



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

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

BEST SELECTION^{A/S}
- din veipartner

3 Course Menues

Menu 1

Blinis

1 blinis with Norwegian cold-smoked salmon on a base of sour cream and topped with chopped red onion, dill and lemon. 1 blinis with North Atlantic prawns on a base of homemade guacamole, topped with dill and lemon.

Filete ConQueso

200 g grilled fillet steak, marinated in our special garlic worstershire sauce, topped with melted cheese. Served with garnish, steak potatoes and mushroom sauce.

Churros

Served with vanilla icecream and chocolate sauce.

DKK 399,-

Menu 2

Ravioli

Delicious and creamy ravioli stuffed with a filling of mushrooms and truffle in creamy mushroom sauce.

Red wine steak

200 g beef tenderloin, marinated in 1st class red wine, served with garnish, steak potatoes and red wine sauce.

Chocolate cheesecake

with salty caramel.

DKK 399,-

Main courses cannot be changed. For change of starter or dessert, 29 DKK 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 359,-



Starters

- | | |
|--|--------------|
| 1. Mexican Tomato soup | 69,- |
| Served with warm tortilla breads. | |
| 2. Quesadilla | 99,- |
| Large grilled tortilla with chicken and cheese. Served with sour cream and salsa. | |
| 3. TEX-MEX | 99,- |
| Spicy buffalo wings, spareribs and tex-peppers (spicy crispy jalapeños peppers stuffed with cheddar cheese). Served with BBQ sauce. | |
| 4. Mini Nachos - 6 pieces | 89,- |
| Crispy nachos covered with marinated chicken fillet and gratinated cheese. Served with salad, guacamole, sour cream and salsa. | |
| 5. Shrimp cocktail | 99,- |
| With thousand island dressing, salad and 1 tortilla bread. | |
| 6. Chili Shrimps | 99,- |
| Shrimps marinated in garlic and cajun sauce. Served on warm and crispy bread with cheese. | |
| 7. Nachos Supreme | 109,- |
| Oven baked crispy cheese-grated chips. Served with chicken, tomato, garlic sauce, olives, jalapeños, guacamole, sour cream and salsa. | |
| 8. Snack Box | 99,- |
| 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 | 99,- |
| Cooked in garlic, pepper, onion, mushroom and tomato. Served with salad and tortilla bread. | |
| 10. Garlic bread with cheese | 89,- |
| 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 **249,-** 400g **349,-**

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

12. Cajun Steak

200g **269,-** 300g **349,-**

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

13. Sombrero Steak

200g **275,-** 300g **329,-**

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 **269,-** 300g **349,-**

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

15. Striploin on wooden platter

200g **309,-** 300g **349,-**

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

16. Pollo Picante

200g **229,-** 300g **259,-**

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

17. Beef tenderloin on wooden platter

200g **349,-** 300g **409,-**

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

18. Devil's Steak

200g **269,-** 300g **349,-**

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

19. English Steak

200g **269,-**

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 **269,-** 300g **349,-**

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

21. Pepper Steak

200g **269,-** 300g **349,-**

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

22. Garlic Steak

200g **269,-** 300g **349,-**

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

23. Grilled King Prawns

209,-

King Prawns grilled in garlic oil. Served with sweet chilli sauce and rice. The prawns comes in shell and are served without potatoes.

24. Salmon Fillet

289,-

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

25. Tenderloin

200g **309,-** 300g **369,-**

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

26. Tournedos

200g **329,-** 300g **409,-**

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

27. BBQ Spareribs


600g **239,-** 1200g **319,-**

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

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!

Big Bang Steaks

28. Big Bang I

300g **349,-** 400g **389,-** 500g **449,-**

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 **449,-** 500g **509,-** 600g **589,-**

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 **419,-**

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

31. Beef tenderloin on wooden platter

400g **469,-**

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

32. Grill Mix

400g **409,-**

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

239,-

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 hot tortillas.

Can also be ordered with only chicken or beef.

42. Fajita Camarones (Shrimp)

239,-

Shrimp sautéed with pepper and onions. Served in a sizzling hot Mexican ceramic bowl. Finely chopped iceberg, finely chopped onions, salsa, guacamole, sour cream, cheddar, jalapeños, peppers and hot tortillas.

