortilla gratinated with cheese, beef sautéed with onion, peppers and cajun sauce.  
Served with guacamole, salsa and sour cream.

**50. Chicken Burritos** **189,-**

Big tortilla gratinated with cheese, chicken sautéed with onion, peppers and cajun sauce.  
Served with guacamole, salsa and sour cream.

**51. Kombi Burritos** **189,-**

Big tortilla gratinated with cheese, beef and chicken sautéed with onion, peppers and cajun sauce.  
Served with guacamole, salsa and sour cream.

**52. Vegetarian Burritos** **172,-**

Big tortilla gratinated with cheese, today's veggies and cajun sauce.  
Served with guacamole, salsa and sour cream.

**53. Shrimp Burritos** **189,-**

Big tortilla gratinated with cheese, shrimps sautéed with onion, peppers and cajun sauce.  
Served with guacamole, salsa and sour cream.

**54. Beef Chimichanga** **189,-**

Crispy deep-fried tortilla filled with sautéed beef and cheese.  
Served with Mexican sauce, guacamole and sour cream.

**55. Chicken Chimichanga** **189,-**

Crispy deep-fried tortilla filled with sautéed chicken and cheese.  
Served with Mexican sauce, guacamole and sour cream.

**56. Kombi Chimichanga** **189,-**

Crispy deep-fried tortilla filled with sautéed beef, chicken and cheese.  
Served with Mexican sauce, guacamole and sour cream.

All dishes are served with homemade garnish and rice.

# Especiales

## **60. Pollo Monterey**

**209,-**

Grilled chicken fillet strips and shrimps sautéed with tequila, onion, garlic, parsley and our own con queso (spicy cheese sauce) as well as crispy bacon pieces. Served with finely chopped iceberg, finely chopped onions, salsa, guacamole, sour cream, cheddar, jalapeños, peppers and hot tortillas.

Extra cooking time should be calculated.

## **61. Gringos Pot**

**209,-**

A combination of chicken and beef strips sautéed with tequila, onion, garlic and our own con queso (spicy cheese sauce). Served on a sizzling hot iron pan. Served with finely chopped iceberg, finely chopped onions, salsa, guacamole, sour cream, cheddar, jalapeños, peppers and hot tortilla.

Extra cooking time should be calculated.

## **62. Carne Asado** 🌶️

**209,-**

Marinated beef striploin strips, butter fried with onions and peppers, sautéed in chili chipotle. Served on a sizzling hot iron pan. Served with finely chopped iceberg, finely chopped onions, salsa, guacamole, sour cream, cheddar, jalapeños, peppers and hot tortillas.

## **63. Taco Fiesta**

**199,-**

Grilled chicken and beef strips. Crispy and warm tacos, served with salsa, guacamole, sour cream, cheddar and vegetables.

Can also be ordered only with chicken or beef.

## **64. Taco Salad**

**182,-**

Spicy beef and chicken strips fried with tomato, peppers and mushrooms, gratinated with cheese. Served with salad, jalapeños, guacamole, sour cream, peppers, salsa and tortilla chips.

Dishes marked with 🌶️ are very spicy!



# Children's Menu

- 80. Burger** **79,-**  
With cheese and bacon. Served with steak potatoes and ketchup.
- 82. Nino Burritos** **79,-**  
Tortilla filled with a combination of sautéed beef and chicken strips, gratinated with cheese. Served with BBQ sauce, guacamole and sour cream as well as rice.
- 83. Fish fillet** **79,-**  
1 fish fillet served with steak potatoes and remoulade.
- 84. Grilled chicken fillet** **99,-**  
120 gr. Chicken fillet served with steak potatoes and bearnaise sauce.
- 85. Children's Chimichanga** **79,-**  
Crispy deep-fried tortilla filled with sauteed beef and chicken strips, gratinated with cheese. Served with Mexican sauce, guacamole, sour cream and rice.
- 86. Tender beef striploin** **99,-**  
100 gr. Beef striploin. Served with steak potatoes and bearnaise sauce.
- 87. Nuggets** **79,-**  
5 nuggets served with steak potatoes and remoulade.
- 88. Spareribs** **89,-**  
Served with steak potatoes and BBQ sauce.
- 89. Children's ice cream** **49,-**  
Vanilla ice cream, whipped cream and chocolate sauce.

Only available for children under 12 years old.

# Desserts

## 90. Bananasplit

69,-

Banana with vanilla ice cream, whipped cream and chocolate sauce. Served with fruit.

## 91. Belgian waffle

69,-

Served with vanilla ice cream, whipped cream and chocolate sauce. Served with fruit.

## 92. Ice cream in glass

59,-

3 scoops of ice cream. Served with whipped cream, chocolate sauce and fruit.

## 93. Pancake with ice cream

69,-

Vanilla ice cream, whipped cream and chocolate sauce. Served with fruit.

## 94. Mix dessert

159,-

1 x Belgian waffle, 1 x banana and 1 x pancake.  
Served with vanilla ice cream, chocolate sauce, whipped cream and fruit.

Enough for 2-4 people.



*Enjoy a nice glass of port wine for your dessert*

*Taylor's  
Fine Tawny Port*

*Bottle 395,-  
Glass 65,-*



# Warm drinks

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<b>118. Irish Coffee</b>	<b>69,-</b>
With whiskey.	
<b>119. Mexican Coffee</b>	<b>69,-</b>
With kahlua and tequila.	
<b>120. Hot lumumba</b>	<b>69,-</b>
With cognac.	
<b>121. Hot chocolate</b>	<b>49,-</b>
With whipped cream and sprinkles.	
<b>122. Hot ice chocolate</b>	<b>55,-</b>
With vanilla ice cream.	
<b>123. Coffee</b>	<b>29,-</b>
<b>124. Tea</b>	<b>25,-</b>
<b>125. Café au Lait</b>	<b>45,-</b>
<b>126. Cappuccino</b>	<b>43,-</b>



# Cold drinks

**140. Soda** 30 cl. **39,-** 50 cl. **57,-** 75 cl. **65,-**

Pepsi, Pepsi Max, Lemon, Orange, Faxe Kondi, sparkling water.

**141. Juice** 30 cl. **39,-** 50 cl. **57,-** 75 cl. **65,-**

Apple juice, orange juice or elderflower.

**146. Mineral water** 29,-

**Royal Classic, draught** 30 cl. **47,-** 50 cl. **62,-** 75 cl. **72,-**

**Heineken Pilsner, draught** 30 cl. **47,-** 50 cl. **62,-** 75 cl. **72,-**

**Sol Cerveza, bottled** 33 cl. **49,-**

**Heineken, bottled 0,0%** 33 cl. **44,-**

**Schiøtz Mørk Mumme, bottled** 50 cl. **64,-**

**Anarkist Brown Ale** 50 cl. **64,-**



**ANARKIST**

# Wine list

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DET MEXICANSKE  
  
BØFHUS



# Sparkling & white wines

*START YOUR DINNER WITH A NICE GLASS OF BUBBLES...*

## **Viberti, Moscato d'Asti (Sweet)**

### **Italy**

100% Moscato. An elegant sparkling wine with a light yellow color, fine bubbles and a fresh scent of peach and white flowers. Full-bodied, sweet and well balanced fruity palate and pleasant aftertaste.

**325,-**  
**Glass 79,-**



*WE RECOMMEND*

## **Los Tilos**

### **Sauvignon Blanc (Semi dry)**

#### **Chile**

The wine is produced from 100% Sauvignon Blanc grapes and has been exclusively stored on steel tanks. The upscale grapes of Central Valley and the cold fermentation temperature give the wine a beautiful color, while at the same time resulting in the fresh and lively properties of the wine. It has a complex aroma of grapefruit, nectarines and peaches as well as a fresh and stimulating aftertaste.

**269,-**  
**Glass 79,-**



## **Aldeya, Chardonnay (Dry)**

### **Spain**

100% Chardonnay. A well-balanced white wine with a clear yellow-green color and intense scent of lemon, white fruits, green apples, pears and grapefruit. The taste is fresh and crispy with a good body and well-rounded acidity as well as a gentle and pleasant aftertaste.

**299,-**



## **Palmberg, Riesling Spätlese (Sweet)**

### **Germany**

100% Riesling. A fresh white wine with a beautiful golden yellow color with a greenish tinge and fruity scent of apple, grapefruit and apricot. The taste is sweet, soft and pleasant with notes of exotic fruits, spicy acid as well as a gentle and pleasant aftertaste with an elegant touch of peach.