43. Fajita Vegetarian

209,-

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 hot tortillas.

44. Puntas de Filete a la Mexicana 🌶

239,-

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 hot tortillas.

Dishes marked with 🌶 are very spicy!

Enchiladas

45. Enchiladas Rojas 🌶️

229,-

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

46. Enchiladas de Pollo

229,-

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

47. Kombi Enchiladas

229,-

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

48. Shrimp Enchiladas

229,-

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

229,-

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

50. Chicken Burritos

229,-

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

51. Kombi Burritos

229,-

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

215,-

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

53. Shrimp Burritos

229,-

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

54. Beef Chimichanga

229,-

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

55. Chicken Chimichanga

229,-

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

56. Kombi Chimichanga

229,-

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

239,-

Grilled chicken fillet strips and shrimps sautéed with tequila, onion, garlic, parsley and our own con queso (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

239,-

A combination of chicken and beef strips sautéed with tequila, onion, garlic and our own con queso (spicy cheese sauce). Served in a sizzling hot Mexican ceramic bowl. 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 🌶️

239,-

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

63. Taco Fiesta

235,-

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

219,-

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!

Børnemenü

- | | |
|---|-------------|
| 80. Burger | 89,- |
| With cheese and bacon. Served with steak potatoes and ketchup. | |
| 82. Nino Burritos | 89,- |
| 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 | 89,- |
| 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 | 89,- |
| 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,- |
| Ca. 100 gr. Beef striploin. Served with steak potatoes and bearnaise sauce. | |
| 87. Nuggets | 99,- |
| 5 nuggets served with steak potatoes and remoulade. | |
| 88. Spareribs | 99,- |
| Served with steak potatoes and BBQ sauce. | |
| 89. Children's ice cream | 59,- |
| Vanilla ice cream, whipped cream and chocolate sauce. | |

Only available for children under 12 years old.

Desserts

90. Bananasplit

79,-

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

91. Belgian waffle

79,-

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

92. Ice cream in glass

69,-

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

93. Pancake with ice cream

79,-

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

94. Mix dessert

179,-

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 DKK 395,-
Glass DKK 65,-**



Coffee

118. Irish Coffee With whiskey.	79,-
119. Mexican Coffee With kahlua og tequila.	79,-
120. Hot lumumba With cognac.	79,-
121. Hot chocolate With whipped cream and sprinkles.	59,-
122. Hot ice chocolate With vanilla ice cream.	65,-
123. Coffee	35,-
124. Tea	35,-
125. Café Latte Syrup	50,- +10,-
126. Cappuccino	49,-

Cold drinks

140. Soda 30 cl **45,-** 50 cl **65,-** 75 cl **75,-**

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

141. Juice 30 cl **45,-** 50 cl **65,-** 75 cl **75,-**

Apple juice, orange juice or elderflower.

146. Glass of iced water 25,-

147. Pitcher of iced water 45,-

Royal Classic, draught 30 cl. **55,-** 50 cl. **69,-** 75 cl. **79,-**

Heineken Pilsner, draught 30 cl. **55,-** 50 cl. **69,-** 75 cl. **79,-**

Schiøtz Mørk Mumme, draught 30 cl. **57,-** 50 cl. **69,-** 75 cl. **84,-**

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

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

Anarkist beers, bottled 50 cl. **65,-**

Anarkist is an exciting beer range from Theodor Schiøtz. There are many different beers on the program, so please ask your waiter which ones we can offer right now, then you can have an exciting Anarkist experience.



ANARKIST

Winelist



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 (Semi-dry)

Sauvignon Blanc

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 wine

Mesta, Tempranillo Rosé (Semi-dry)



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.

295,-



Aldeya, Rosé (Dry)



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.

295,-

Glass

75,-



Restauranten anbefaler

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

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

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 (Semi-dry) **Cabernet Sauvignon** **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.

Glass 269,-
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.

Glass 279,-
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 (Semi-dry) **Cabernet Sauvignon** **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.

Glass 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) **Italien**

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



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with the latest news from the restaurant.***