**319,-**  
**Glass 79,-**



## **Take Root, Chardonnay (Semi dry)**

### **Australia**

This wine is produced from Chardonnay as well as a little Colombard (5%) and Traminer (3%). A beautiful and elegant white wine with a beautiful clear color and delicate scent. It has an incredibly delicious, soft and fresh taste of melon, peach, citrus fruit and a touch of caramel followed by a gentle and comfortable aftertaste.

**319,-**





# Rosé wines

## **Mesta, Tempranillo Rosé (Semi dry)**



295,-

### **Spain**

100% Tempranillo. This is a beautiful organic rosé wine with a light strawberry color and intense, fresh fruit scent with notes of flowers. Lovely concentrated, yet light and elegant fruit flavor with good and well balanced acidity and a fresh and pleasant aftertaste.



## **Aldeya, Rosé (Dry)**



295,-

### **Spain**

The wine is mainly produced by Garnacha grapes (75%) grown in the Cariñena region, which is located close to Zaragoza. It is a well balanced and easy-to-drink rose wine with a nice pink color and a delicate, fresh fruity scent. Intense and crispy fruit flavor as well as gentle and pleasant aftertaste.

**Glass**

65,-



# We highly recommend

## **Villa Molino**

### **Valpolicella Ripasso D.O.C. (Dry, yet soft)**

#### **Italy**

An incredibly elegant Ripasso with an intense, warm and fruity scent. Dry and full-bodied but at the same time round and silky soft fruit flavor with notes of cherry and dried fruit and a long and pleasant aftertaste.

399,-



## **Villa Molino**

### **Amarone della Valpolicella D.O.C. (Powerful)**

#### **Italy**

50% Corvina Veronese, 30% Corvinone, 15% Rondinella and 5% Cabernet grapes. It is a beautiful wine with a fruity scent and a full-bodied, yet at the same time round and almost silky palate of ripe fruits as well as a long and pleasant aftertaste with notes of spices.

569,-



## **Villa Molino**

### **- part of the Sartori winery**

Sartori's history goes all the way back to 1898, when Pietro Sartori bought a vineyard and a small cellar to ensure stable supplies of good quality wines for his hotel. This act was to symbolize the founding of the wine company Sartori - and wine has ever since been the calling of the Sartori family.

It has now been over 100 years since its founding, and today the 4th generation of the Sartori family owns and runs the company.

The historic 17th-century "Villa" building is Sartori's headquarters. Sartori's wines are aged and stored in the naturally cool underground cellar, where the beautiful oak barrels stand on symmetrical rows. All the wines ranging from the smaller Valpolicella wines to the large Amarone are produced from grapes from the family's own beautiful vineyards.

Sartori always focuses on the most modern techniques in wine growing, wine production and bottling, so they are sure not to compromise on the quality of the wines at all times, despite often producing large quantities.

75% of Sartori's production is exported to countries such as England, Germany, North America, Russia, Japan, Israel and the Scandinavian countries.



# Great wine for the great steak...

## **Smoked by Doña Paula** (Semi dry)

### **Argentina**

This wine is produced from the Cabernet Sauvignon (60%), Malbec (30%) and Bonarda (10%) grapes, all grown in Valle Lujan de Cuyo in the province of Mendoza, Argentina.

The wine has been aged for 12 months in specially made oak barrels, which by a unique process have been smoked in such a way that the aroma of the wine is reminiscent of the aroma of the traditional Argentine grill.

It is a beautiful wine with an intense red-violet color as well as a complex aroma of red fruits, spices, vanilla and the very special and delicate smoky aroma of Argentine barbecue. The unique taste is distinguished by its full body, delicate sweetness and silky soft tannins followed by a fantastic and long aftertaste.

**Perfect for a red, juicy steak!**

**299,-**

**Glass**

**85,-**





# Red wines

## WE RECOMMEND

### **Los Tilos**

#### **Cabernet Sauvignon (Semi dry)**

#### **Chile**

The wine is produced from 100% Cabernet Sauvignon grapes grown in the Central Valley area of Chile. It is characterized by a nice ruby-red color, pleasant slightly spicy cherry and plum aroma, soft and round fruit flavor with a hint of pepper and a gentle and pleasant aftertaste. It is a wine with a slight tannic acid content, which makes it a very exciting experience.

**269,-**  
**Glass 79,-**



### **Aldeya, Garnacha (Dry)**



#### **Spain**

The owners have made this winery as a prestige project where money has not played a role. The idea is to produce the best wine that is possible in the region at all. Everything; planting, harvesting, fermentation, storage and bottling are performed according to the most modern principles.

**279,-**  
**Glass 79,-**



It is a well-balanced wine of 100% Garnacha grapes with a deep ruby red color and delicate aroma of black cherries, raspberries, cocoa and vanilla. Soft and round fruit on the palate as well as a long, soft and pleasant aftertaste with spicy notes.

### **14 Hands**

#### **Cabernet Sauvignon (Semi dry)**

#### **Washington, USA**

This wine is mainly produced by Cabernet Sauvignon (about 92%) and some other grape varieties such as Pinot Gris, Merlot, Cabernet Franc, Petit Verdot, Syrah, Mourvèdre, Cinsault and Malbec. All the grapes are grown in the Columbia Valley in the state of Washington.

**349,-**



It is an elegant wine with a nice red color and delicate aroma of blueberries and blackcurrant with a touch of dried herbs and spices. Round and lightly spiced fruit flavors of blackcurrant and dark cherries with notes of cocoa, silky tannins and a long aftertaste.

# Red wines

***Tensión La Ribera, Malbec/Petit Verdot (Dry, powerful) 369,-***

## ***Argentina***

Tensión expresses the courage to go beyond the predictable - and this wine is a good example of the balance between the natural and the imperfect. The wine is made on 90% Malbec and 10% Petit Verdot, and it has aged for 1 year on oak. It is a lovely red wine with a delicate fruity aroma. Lively expression, slightly spicy and incredibly appealing taste. Anything but boring. **Argentina is the country of steaks - and this wine is your steak's best friend!**



***Mallenti, Appassimento (Semi dry) 385,-***

## ***Italy***

Appassimento is a grape drying process that is probably best known from the Amarone wines. It means that part of the grapes are dried on the vines so that the color, fullness and concentration are increased in the finished wine and / or that the grapes are left to dry after picking, so that the grape juice is concentrated. In this way, the grape clusters lose 40-50% of their weight and gain a high concentration of sugar, alcohol and color. When the grapes are pressed, the juice is incredibly intense and powerful.

Intense fruity aroma. Full-bodied, but at the same time soft and round on the palate with a perfect balance between soft tannins and acidity.



***Kendall-Jackson, Vintners Reserve (Dry) 399,-***

## ***Zinfandel***

### ***California, USA***

The grape composition here is 91% Zinfandel and 9% Petite Sirah grapes - mainly from Mendocino County in California, USA. The wine has been aged on small French and American oak barrels (11% new). It is an elegant and full-bodied wine with a very nice color and intense fruity aroma and an amazing fruit flavor of raspberries, blackberries and plums with a silky touch of cedar. The wine has a perfect balance between oak and fruit as well as a long and slightly spicy aftertaste.



## ***Viberti***

***Buon Padre - Barolo D.O.C.G. (Powerful) 569,-***

## ***Italy***

This wine is produced from 100% Nebbiolo grapes, aged for 36-40 months on oak barrels as well as 6 months on the bottle before release. It is an incredibly nice and elegant red wine with a delicate and complex aroma of dried fruit, spices and wild flowers. Rather dry fruit flavor with notes of forest floor and leather as well as a long and pleasant aftertaste.



# Dessert wine

## **Taylor's Fine Tawny Port** **Portugal**

A beautiful port wine with a deep reddish-brown color and a lovely aroma of ripe fruits, spices and oak. It has a very soft and round palate of strawberries and prunes as well as a pleasant aftertaste.

Taylor's - or Taylor, Fladgate & Yeatman, as it is correctly named - is over 325 years old. Taylor's is a personally owned family business that is completely independent. Taylor's headquarters are located in Vila Nova de Gaia. Here, the port wines are shipped and exported to at least 54 countries worldwide - in addition, the port wines are of course also sold in Portugal. The grapes for the port wines are grown in the Douro Valley on Taylor's own three vineyards; Quinta de Vargellas, Quinta de Terra Feita and Quinta do Junco.

**Glass**

**395,-**

**65,-**





# ***Follow us on Social Media***

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with the latest news from the restaurant.***